

Reheating Instructions

Step 1. Preheat your oven to the indicated temperature.

Step 2: Remove food item from refrigeration and allow to sit at room temperature for 30 min. (soups, pasta

& side dishes) to 1 hour (for main course items) before proceeding with heating instructions.

Step 3: Heat and serve.

**Due to the variance in home ovens, cooking times may differ.*

Be sure to check for preferred doneness.

ALL NATURAL SOUPS

Transfer soup into a saucepan over medium heat. Stir frequently for approximately 15 minutes, or until heated through.

HORS D'OEUVRES

Preheat oven to 350°F. Heat through for approximately 10–15 minutes.

STARCHES

Risotto

Preheat oven to 350°F. Add ¼ cup water. Loosen the aluminum lid, or top pan loosely with aluminum foil. Stir periodically. Heat for 20–25 minutes.

Rustic Roasted Potatoes & Twice Baked Potatoes

Preheat oven to 350°F. Remove lid. Cover with foil. Heat for 20–25 minutes. Be sure to stir periodically.

Mashed Potatoes

Preheat oven to 350°F. Remove lid. Cover with foil. Heat for 30–35 minutes. Be sure to stir periodically.

HOMEMADE PASTA

Preheat oven to 350°F. Loosen the aluminum lid, or top pan loosely with aluminum foil. For Lasagna, heat for 45–50 minutes. For Pasta Favorites, heat for 20–25 minutes. Stir periodically.

VEGETABLES

Preheat oven to 350°F. Loosen the lid. Heat for approximately 20–25 minutes.

CLASSIC COMFORTS & PARTY FAVORITES

Eggplants Roll-ups & Eggplant Parmigiano

Remove parchment paper from under lid. Place lid back on loosely. Preheat oven to 350°F. Bake for approximately 40–45 minutes. Allow dish to sit for about 10 minutes before serving.

Mac 'n' Cheese, Meatballs, and Sausage, Peppers & Onions

Preheat oven to 350°F. Remove lid. Heat for 25–30 minutes. Stir periodically.

Sliced Roast Beef, & Porchetta

Stovetop Instructions (Recommended): Place gravy in a saucepan over medium heat and stir frequently. Once heated through (approximately 10–15 minutes), carefully place sliced meat into the hot gravy and serve.

Oven Instructions: Preheat oven to 350°F. Remove lid. Carefully add the gravy to the pan with the sliced meat. Heat for approximately 35–45 minutes. Stir with tongs periodically.

CARLINO'S

MAKERS & PURVEYORS OF ARTISAN FOOD

Chicken Fingers

Preheat oven to 350°F. Remove Lid. Heat for 20–25 minutes.

MEAT & FISH ENTRÉES

Spiral Ham

Remove plastic. Pour glaze over the entire ham. Cover with foil. Bake in a preheated 325°F oven for 10–14 minutes per pound, or until a meat thermometer registers 140°F. Remove from oven and let sit for 10 minutes before serving.

Roasted Filet of Beef

Tenderloin is cooked rare. Take out of refrigeration for 1 hour. If rare is desired, serve cold, slice thin (1/4") with horseradish cream and heated au jus. If a greater doneness is desired, preheat oven to 450°F, remove aluminum lid and cover with foil. Heat for approximately 15–20 minutes for medium doneness. Slice and serve with horseradish cream and warmed jus.

Roast Pork Loin, Chicken Marsala, Chicken Piccata

Preheat oven to 350°F. Loosen lid. Heat for 25–30 minutes.

Chicken Parmigiano

Preheat oven to 350°F. Loosen the lid. Heat for 20–25 minutes.

Veal Parmigiano, Veal Piccata

Preheat oven to 350°F. Loosen the lid. Heat for 30–35 minutes.

Breaded Chicken Cutlets and Roasted Chicken Wings

Preheat oven to 350°F. Remove lid. Heat for 15-20 minutes, or until heated through.

Beef Brasciole

Preheat oven to 350°F. Loosen lid. Heat for 35–40 minutes.

Fresh Fish (unstuffed):

Preheat oven to 350°F. Loosen lid. For Medium pan sizes, heat for 15–20 minutes. For large pans, heat for 25–30 minutes.

Fresh Fish (stuffed):

Preheat oven to 350°F. Loosen lid. For Medium pan sizes, heat for 20–25 minutes. For large pans, heat for 30–35 minutes.

HOMEMADE BAKED GOOD & DESERTS

Carlino's Homemade Pastries

Be sure to remove from refrigeration for at least 30 minutes to allow the full flavors of the handmade delicacies to develop.