

Pre-made Dinners

Our single portion premade baked dinners are made fresh daily and refrigerated for quick warming and serving.

Microwave instructions: Remove plastic cover and cover with plastic wrap. Make sure to make a small hole on the plastic wrap for steam to be released. (aluminum container is not microwave safe) Set microwave power to medium (or 50%) and timer for 5 - 8 minutes.

Oven heating Instructions: Pre-heat oven to 375 degrees. Remove plastic cover and place aluminum tray on middle rack. Let heat for 20 to 25 minutes.

Cocktail Recipes

Refreshing Sanpellegrino cocktails

Absolute Limonata:

6 oz Sanpellegrino Limonata soda
2 oz Absolute Citron vodka
Stir and serve over ice

Aranciata Cocktail:

1 lime cut into 6 wedges
Several dashes Angostura bitters
4 1/2 ounces golden rum
1 can SanPellegrino Aranciata soda

An Italian Tradition

*Offering fresh homemade pasta,
sauces, soups, salads, sandwiches,
pastries and espresso.*

Thank you for your patronage..

From all of us at Campania

Frozen oven Ready Etrees

Cooking Instructions:

Frozen:

Preheat oven to 400 degrees, remove plastic cover from dinner and cover with aluminum foil then place on middle or top oven rack. Cooking time- 45 - 50 min

Refrigerated:

Preheat oven to 400 degrees remove plastic cover from dinner and cover with aluminum foil then place on middle or top oven rack. Cooking time- 25 - 35 min.

Closed Monday's

Open Tuesday - Saturday 11:00 am
to 9:00 pm

Sunday 11:30 am to 8:00 pm

344 State Route 31 North
Flemington NJ 08822



Heating and Warming Instructions

Try our pre-made
specialties using this
guide to baking
perfection!!

Homemade Italian Sausage,
Pizza
Homemade Ravioli
Homemade Baked Dinners
And much more

Phone: (908) 782-5999

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Frozen Ravioli

1 package of Ravioli (any filling)

16 oz of your favorite sauce

Serves 2 (approx. 16 Ravioli per pack)

Bring a pot of water to a boil, maintain high heat and add frozen ravioli to water. Stir occasionally for 7 to 8 minutes. Drain and serve with your favorite sauce.

Pizza

1 pound pizza dough

8 oz. container of pizza sauce. (8 oz.)

16 oz. container shredded mozzarella (1/2 lb.)

Toppings of your choice

Makes 1-16 inch pizza

Let pizza dough thaw overnight in the refrigerator. Take dough out of the plastic bag, cover with flour and let stand in a covered bowl for 30 minutes before use. Preheat oven to 450 degrees (if using a pizza stone, that should also be preheated at the same time).

If not using a pizza stone, you can use a rectangle Pyrex or casserole dish (7x11 to 9x12) to make a great thick crust pizza. Add a table spoon of olive oil to the bottom of the dish stretch the dough to completely cover the bottom. Add sauce, cheese and toppings then place into preheated oven for 15 minutes (few minutes longer if you desire crispier pizza).

Campania Homemade

Made from scratch on premises and presentative free dinners, sauces and pasta.

Frozen oven ready entrees:

Eggplant Rollatini	Cheese Manicotti
Chicken Parm	Spinach Manicotti
Beef Meatball	Chicken Cacciatore
Beef Lasagna	Vegetable Lasagna

Frozen Ravioli:

4 Cheese
Beef and Vegetable
Spinach and Ricotta
Wild Mushroom

Frozen Sauces:

Marinara
Sausage Arrabbiata
Bolognese
Vodka
Puttanesca

Sausage

Grilling Instructions:

Boil sausage for 20 minutes before grilling. This allows sausage to cook thoroughly without burning while on the grill. When placing sausage on the grill be sure the flame is low and allow to cook slowly turning occasionally until brown on all side. Be sure to cook sausage all the way through before serving.

Oven Instructions:

Preheat oven to 400 degrees. In a casserole dish add sausage and half cup of water or white wine. Cover with foil and place in oven for 50 minutes. Uncover and let cook for another 5 minutes.

Sauce Instructions:

Adding sausage to homemade sauce is a Sunday pasta dinner tradition at my home. Cook sausage using oven instructions above. Prepare your homemade tomato sauce. As soon as the sauce begins to boil, bring sauce to a low simmer, add cooked sausage and cover. Let simmer for 20 minutes.

Sfogliatelle (Seasonal)

Do not thaw before baking. Pre heat oven to 350 degrees. Unpack and place mini sfogliatelle in a cookie sheet and bake for 30 to 35 min. Remove and let cool. Sprinkle some powdered sugar and serve.