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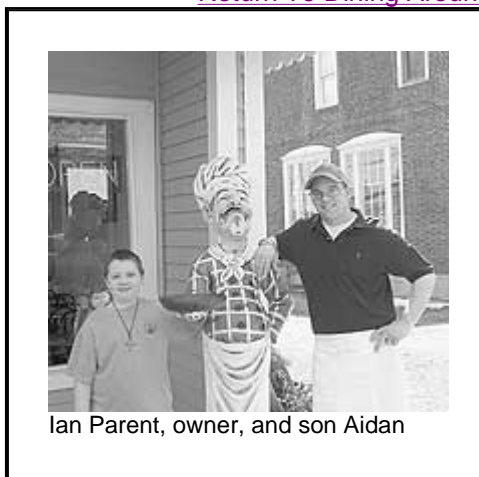
Dining Around

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La Petite France Café

349 Main Street, Hyannis
(508) 775-1067

Meet the new owner of La Petite France, Ian Parent....or is he new?? Ian worked for the original owner, Lucien, for four years learning the tricks of the trade. His breads are



Ian Parent, owner, and son Aidan

baked fresh daily, which include authentic French baguettes, seven grain bread and croissants. The menu also includes breakfast sandwiches, homemade muffins, pastries, soups, calzone, salads and sandwiches made with top of the line Boar's Head cold cuts. To accompany the taste bud experience he also offers gourmet coffee and tea. If you're planning a party, call Ian because he does party platters and in-house catering for that special occasion.

Ian considers his specialty the atmosphere and customer service he affords his patrons. He has an open door policy and welcomes anyone into his kitchen. If you have a hankering for his baguette bread for dinner, you'll find it's being served at Il Maestro Ristorante. So, if you're looking for the freshest most delicious bread on Cape Cod...you simply must try La Petite France for breakfast or lunch.

MEDITERRANEAN BOWTIES

- 1 Lb. Bowtie Pasta
- 1 Lb. Sun dried Tomatoes in Oil (julienned)
- 1 Lb. Calamatta Olives Pitted
- 1 Lb. "Pepperdo" Peppers in Sweet Gastrique Brine (cut in

half)

1 Lb. Fresh Mozzarella

1/2 Cup Roasted Garlic (chopped)

1 Cup Fresh Parsley (chopped fine)

2 Cups Extra Virgin Olive Oil

Salt & Pepper to taste.

Bring 4 cups of salted water to a boil. Add pasta, cook 10-12 minutes at a full boil or until desired tenderness. Immediately drain and soak in cold water until pasta is cold. Place Julienne sun dried tomatoes in a large mixing bowl. Cut "pepperdo" peppers in half (to prevent oil from pooling inside peppers), then add to sun dried tomatoes. Add calamatta olives, mozzarella cheese, garlic and fresh parsley to mixture. (You may add more garlic if you're a garlic lover too!) Pour olive oil over mixture and toss thoroughly. Add drained cold pasta...toss again, then salt & pepper to taste. Lastly, enjoy!

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