

Housemade soup
for monthly schedule
TasteCafeRoma.com



Ask us about
Catering your
Holiday Party!

Holiday Special!

Meat Lasagna \$45

Feeds 9-12 people

9"x12.5" Pan

Keep in the freezer, Heat up at home

Add the sides to make it a meal!

Large Salad (Della Casa or Caesar) \$25

Garlic Cheese Bread - 24 pieces \$12

Large Verdura Platter \$35

Extra sauce (quart) \$6

Lunch: Mon – Fri 10–3

Dinner: Thur + Fri 3–9

Closed Saturday & Sunday

Lasagna Cooking Instructions

It can take 2 days to thaw frozen lasagna in the refrigerator. We do not recommend putting frozen Lasagna in the oven to cook as the edges get dried out and the center is still cold.

Lasagna can be cooked way ahead of time. It holds really well and will not get dried out. Lasagna will take at least 1.5 hours to cook. I would plan on 2 hours in a packed oven. Plus 30mins of rest time.

Turn the oven on to 350-400F



Cover a baking sheet with foil. Place pan of Lasagna on baking sheet.



Leave lid on pans for the first 60-75 minutes. Then check the internal temp in the center of the pan. It should be at least 165. It can get to 185 or even 200 - it won't dry out.

When the internal temp is over 165F and the edges are bubbling/boiling around the sides, use tongs to carefully take off the foil lid and the parchment paper to brown the top and let some of the steam escape.



Tip - take pan completely out of the oven before removing foil & parchment paper to minimize the cheese sticking and to avoid steam burns. If the lasagna seems 'jiggly' or too wet, let it continue to cook with the lid off. If the cheese gets a little dark on the edges, that is fine.



The lasagna will need to sit at least 15 minutes out of the oven before you can cut it. It will be fine and still hot if it sits 45 minutes.

Then ENJOY!!!



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