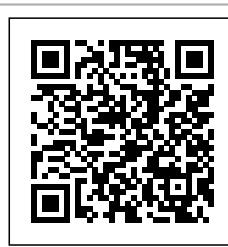


# Italian Antipasto Platter



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Recipe by: Laura Vitale

Serves 6

**Prep Time: minutes**

**Cook Time: minutes**

## Ingredients

\_\_ 1 Small Medium Green Leaf Head of  
Lettuce, Trimmed, Washed, Dried

\_\_ 4 oz Pancetta

\_\_ 4 oz Sliced Salami

\_\_ 4 oz Thinly sliced Prosciutto

\_\_ 8 oz Sharp Provolone (cut into large  
chunks)

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## For a garnish, use:

\_\_ Kalamata Olives

\_\_ Green Sicilian Olives

\_\_ Pickled Pepperoncini or Cherry Peppers

\_\_ Giardiniera

\_\_ Marinated Roasted Peppers

\_\_ Marinated Artichoke Hearts

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**Note: These are some of my favorite  
ingredients for this platter, but you can use  
any of your favorites or follow my recipe  
exactly.**

1) Make a bed of the lettuce leaves in a large serving platter. Loosely fold or roll the sliced meats and arrange the meats and cheeses neatly in rows or in groups on the lettuce.

2) Garnish the platter with the olives, hot peppers, and giardiniera, roasted peppers and artichoke hearts.

3) Cover and refrigerate until ready to serve.

4) Serve with crusty Italian bread.. Talk about a great way to start a party!!

