

The *Trattoria Casa delle Aie* in Cervia is on an eighteenth-century farm that was restored, and is now maintained, by the local historical society. It is recognized by the Italian Ministry of Fine Arts as a landmark. Mrs. Gilberta Santarelli is the manager and chief cook.

Baked potatoes are recommended as an accompaniment to this roast rabbit.

Coniglio Arrosto Roast Rabbit

From Gilberta Santarelli of the *Trattoria Casa delle Aie*, Cervia

Serves 4

2 teaspoons peeled and finely chopped garlic	½ cup white wine
2 teaspoons chopped fresh rosemary, or ½ teaspoon dried rosemary	½ cup olive oil
	2 young rabbits, cut into joints

Mix together the garlic, rosemary, wine, and oil; marinate the rabbit pieces in this mixture in the refrigerator overnight, turning occasionally.

Preheat the oven to 400°.

Place the rabbit pieces in a roasting pan, then pour the marinade over. Roast in the oven for 20 minutes, basting frequently. Turn; then roast 20 minutes longer, basting often.

To serve, place the rabbit pieces on a platter, skim the oil from the juices, and pour the latter over the meat. (Photographs pages 118 and 119)



One of the glorious mosaics in the chancel of the San Vitale Basilica in Ravenna, depicting the empress Theodora offering the Wine of the Sacrifice.

Sformato di carciofi (recipe page 126), an artichoke mold, is recommended as an accompaniment to these veal scallops.

Scaloppine di Vitello Veal Scallops

From Stefano Ferrari of the *Antica Trattoria del Cacciatore*, Bologna

Serves 4

Four 4-ounce veal scallops	2 tablespoons butter
1 teaspoon salt	4 thin slices <i>prosciutto</i>
½ cup flour	4 paper-thin slices Parmigiano cheese, or ¼ cup roughly grated
2 eggs	¼ cup cream
1 cup dried breadcrumbs	

Preheat the broiler or grill.

Have the butcher flatten the scallops very thin, or do it yourself with a meat tenderizer or the flat side of a cleaver between sheets of wax paper.

Add ½ of the salt to the flour on a plate, and beat the eggs with the rest of the salt in a large shallow bowl. Coat each veal scallop with flour, then dip it into the egg, and then coat with breadcrumbs.

Melt the butter in a large frying pan and cook the veal scallops on each side until golden brown, about 2 minutes a side.

Arrange the veal scallops in a large baking dish. Top each one with a slice of the *prosciutto* and a slice of (or ¼ of the grated) cheese. Pour 1 tablespoon of cream over each, put the dish under the broiler (or a hot grill), and cook until the cheese is golden. Serve with the artichoke mold.