



TAKE OUT REHEAT INSTRUCTIONS

These are general guidelines on reheating your dinner to best enjoy them. you may need to adjust times and methods according to your preference.

Pastas

Stove Top (recommended): Empty the contents into a sauté pan, add a 3-4 tablespoons of water, and heat on medium to medium high heat, stirring gently, until desired temperature.

Microwave: open container, add 2 tablespoons of water, and gently stir to incorporate. Close the container, and microwave 1 minute, stir again, and repeat until desired temperature.

Melanzane Parmigiana (Lasagna too)

Microwave (recommended): close lid, microwave for 2-3 minutes

Oven: transfer to oven safe dish, add a few tablespoons of water, cover with foil or lid, and bake at 375F for 10-12 minutes.

Secondi/Entrees

Oven (recommended):

Most proteins (salmon, steaks, chicken parm) will reheat nicely in a 375F oven on oven safe tray, in 4-7 minutes.

- if served with salad, please don't put it in the oven =)
- if served with pasta: reheat separately (see above)
- if served with sides/warm garnish: see contorni/sides below

Contorni/Sides

Microwave (recommended): you got this!

Stove Top: sauté on medium, stir often.

Loaf of Bread

Oven: place in a 375F oven for about 6-7 minutes. Allow to cool slightly before cutting.

Never consume any food items that have been left at room temperature for more than 2 hours. Always reheat foods to a minimum internal temperature of 165F. Refrigerate any leftover portions immediately. If you have any questions, please feel free to contact us.