



PIZZA • PASTA • BRICK OVEN

HEATING INSTRUCTIONS

Parmigiana Dishes and Baked Pastas (Including Shrimp Monachina & Eggplant Rollatini)

1. Remove food from refrigerator 30 minute prior to heating.
2. Pre-heat oven to 350°
3. Place tray of food into the oven with the **cover on** for approximately 30 minutes.
4. Take the cover off the tray and cook in oven until the cheese starts to brown (approximately 8-10 minutes).
5. **Serve and Enjoy!!**

Entrees (other than Parmigiana) Appetizers and Sides (excluding Mussels)

1. Remove food from refrigerator 30 minute prior to heating.
2. Pre-heat oven to 350°
3. Place tray of food into the oven with the **cover on** for approximately 15-20 minutes.
4. Cover may have to be removed for Sorrentino & Toscana (to melt cheese) and for Baked Clams & Shrimp Oreganata (to brown bread crumbs).
5. **Serve and Enjoy!!**

Pasta Dishes (not baked) and Mussels Appetizers

1. Remove food from refrigerator 30 minute prior to heating.
2. Pre-heat additional sauce in a sauce pan.
3. Place tray of pasta into a large stovetop pot on medium heat.
4. Add a small amount of water and pre-heated additional sauce (to taste) into the pot along with pasta for approximately 8-10 minutes.
5. Stir pasta and sauce gently throughout the heating process.
6. Place pasta into serving tray and top with any additional sauce.
7. **Serve and Enjoy!!**

• The length of heating time will vary depending on oven •