



Cheese of the Month



Ricotta Salata

#17150 4/7 lb..

Ricotta Salata originated in the arid, mountainous terrain of Sicily. Because it was almost impossible to keep cream-based ricotta fresh, the Sicilians created a clever way to press, salt and age the cheese in order to preserve it. Often referred to as one of Italy's most misunderstood cheeses, Ricotta Salata is known for its dense, crumbly texture. The flavor is salty and nutty, yet maintains some of the milky sweetness that is the hallmark of its fresh, creamy cousin. Impeccable for grating, use Ricotta Salata on pizzas, tacos or salads. Ricotta Salata uses go beyond Italian cuisine; try it with grilled lamb and roasted tomatoes in a pita, or sprinkle atop of a delicious plate of carne asada.

Orecchiette with Greens, Garbanzo beans, and Ricotta Salata

Makes 4 to 6 servings

Ingredients

- 1 pound orecchiette or other short pasta
- 1/2 cup olive oil
- 2 garlic cloves, crushed
- 9 cups (12 ounces) Swiss chard or mustard greens, stemmed
- 8 cups (12 ounces) baby spinach leaves
- 1 (15 ounce) can garbanzo beans, rinsed and drained
- 2 cups (12 ounces) small cherry or grape tomatoes
- 2 cups (8 ounces) crumbled ricotta salata cheese
- 2 teaspoons grated lemon zest



Bring a large pot of salted water to a boil over high heat. Add the pasta and cook, stirring occasionally, until tender but still firm to the bite, 8 to 10 minutes. In a large skillet, heat the oil over medium-high heat. Add the garlic and cook until fragrant and lightly browned, about 2 minutes. Using a slotted spoon, remove the garlic and discard. Add the Swiss chard and cook until wilted, 5 minutes. In batches, add the spinach and cook until wilted, about 5 minutes. Add the beans and tomatoes and cook for 5 minutes. Turn off the heat. Drain the pasta, reserving about 1 cup of the pasta water. Transfer the pasta to the skillet and add half of the cheese and the lemon zest. Toss well. If needed, thin out the sauce with a little pasta water and season with salt and pepper. Transfer to a large serving bowl. Sprinkle with the remaining cheese and serve.

Pasta of the Month



Orecchiette

#179087 20/1 lb.

Orecchiette are a distinctive type of pasta from the Italian region of Puglia, the southeastern region that forms the heel of Italy's "boot." They are shaped roughly like small ears, hence the name (orecchiette means "little ears"). Orecchiette has a unique domed shape, smooth on the inside and grooved on the outside that makes it perfect for scooping up hearty sauces and fresh vegetables.



What's new at DiCarlo...



**Barramundi Taco Strips IQF
Skinless/Boneless**
#264844 1/15 lb.



These are ready to use in your best fish taco recipes!



Chicken Sausage Link 4 oz.

#111370 1/10 lb. frozen

Breakfast Sausage Link 2 oz.

#111360 1/10 lb. frozen

Parsley & Cheese Sausage

#111380 1/10 lb. frozen

Ground Chicken

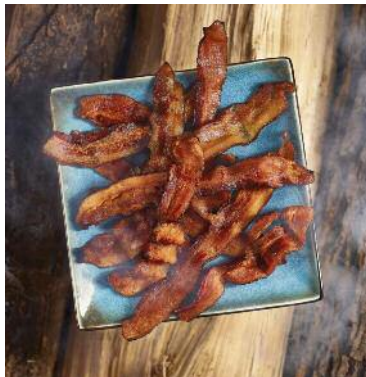
#120480 2/5 lb. frozen



Platinum Single Sliced Applewood Smoked Bacon 10-14 ct.

#110360 1/15 lb.

Slow-smoked for 12 hours over real, Applewood logs, this bacon is quite simply an exceptional product. Smithfield Log Smoked Bacon is thick-sliced from hand-trimmed, center-cut bellies. The bacon is packed single-sliced, guaranteed to make any preparation easier.



Black Cattle Ranch



Black Cattle Ranch is a premium fresh meat program sourced from only the finest quality meats. Our variety of cuts are certified traceback, cut and packaged locally. With over 50 years experience in the Foodservice industry, we truly understand the importance of consistency and quality for both you and your customers.



This month's featured item...

Fresh Choice Beef Filet Tips & Tails

#146755 2/6 lb.

These are cut from the tenderloin, the most tender steak of all. Upscale your menu with these generous chunks of beef tenderloin. They're perfect for sandwiches, appetizers, stir-fry, kabobs, sliders and so much more.



Extra Creamy Oat Milk

#10049 6/52 oz.

Extra Creamy oat milk offers all the rich, smooth, creaminess you can handle. This super-satisfying beverage is great by the glass and in the kitchen. It'll fluff your pancakes, thicken your soups and delight your taste buds. It's full-bodied enjoyment without lactose or dairy.





*Imported from Italy
An Italian Tradition since 1899*



Doppio Concentrato Tomato Paste

#21075 12/4.5 oz. tubes

#21077 3/4500 gr.

Tomato Concentrated in all its forms is a great way to bring flavor, texture and color to your cooking. It is perfect for recipes that require long cooking times such as bolognese sauce, casseroles and stews. But it can also be used in quick recipes: a dash of seasoning for pasta or a sauce to go with a dish.



Finely Chopped Tomatoes Polpa

#21081 6/#10

Mutti Finely Chopped Tomatoes is a unique product that combines the juice of the tomato with its thinly diced flesh, and is able to retain all the freshness of freshly picked fruit. It can be used in all fish dishes, as well as recipes that call for raw tomatoes. In fact, Mutti Finely Chopped Tomatoes releases similar aromas and herbaceous notes, and offers the same vibrant red color as the sun-ripened summer fruit.



Italian Cherry Tomatoes

#21087 12/14 oz.

Mainly from Puglia, the cherry tomato captures the essence of the coastal region's rolling hills. Small, round and particularly sweet, it brings a touch of character and creativity to your dishes.



Peeled Italian Tomatoes

#21090 6/3000 gr.

Generously fleshy and firm, Mutti peeled tomatoes have their skins removed and then they are immersed in a delicious, velvety passata. Processing and packaging all occur within 24 hours of harvesting to preserve the authentic taste of freshly picked tomatoes. They have many different uses in the kitchen and are perfect for traditional Mediterranean recipes.



Passata Tomato Puree

#21203 3/3000 gr. pouch

This is the quickest and easiest Mutti product to prepare because it only needs to be heated. The passata retains its bright red color, velvety texture and sweet flavor.



Pizza Sauce

#21207 3/4100 gr.

Mutti pizza sauce is the ideal way to master the art of Italian pizza. Made from fresh tomatoes, its slightly thicker texture is characteristic of artisanal products. This tomato sauce is seasoned with a hint of oregano and basil.



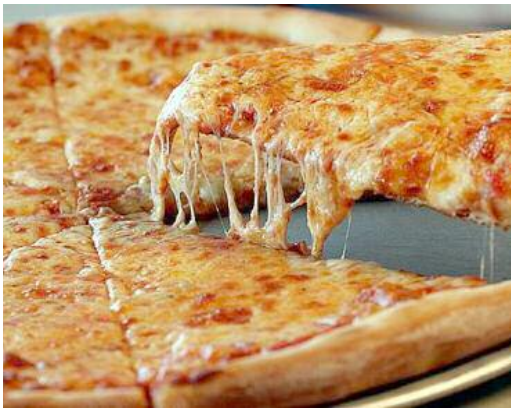
Fresh Mozzarella

#13370 6/16 oz. Wrapped individually and salted

#13224 2/3 lb. Ovoline in water

#13365 4/5 lb.

Our traditional style fresh Mozzarella has a wonderful creamy taste and tender texture. We use only the finest curd to produce consistent results that make all the difference when served. Fresh Mozzarella can be used in many ways ranging from salads and panini to baked ziti and margherita pizza to name a few.



Whole Milk Mozzarella

#14020 8/5 lb. loaf

#14280 6/5 lb. shredded

The richness of our low-moisture, whole milk mozzarella cheese creates a creamy melt that lends authenticity to pizza, pastas, panini and sandwiches.



Imported Parmesan

#15065 4/5 lb. shredded

#15177 4/5 lb. grated

#18480 4/5 lb. shaved

Prima Latte sources the finest quality Parmesan Cheese from around the world. This Parmesan Cheese is aged a minimum of 10 months to ensure its sweet and nutty flavor. These products offer the high quality and taste of imported cheese and the convenience in a ready to use product.

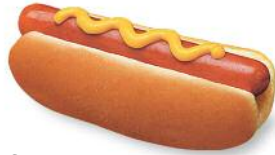


Imported/Domestic Romano Blend

#15175 4/5 lb. shredded

This blend of imported and Domestic Romano cheese is a perfect compliment to many dishes. Romano has a piquant, pleasant flavor that develops over the aging process. With a more aggressive character than Parmesan, Romano offers maximum taste with every morsel. Its sharpness will allow you to use less cheese while adding an abundant amount of flavor to any dish.

SABRETT®



Skinless Beef Franks

7" 6-1 #140211 2/5 lb. frozen

7" 8-1 #140210 2/5 lb. fresh

7" 10-1 #140220 2/5 lb. frozen

Beef Franks in Casing 8-1

#140278 2/5 lb. fresh

Skinless Cocktail Franks

#140203 12/12 oz. fresh

Franks Sliders

#140226 2/5 lb. frozen

Slider Rolls #335814 10/16 ct.

Franks in Blanket Puff Pastry

#500728 6/48 ct. frozen

Prepared Hot Dog Onions

#35150 6/#10

Fresh Sauerkraut

#303550 12/2 lb.



It's Lobster Roll season!

Cooked Dry Lobster Meat

Claw & Knuckle #246064 6/2 lb.

Claw, Knuckle & Leg #246067 6/2 lb.

Broken Claw & Knuckle #246069 6/2 lb.

Tail, Claw & Knuckle #246071 6/2 lb.

"1963" Special Blend Burgers

- Special blend of USDA Prime graded short rib, brisket and chuck
- Locally ground and packaged on Long Island
- 100% Black Angus beef with full traceability back to the source
- Absolutely no fillers or artificial ingredients
- We use 100% natural neck fat in our special blend burgers
- Burgers can be custom sized as desired

"1963" Special Blend Burgers Fresh

#141448 69/2.33 oz. slider

#141447 40/4 oz.

#141451 32/6 oz.

#141453 24/8 oz. now in stock



FEATURED PRODUCE ITEM

Strawberries

#1922 1 flat

#1924 Driscoll 1 flat



northshire farms

Good-quality Strawberries should be firm, evenly shaped and medium to large in size. Strawberry coloring should be even and bright red. Avoid berries that are wrinkled, soft, spotted with mold or leaking juice. Berries with more than a touch of green or white around the caps do not ripen well after they are picked.

Always store berries in the refrigerator and wash just prior to use in order to prevent molding. After picking, berries will get more juicy, but their sugar content does not increase much.

Strawberries are used in many dishes such as sauces, preserves, salads, baked good and much more. Our strawberries are locally grown.

Strawberry Basil Bruschetta

Ingredients:

6 large, fresh strawberries (or 10 smaller ones), diced

1 tablespoon balsamic vinegar

1/4 teaspoon sugar

8-10 large, fresh basil leaves, finely chopped

6 slices of a baguette, 1/4 inch thick, lightly toasted

4 ounces goat cheese



Prepare the bruschetta: Combine the strawberries, balsamic, sugar and basil in a small bowl. Let sit while preparing the crostini.

To prepare the crostini: Lightly toast each piece of bread. Spread each toasted piece with a thin layer of goat cheese.

Top each crostini with approximately one tablespoon of the bruschetta mixture.

Responding to Online Reviewers

Responding to harsh criticism online is not unlike pre-internet days when restaurateurs had to approach disgruntled customers tableside. The main difference is, online review sites make it easier for customers to attack harder and customers to respond less stressfully – both are essentially “anonymous,” and online versus in-person certainly offers a less confrontational situation.

After first determining if a review seems legitimate or not, the consensus among restaurant operators quoted in this article is that when it comes to legitimate complaints, responding privately to the user, rather than publicly to all users online, is the best, and safest, way to go.



Frank Stefano, owner of Stefano’s Golden Baked Hams in Yorba Linda, California, and Abel Woldemichael of Muzita Abyssinian Bistro in San Diego fall into that group.

“I think as a restaurateur it’s important you don’t get into a contest of a battle with the reviewers,” Stefano says.

“You can’t go back and forth with them or take anything personally. You can’t live and die by a review. I suggest looking at them and taking them for what it’s worth and being honest with yourself – if there was a mistake at the restaurant, take care of it.

For Woldemichael, he’ll send a public message for positive reviews, but not for negative reviews. “We’re an ethnic restaurant so we definitely have our challenges on paper,” he says. “We are lucky to have mostly positive reviews. If it’s negative, I’ll respond privately, but I publicly praise the people that write great reviews.”

His Ethiopian/Eritrean bistro is not prone to negative reviews on Yelp, but if he were to have a pattern of complaints regarding a problem for which he was at fault, Woldemichael says he would apologize in a public manner. He had a situation when a couple had come in for Valentine’s Day and felt they didn’t have a good experience, likely due to the fact the restaurant was overbooked that night, one of the biggest days for restaurants in the year.

“I replied to them in a private message, apologized and said, ‘Hey, that should not have happened – it does sometimes, but shouldn’t,’” Woldemichael says. “Then I asked if they wanted to ‘redo’ their Valentine’s Day on us. They accepted, and I publicly apologized for the experience. Afterward, they changed their review to five stars and now they are regular customers.”

When sending a private message to the user, first, introduce yourself, say thank you for posting the review, and then simply apologize. Many operators choose at that point to invite the guest back into the restaurant for a second chance. Usually that means a complimentary meal, or at the very least a strong discount, but it’s important to note that anything other than a complimentary meal has the potential to cause more tension and rejection.

Above all, honesty with yourself and the guest is the best policy. Take the suggestion as a potential for improvement or analysis.

“We had a guest once complain that we skimped on the cheese on his pizza,” says Nick Sarillo, owner of Nick’s Pizza & Pub in Crystal Lake and Elgin, Illinois. “If I brought that back to my staff they’d say defensively, ‘we aren’t skimping on the cheese.’ So instead I brought the complaint to the staff’s attention more generally and reminded them about our recipe, which includes 9 ounces of quality cheese made from whole milk; that’s the way we’ve always done it.”

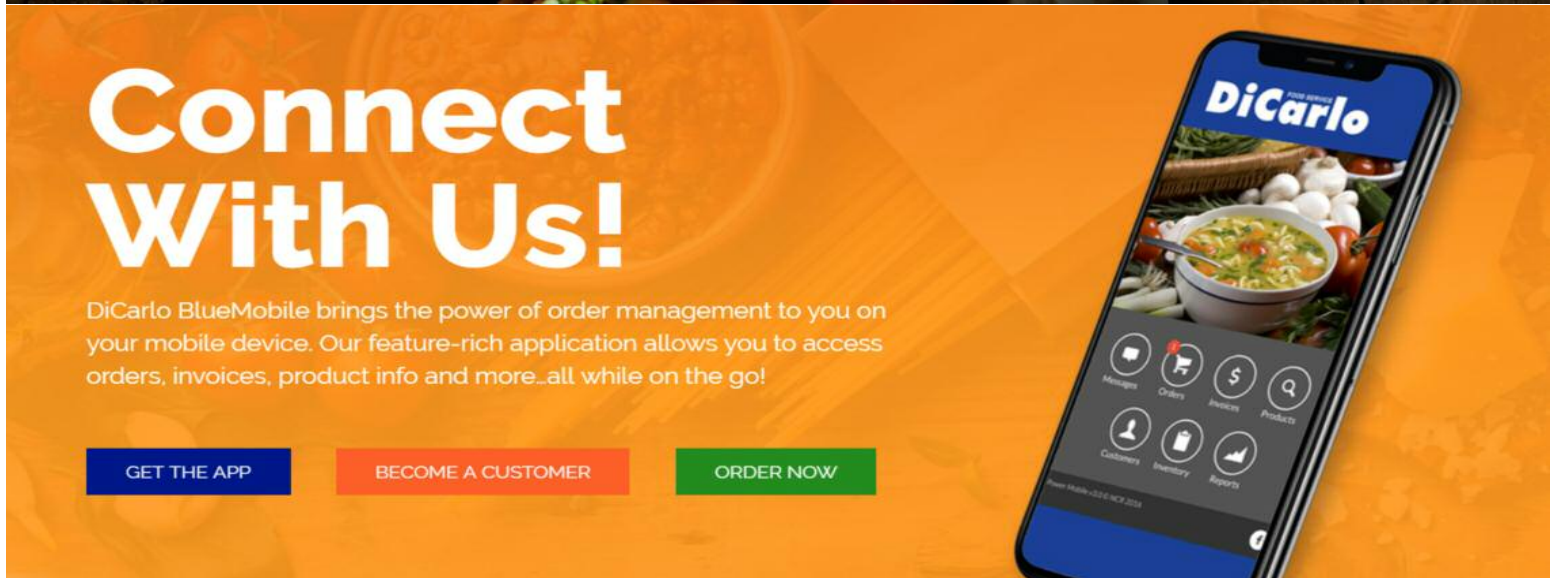
Sarillo also weighed out some of the cheese going onto the pizza to make certain there wasn’t a problem. Though he didn’t find any skimping, this could be an opportunity to ask staff to weigh the cheese before adding it to the pizza – an extra step to be sure, but a way to improve consistency and quality. And, instead of arguing with the guest as to whether he was right or wrong, Sarillo instead invited the customer back in. It worked; days later the reviewer changed his review.

In addition to inviting a guest back in, as a secondary note, some owners or managers will provide their contact information, or ask the guest to notify them when they come in the restaurant for that second chance. Doing so not only makes the guest feel welcome, it also alerts the restaurant and staff to pay extra attention and care to that guest, or guests, so they’ll leave with a better impression.

At that point, and at any point, don’t solicit reviews, Woldemichael says. “I want the reviews to be legitimate” he says. Not to mention doing it looks like desperation, and it also invites potential for negative criticism.

Have you seen our redesigned website?

We've made it easier to navigate, order online, pay your bill, view recipes, current market trends, DiCarlo news and much more!



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and take-out orders!**



Microwave Container with Hinged Vented Lid

#555502 100 ct. 9.5x10.5x2.5" 46.5 oz. capacity



Microwave 1 Compartment Container Combo Pack

#555582 150 ct. 36 oz. capacity 8.5"x 8.5"x 2.9" with dome lid



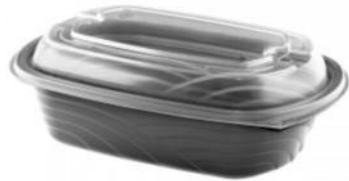
Microwave 3 Compartment Container Combo Pack

#555540 150 ct. 21/6/6 oz. capacity 8"x 8"x 3"



Microwave 3 Compartment Container with Hinged Vented Lid

#555628 100 ct. 26/7/7 oz. capacity 11"x 10"x 3"



"Microraves" Container Combo Packs

#555620 200 ct. 7"x 6"x 3" 20 oz. capacity

#555566 126 ct. 9"x 6"x 2.5" 24 oz. capacity



"Microraves" Container & Lid Combo Pack

#555542 200 ct. 6.6"x 5.8"x 2.4" 16 oz. capacity



"Microraves" Container & Lid

#555624 250 ct. 10"x 7"x 2.5" 48 oz. capacity

#555626 250 ct. Lid for 48 oz. Bowl



Microwave Black Hinged Vented Lid Container

#555370 200 ct. 6"x 9" 35 oz. capacity



Microwave Black Bowl 7" Round 24 oz. and Lid

#555305 252 ct. 24 oz. capacity

#555307 252 ct. lid for 24 oz. bowl



Microwave Black Bowl 8.5" Round 24 oz. and Lid

#555572 150 ct. 24 oz. capacity

#555574 150 ct. lid for 24 oz. bowl



Cold Brew Coffee Filter Pack

#366560 12/1 lb.

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