

Arrange separately on a large platter, from the following suggestions.

2c 1/4in sliced iceberg lettuce

1c eggplant caponata (see recipe)

1c tonno e fagioli (see recipe)

12 cherry tomatoes

6 cioglio mozzarella (buy fresh in water)

1 can flat Italian anchovy fillets, drained

1c Italian marinated artichoke hearts, drained

1c best quality Italian roasted red pepper, drained

(Optional) Fresh (soft) sopressata sausage (available only in Italian salumerias)

Diners help themselves.

Have on table:

Italian farm loaf (artisan bread)

(May be heated/toasted under broiler with olive oil for bruschetta)

Italian salad dressing (Red wine vinegar, olive oil, sugar)

Italian black olive paste (for bread)

Serve with hearty fresh Italian red wine (not chianti). Il bastardo sangiovese from near Firenze (cheap) or any Dolcetto (from Piemonte or now available from Rome region (not cheap) are my favorites.