



## Heating Instructions from Donatelli's

Here are some guidelines to follow as you warm your food---every oven is different and everyone's definition of ready to eat is slightly different----so please keep a close eye on your food as you heat it up.

### Large, Medium & Small Pans of Pasta

- It is essential to remember that you are in essence reheating these items--it is best to do this slowly and at the lowest possible temperature.
- We recommend setting your oven between 325 and 350 degrees.
- Tent the foil lid of the item to be heated so the cheese does not stick to the top.
- If the item has cheese on top, when it appears to be hot throughout take the lid off and brown it the way you like it.
- **If the item has no cheese on top, we recommend stirring it occasionally during the heating process....especially cream based pastas.**
- Large pans of food can take anywhere from 1.25 to 2.5 hours to heat. Small pans can take from 45 minutes to 1.5 hours. Please allow extra time----the items can be kept warm at a low temperature.

### Special Instructions for Lasagna

- Please allow lasagna to set up for about 15-25 minutes before serving.

### Special Instructions for Baked Mostaccioli

- When the mostaccioli is browned sprinkle the top with the fresh Parmesan cheese before serving.

### Garlic Bread

- Keep the garlic bread wrapped in foil and place directly on the oven rack or put it on a sheet pan if you prefer---this will keep any butter from dripping in your oven. Heat for 12-30 minutes depending on if you just want to warm it or if you want it to be crispy.