**IST 263 Project Milestone 2 – Copy Document**

**Name**: Nicolas Mitrano

**Description (From Milestone 1)**:  
My website will be a review website about different restaurants and foods that I enjoy. I will go further in depth with this concept by explaining how to make my favorite dishes in great detail with easy to digest steps/instructions. I am very passionate about eating food so this will be a great way to share my opinions on the topic.

**Home Page**

**Short Description**

The home page will explain who I am and what my website entails. It will direct people to different restaurants.

**Actual Page Text**

Welcome to Nico’s restaurant review site! Here I will be sharing some of my favorite restaurants from across the world, as well as some dishes that stood out to me. I have been an avid eater ever since I was a little kid. My nonna immigrated to America from Italy when she was in her 40s, and her cooking always stood out to me as a kid. Everyone in my family regarded her as a professional chef, despite her lack of formal experience. She grew up in a very poor area, and to be honest, never really found a lot of money in her life; despite this, her food was always tastier and more enjoyable than any fancy restaurant could accomplish. Her food did not inspire me to cook per se, but it definitely inspired my palate and love for tasty food! Her cooking did, however, rub off on many of my other family members, including my father and my aunt.

Some of the restaurants that are covered on this website are personal favorites of mine, while some I have never even visited. The main objective of this platform is to expose you to some of my favorite foods/dishes, as well as to explain how to make them with love and passion! I believe that everyone should be able to cook. As chef gusto says in the movie Ratatouille, “Anyone can cook!”

**Page 2**

**Title:**  Nicola's Ristorante

**Short Description**

Nicola’s Ristorante review and chicken saltimbocca dish review/explanation.

**Actual Page Text**

Nicola's Ristorante is a spectacular restaurant located in Totowa, New Jersey. It has a wide array of different dishes at different price points, although it tends to be on the pricier side. Some of my favorite dishes include:

1. the Linguini Malafemmina, which is linguini with clams, lobster tail, and shrimp in a white clam sauce
2. the Cavatelli Sabina, which is cavatelli with arugula, shiitake mushrooms, sun-dried tomato, and black olives in garlic and oil,
3. and finally, the chicken saltimbocca, which is chicken topped with prosciutto, parmesan cheese, laid over a bed of spinach and marsala sauce.

The dish that I want to discuss is the chicken saltimbocca. I think it is a staple Italian dish that is acceptable at almost any restaurant, although Nicola’s does it best in my opinion. Prosciutto is one of my favorite foods due to its salty texture, and I think it pairs perfectly over a nicely cooked piece of chicken. The parmesan cheese adds even further to this beautiful symphony of food, and the bed of spinach is the finishing touch that adds even more depth to the meal.

Anyone can cook this dish. Simply start by grilling some chicken in a pan. Make sure to lightly season it prior to grilling. Then, throw some prosciutto on top of the chicken. Allow the prosciutto to cook slightly, but not fully. We do not want it completely “raw,” but we also do not want it fried to death. Then add a slice(or two) of cheese on top of the prosciutto. Give yourself enough time to allow the cheese to melt without letting the chicken become burnt. Whilst doing all of this, make sure to saute some spinach in a separate pan.

**Page 3**

**Title:**  Oishi Sushi, Syracuse

**Short Description**

Will be reviewing Oishi Sushi and the various deals that they offer. Showcases how to make spicy tuna rolls as well.

**Actual Page Text**

Oishi sushi is one of my go to sushi spots in the Syracuse area. It is super convenient to order for them, and their prices are very good relative to the quality of their food. It is not really a dine-in restaurant, as they are located on the third floor of a building. I mainly order them via grubhub or doordash, and they deliver it within the hour every single time. The miso soup is always hot when I order and the sushi is always cold. My goto order is their 3 rolls special for $16.95. They let you choose any 3 rolls as well as a soup for such a low price. The value here is insane, as you can order 3 rolls that normally cost $8 each, and you get a soup on top of it for only 17 bucks! I usually go for 2 spicy tuna rolls and a tuna roll, but sometimes I mix it up and get a shrimp tempura roll. Another one of my favorites is the sushi sampler, which costs $10 and includes 6 randomly assorted pieces of sushi. Usually it is the standard pieces of fish: tuna, salmon, shrimp, yellow tail; however, sometimes they mix it up and throw in whatever the catch of the day is, from octopus to lobster.

Making my favorite roll, the spicy tuna roll, is so simple that pretty much anyone can do it! The only ingredients necessary are Japanese grain rice, sushi vinegar, seaweed, tuna, and sriracha sauce! In order to prepare the rice, most rice cookers will have options pre-set in order to cook it to perfection. You may cook it on a stove as well, but make sure to look up a video that properly explains it and walks you through it. Also, make sure to soak the rice for 30 minutes beforehand to ensure it cooks properly and remains soft and fluffy, yet sticky at the same time.

If the rice is sticking to your hands, make sure to keep dipping them in the vinegar. The vinegar should be an even mix of rice vinegar and water. Another neat thing about using the vinegar is it will eliminate the odor and bacteria from any previously handled fish!

Finally, make sure to roll your sushi grade tuna nice and tightly in between the rice and seaweed. Optionally, you can mash up the tuna and mix it with the sriracha to make the spicy tuna roll similar to how many restaurants do. Oishi sushi does it this way, which is my preferred style of spicy tuna. Alternatively, you can simply roll a normal tuna roll, and then coat the top of the roll with a drizzle of sriracha sauce. If your roll is nice and tight and the tuna has a kick of spice to it, congratulations, you just made your first spicy tuna roll! Enjoy!!