

## Antipasto Platter

For a crowd or for an outdoor lunch, I rely on antipasto platters and often follow them with a pasta and dessert. The first list comes from Chef Nicola Borbui, who served these alluring antipasti to our wine-tasting party at Fonterutoli vineyards. After that, some of our additions. Both informal and lavish, the platter starts off a dinner with a festive note.

*Ceci con Olio e Buccia di Limone*  
Chickpeas with Olive Oil and Lemon Peel

*Radicchio con Pecorino a Cubetti*  
Chopped Radicchio with Cubed Pecorino

*Insalatina di Baccelli e Marzolino*  
Fava Bean Salad with Fresh Pecorino Cheese

*Frittata di Asparagi*  
Slices of Fresh Asparagus Omelette

*Bruschetta con Pesto di Rucola e Pomodorini*  
Bruschetta with Rucola Pesto and Cherry Tomatoes

*Sformato di Parmigiano con Crema di Asparagi*  
Parmesan Flan with Cream of Fresh Asparagus

*Tagliata di Morellini con Mozzarella di Bufala Olive e Pinoli*  
Sliced Artichoke with Mozzarella, Olives, and Pine Nuts

*Insalata di Finocchi con Sbriciolona*  
Tuscan Salami with Fennel Julienne

*Tortino di Carciofi*  
Artichoke Frittata

*Other favorite additions to the platter:*

roasted peppers  
olives baked with lemon peel and herbs  
artichoke hearts with vinaigrette  
fennel slices sprinkled with fennel seeds  
prosciutto and melon cubes on toothpicks  
halved figs  
radicchio leaves filled with farro salad  
small chunks of hard cheeses  
*grissini* (breadsticks) wrapped in prosciutto

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