

# ENTERTAINING IDEAS

## Celebrate With Italian Flair

(NAPSA)—Italian living is said to be all about style, elegance and indulgence. Here are a few tips to help you bring some Italian flair to your next get-together.

### Decorazione!

Make your guests feel as though they've been transported to the Italian countryside. Fill your room with color using red candles, brown place mats and orange decorative pillows. Create an Italian-inspired centerpiece by filling a terra-cotta bowl with grape leaves and oranges that will not only look beautiful but will also fill the room with the scents of citrus. Instead of coasters, set out postcards depicting popular Italian locales, artwork and landscapes for your guests to place their wine glasses on. To create the ultimate Italian bistro setting, put together a playlist of classic Italian operas and ballads.

### Mangia!

Instead of spending the entire evening preparing a big pasta dinner, treat your guests to traditional Italian antipasti. Fill large baskets with loaves of fresh Italian bread and set out with decorative bottles of olive oil and balsamic vinaigrette. Prepare plates of cheeses, meats and olives and place them on tables around the room. Offer small dishes such as bruschetta (Italian bread topped with fresh tomato and basil), caprese salad (fresh mozzarella, tomato and basil) and pizzettes with a variety of toppings such as



prosciutto and sweet Italian sausage. An Italian meal is not considered complete without a glass of wine. For example, Ecco Domani's 2006 Chianti with its deeply fruited bouquet of cherries and spicy, peppery notes is a great match for the bold Italian flavors on your table. The 2006 Merlot with aromas of well-ripened blackberry fruit can pair nicely with panettone, a traditional Italian dessert bread.

### Arrivederci!

To ensure an unforgettable evening, send your guests home with their own "tastes of Italia" gift bag. Fill bags with bottles of Italian olive oil, some pieces of torrone (an Italian nougat candy), a CD of Italian songs and a bottle of their favorite wine. Ecco Domani's premium wines make it easy and affordable to share a bit of Italian style with each guest.

For more information and more great entertaining tips, go to [www.eccodomani.com](http://www.eccodomani.com).