

# Convito Ides of March Sale

**Wednesday, March 17  
through  
Sunday, March 21, 2021**

## In Our Market

**\*15% off many items in the market**

Deli Meats & Cheese  
Frozen Sauces, Pizzas  
Cakes, Candies & Cookies  
All Pasta & Sauce  
Wine & Beer  
Gourmet Packaged Groceries  
(does not include prepared foods, salads, soups)

## In Our Café – Dine In

**\* Wine discounts**

\$6 glass of special Chianti & Pinot Grigio  
\$7 glass of Prosecco

## In Our Café – Dine In or Take Out

**\*Roman Dinner Specials at a Discounted Price**

**Suppli:** risotto croquettes with spinach & mozzarella 9

Typical of Roman cuisine, (word deriving from the Italianization of the French word surprise), these breaded, deep fried croquettes consist of a ball of risotto topped with tomato sauce, with a “surprise” heart of warm and stringy mozzarella & spinach.

**Panini Saltimbocca** chicken wrapped in prosciutto & sage on crusty bread with sage-aioli & patate fritte (french fries) 13

Saltimbocca literally means “jump in the mouth”. Romans started calling many dishes ‘saltimbocca’, using salty prosciutto wrapped around veal or chicken starting in the 1800’s.

**Penne all’Amatriciana:** pasta with succulent bacon & tomato sauce 15

The invention of the first tomato sauces dates back to the late 18<sup>th</sup> century. The Amatriciana recipe became increasingly famous in Rome in the 19<sup>th</sup> and 20<sup>th</sup> centuries rapidly thought of as a classic of Roman cuisine. Originated in the nearby town of Amatrice.

**Spaghetti Carbonara:** eggs, cheese, pancetta & black pepper 14

Folklore abounds as to the origin of this dish. Some say derived from the Italian word carbonaro meaning charcoal burner – maybe made as a hearty meal for charcoal workers. Some say it is not a classic Italian dish but originated as a dish in the Second World War sought after by American soldiers when many Italians were eating eggs and bacon supplied by the troops. It seems more likely that it was an urban dish from Rome.