

# ENTERTAINING IDEAS

## Entertaining With Italian Style

(NAPSA)—For many, sophisticated style, chic design and impeccable taste define “La Moda Italiana.” Your friends can feel transported to one of the fashion capitals of the world when you incorporate a few stylish tips into your next fete.

### Setting The Scene

Transform your home into a glamorous Milano piazza with a few easy-to-find items that will create a stylish setting. Italians are known to make a statement with their fashion, so don't be afraid to incorporate bold colors and chic lighting into your décor. First, place golden yellow decorative pillows and pale blue candles throughout the room. Next, illuminate your space by stringing crystal lanterns throughout the room, giving it an elegant vibe. For your table, use eye-catching brick-red place mats topped with bowls of black and green olives. This will serve as both a decorative touch and a tasty treat as your guests arrive. To complete this fashion-forward ambience, put together a playlist of modern jazz and Italian pop beats.

### Mouthwatering Antipasti

Instead of spending the entire evening preparing an elaborate dinner, enjoy more time with your guests by serving flavorful, easy-to-make antipasti dishes. Start off by filling large woven baskets with toasted focaccia bread and a small terra cotta bowl with herb-infused olive oil. Accompany the bread basket with a large platter of cold Italian antipasti. This can be created using a large wooden cutting board spread with Asiago, Grana Padano and Parmigiano-Reggiano cheeses and assorted Italian meats such as salami, spicy capocollo, prosciutto and



mortadella. Place marinated olives and roasted red peppers in a small serving bowl and set it in the center of the platter. You may care to complete your Italian antipasti feast with a glass of Ecco Domani's 2007 Chianti. Its deep aromas of cherries and spicy black pepper are a great match for the bold Italian flavors on your table. For dessert, get guests involved by having them create their own signature cannolis. In advance, set aside the shells in separate dishes for each guest. Around the table, place ricotta filling in small bowls with the various toppings, including chocolate chips, pistachios, lemon zest and candied fruit. Have guests fill the shells with their favorite flavors, creating a one-of-a-kind dessert.

### Takeaway Style

Send your guests home with their own stylish Italian gift bag. Fill a canary yellow tote with a box of traditional Italian chocolates, a set of artsy wine charms and a bottle of Ecco Domani's 2007 Pinot Grigio.

For more information and entertaining ideas, visit [www.eccodomani.com](http://www.eccodomani.com).