

Chef Luciano DelSignore is a leading force in modern Italian cuisine, known for blending tradition with innovation. Luciano immersed himself in the kitchen from a young age, eventually training in Italy and returning to the U.S. with a mission to elevate Italian dining.

He gained acclaim with Bacco Ristorante, blending refined technique with authentic flavors, and expanded his reach through Bigalora, a casual wood-fired pizza concept. His legacy includes mentoring top chefs and redefining Italian dining in America.



Capesante ai Porcini

Truffle Mushrooms | Frisee



10 servings



30 minutes

INGREDIENTS

Scallops (10)

- 10/20 Size Scallops (large)
- EVOO (olive oil)
- Salt & Pepper

Sauce

- 3 Medium Shallots
- $\frac{1}{4}$ Cup EVOO (olive oil)
- $\frac{1}{4}$ lb Porcini Diced $\frac{1}{2}$ inch
- 1Tbs Porcini Powder
- $\frac{1}{2}$ Cup Dry White Wine
- 2 Cups Heavy Cream
- Salt & Pepper To Taste
- 2Tbs Unsalted Butter

Garnish

- Shaved Fresh Black Truffle
- Frisee Lettuce
- EVOO (olive oil)

PREPARE

Sauce

1. Saute shallots in olive oil, add porcini mushrooms, season with salt and pepper and continue to saute for 5 minutes on medium heat
2. Add white wine and burn off alcohol
3. Add cream and porcini powder and cook down to half volume season if necessary and add butter.

Scallops

1. Sear scallops in olive oil with light seasoning of salt and pepper

ASSEMBLE

Serve over Porcini sauce, garnish with Frisee and shaved black truffles, finish with a drizzle of high quality EVOO

Buon Appetito!