



## VENEZIA'S PIZZERIA @HOME

## In the Kitchen: VENEZIA'S PIZZERIA

If you're looking for authentic, New York-style Italian food just like your mama made, Venezia Pizzeria is the place for you. That's because for this family-owned and operated restaurant, the recipes they share with customers and diners are the same recipes they've been using since the family opened their first restaurant in 1978.

Venezia's takes pride in using fresh ingredients in their homemade recipes. Their signature pizza sauce, which is generously spread between layers of gooey



their famous meatballs, lasagna, salad dressings and more.

The menu consists of four sizes of pizza, including a party pizza and individual slices. There are more than a dozen specialty pies, as well as calzones, pastas, wings, sandwiches, salads, sides and desserts. The restaurant also offers a low-carb pizza bowl containing pizza toppings without the crust.

cheese and hand-rolled pizza crust tastes exactly the same as it did when their ancestors made it. The same time-tested recipes are also used for

Choose from delivery, pickup, or dine-in at one of Venezia's five Arizona locations. ☺

### BAKED ZITI

1 lb. dried ziti shaped pasta  
3/4 cup homemade ricotta cheese  
1 cup Nonna's marinara sauce, plus extra for lining pan and topping  
3/4 cup shredded mozzarella cheese plus extra for topping  
1/4 cup freshly grated Parmesan cheese  
Black pepper to taste

**Q** Preheat oven to 375 degrees. Cook pasta according to package directions. Remove from heat one minute earlier than normal to ensure that pasta is al-dente. Drain pasta and set aside. In a large mixing bowl, mix cooked pasta, cooled marinara sauce, ricotta, mozzarella, Parmesan and black pepper. Coat a 9x13-inch baking dish with a thin layer of marinara sauce, then add the pasta mixture on top. Top with a light coating of marinara sauce then place in oven and bake for 20 minutes or until sauce is bubbling. Remove from oven and sprinkle with mozzarella cheese. Place back in oven for approximately 5 minutes or until cheese has melted. Makes 4 main dishes or 6 to 8 side dishes.

### NONNA'S MARINARA SAUCE

1 can (28 oz.) crushed San Marzano tomatoes  
3 tbsp. high-quality olive oil  
1/2 yellow onion, finely chopped  
3 cloves garlic, very finely chopped  
2 tbsp. fresh basil, chopped  
1 tbsp. fresh parsley, chopped  
1/2 tsp. oregano  
Salt and freshly ground pepper  
Pinch of dried hot pepper, if desired  
2 tbsp. Parmesan cheese, freshly grated

**Q** In a large sauté pan, heat olive oil, chopped onion and garlic over medium heat until fragrant and garlic just begins to brown. Add tomatoes. Add basil, parsley, oregano, salt and pepper (and hot pepper if using) and bring to a boil. Reduce to a simmer for approximately 15 minutes. Stir in Parmesan cheese. Remove from heat, cover with lid and let sit before serving. Makes enough sauce for 1 lb. of pasta.



### HOMEMADE RICOTTA CHEESE

1/2 gallon whole milk  
1 pint heavy whipping cream  
3 tbsp. filtered water  
4 tbsp. white wine vinegar

**Q** In a large saucepan, heat the milk on medium-low. Before it comes to a boil or when it starts to foam around the edges, add the heavy cream. Once the cream gets hot (starts to foam around the edges, but not boil), add the vinegar and water. Immediately start stirring slowly in the same direction (clockwise recommended) with a wooden spoon. Increase the heat to medium or medium-high. Continue to stir slowly until cheese clumps begin to form. Once the mixture starts to thicken with multiple clumps, keep at a rolling boil and continue stirring for 3 to 4 minutes. Turn off the burner and cover with lid for 10 minutes. Using a strainer (covered with cheese cloth if desired, but not necessary) ladle the cheese into it. Move the strained ricotta cheese to a bowl and add a few pinches of salt. Mix the cheese carefully to fluff and incorporate any liquid in the bowl. Place the bowl in the refrigerator. Remove and stir the fresh ricotta cheese every 10 minutes for 1 hour. Keep refrigerated in between. Makes approximately 1 lb. of cheese. ☺



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