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**FOOD & DRINK** 

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CAFE MILANO PARTNERS WITH RUSTIC FARM TO FORK FOR PRE-PREPARED MEALS AND CATERING



TOP: The team at Cafe Milano in Edwards, includes from left, chef, Antonio Cortes, and co-owner, Pete Skarupa and new comers to the team, co-owner of Cafe Milano/ Rustic Farm to Fork, Chelsea Dickens and co-owner of Rustic Farm to Fork, Vincent Cisneros.

**BOTTOM:** A Philly cheese steak with white American Cheese, grilled onion, mushrooms on an Amaroso roll from Cafe Milano's dine in menu.

**RIGHT:** Chelsea's House made chicken pot pies from Rustic Farm to Fork are sure to satiate any winter comfort food desire. A vegetarian option is also available.

> DOMINIQUE TAYLOR SPECIAL TO THE DAILY



By Kim Fuller Special to the Daily

Who doesn't love a homecooked meal? But who has time to make one every evening?

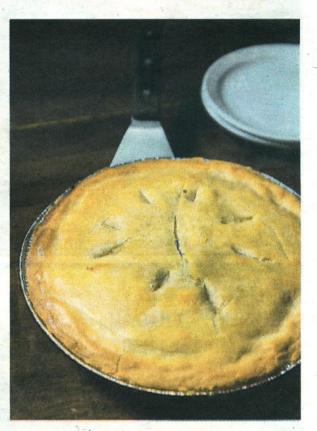
Cafe Milano in Edwards has partnered with Rustic Farm to Fork, a new local meal preparation and catering business, to offer homemade meals that can be ordered online or in person and picked up at Cafe Milano between 8 a.m. and 9 p.m. every day.

Valley locals Chelsea Dickens and Vincent Cisneros started Rustic Farm to Fork after working together on catering jobs. Dickens said she has seen the local demand for pre-prepared meals and was eager to offer more than Chinese food and pizza for residents and visiting families.

"These are designed to throw into the oven or pick up hot," Dickens said, "and then you have a homemade, freshly cooked meal that's not really take-out."

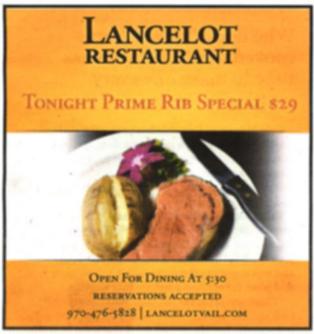
With the collaboration, Cafe Milano will now be open 8 a.m. to 9 p.m. seven days a week.

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# PLACE AN ORDER







# **CAFE MILANO**

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Breakfast will be served from 8 a.m. to 3 p.m., and the lunch menu will be available from 11 a.m. to 3 p.m. There will not be dinner service in the dining room, but the pub menu and drinks will be served at the bar at Cafe Milano from 3 to 9 p.m.

"Rustic Farm to Fork adds a whole new dynamic to Cafe Milano, and we're excited to be part of something innovative," said Cafe Milano owner Pete Skarupa.

# HOMEMADE, TO GO

Rustic Farm to Fork has serving options for two, four or six people, and anything larger can be custom-made. Breakfast options include burritos, quiche and eggcups, and lunch and dinner items range from specialty salads to home-style entrees.

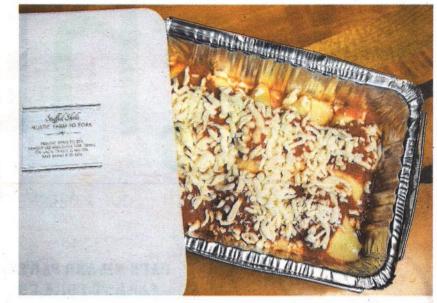
"The most exciting part for me is the opportunity to provide a unique and much-needed service for the busy and hardworking lifestyles of our locals and their families," Cisne-

Many of the menu items are inspired by Dickens' favorite recipes "stolen" from her mother's repertoire in Virginia. Chelsea's House Made Pot Pie, for instance, is crust-lined and stuffed to the brim with chicken, carrots, onions, potatoes, celery, peas and garlic. A vegetarian option is avail-

The menu's stuffed shells are filled with a house made herb ricotta, Parmesan, mozzarella and Italian seasoning and finished with either marinara or meat sauce.

Order a simple house salad or something more dynamic, such as the spinach orzo, made with spinach, orzo, red onion, cucumber, tomato, carrots and croutons and topped with lemon-avocado oil vinaigrette.

Weekly specials offer options such as buffalo chicken lettuce wraps, turkey Bolognese over spaghetti squash and Asian grilled veggies, which will always be listed online, with regular,



DOMINIQUE TAYLOR | SPECIAL TO THE DAILY

Bake-at-home stuffed shells with house made ricotta, Parmesan, mozzarella, Italian seasonings, finished with either marinara or meat sauce from Rustic Farm to Fork are now available from Cafe Milano.

vegetarian and paleo options to choose from.

"The nice thing about this is people can stock their freezers, they can stock their fridges," Cisneros said. "And visitors don't necessarily need to go grocery shopping; they can order and come by here or have a property manager stop by to stock their condos with whatever it is they want for the week."

## **CATERING AT CAFE MILANO**

Cafe Milano will still be serving its sought-after breakfast menu, but now it will be served most of the day, until

Sit at the bar with a beer in the late afternoon while you wait for your Rustic Farm to Fork order, or try one of Skarupa's Philly cheesesteaks.

"My Philly cheesesteak is now available from 11 in the morning until 9 at night," he said. "I get the Amoroso's rolls shipped from out East; I get the original Philly meat shipped from out East. I grew up 20 minutes south of Philly - I'm pretty proud of my Philly cheesesteak."

For those looking for a place to host

an event, Cafe Milano and Rustic Farm to Fork offer private dining options for all types of occasions, including business meetings, birthdays, showers and dinner parties.

"Not only do we have an awesome venue for anybody to host an event," said Cisneros, who has worked extensively as a catering chef, "but the amenity of having their own bar and in-house catering is something that not a whole lot of establishments can offer in the valley."

Cafe Milano will now have a private dining room available every night, with a \$500 food and beverage minimum. Whether you have four people or 40 people, if you meet that cost minimum, you can have your own private dining room, your own private chef and your own private

"Over the last three years, I've watched the trends regarding what our customers are looking for, and this new partnership is going to satisfy those requests," Skarupa said.

For more information, visit www.cafe milanoco.com and www.rusticfarm tofork.com.





