

AS SEEN IN

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TABLE



DELUCA TRATTORIA

Managing Partner **Andrea Francesco Torelli-Lesky**
Executive Chef **Gabriella Torelli**

Deluca is a casual, home-style trattoria featuring the authentic cuisine of Tuscany—where managing partner Andrea Francesco Torelli-Lesky and executive chef Gabriella Torelli are from—as well as regional dishes from places in Italy where they've visited. The restaurant celebrates its 10th anniversary this fall.

The knowledgeable, dedicated staff, along with the restaurant's rustic décor, contributes to Deluca Trattoria's relaxed atmosphere. The menu features USDA prime meats and poultry, wild-caught fresh fish, locally grown produce, and pastas, cheeses, cured meats and olive oils imported from Italy. A premier Italian wine menu featuring classic, old-world

selections rounds out the "taste of Tuscany" tradition of the trattoria.

Born and raised in Florence, Gabriella and Andrea honed their skills in kitchens and wineries throughout the countryside of Italy. "Much of our knowledge extends to family, friends, chefs and winemakers who contributed their history, knowledge and expertise to us," says Andrea.

Calzone Napoletano is a deep-fried classic of Naples—a variation on traditional Italian pizza. Calzone means "stocking" in Italian—as in a Christmas stocking filled with goodies. Deluca offers two choices for filling: pomarola and mozzarella or prosciutto and ricotta.



CALZONE NAPOLETANO

1 pound flour
1 pinch salt
1 ounce brewer's yeast
8 ounces lukewarm water
1 tablespoon extra virgin olive oil
¼ stick unsalted butter
¼ cup extra virgin olive oil
5 garlic cloves
1 bunch fresh basil
pinch of salt & pepper
5 pounds fresh Roma tomatoes, diced
optional: 1-2 teaspoons sugar
Filling A: 4 ounces pomarola, 4-6 ounces shredded mozzarella, 4 fresh basil leaves
Filling B: ½ pound fresh ricotta, 2 slices prosciutto, 4-6 ounces diced provolone oil for frying

In a large bowl, add flour and salt. Dilute brewer's yeast in lukewarm water. Slowly add olive oil and diluted yeast to flour. Mix, forming a large, smooth ball of dough. Let rest for 15 minutes. Divide dough into small, equal size balls. Place on a cookie sheet and let sit for three hours, not touching.

Meanwhile prepare the pomarola (tomato sauce). In a medium stockpot, add butter, olive oil, garlic, basil, salt and pepper. Sauté, blending well. Add tomatoes, mixing evenly. Simmer for 15 minutes. In the pot, use an immersion blender to achieve a smooth texture. If taste is acidic, adjust with sugar.

With a rolling pin, roll each dough ball into a 10-inch round, sprinkling flour as you go to keep from sticking. In the center of dough place your choice of filling ingredients. Fold the dough over onto itself like an omelet, pinching and sealing the edge tightly.

Heat oil in a high-rim frying pan or fryer. Cook each calzone for 1 minute per side until golden brown. Serve hot.

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