

Cooking Class Menu

Created by Chef Stefano Agostini

\$120.00 Per Person

Antipasto

Choose one dish. Hands-on instruction.

Cod Fritters

Vegetable Arancini

Zucchini Fritters

Primo

Choose one dish. Served with homemade focaccia and Grana Padano DOP. Hands-on instruction.

Cavatelli
Vegan

**Ravioli di Ricotta e
Spinaci**

Gnocchi di Patate
Potato gnocchi.

**Risotto Salsiccia Rapini
and Vegetable Arancini**
Gluten-free

Gnocchi di Ricotta
Ricotta gnocchi.

**Risotto ai Funghi and
Vegetable Arancini**
Gluten-free

Sugo

Choose one dish. Included with pasta only. Hands-off demonstration.

Amatriciana Sauce
Guanciale meat and pecorino cheese sauce.

Bolognese Sauce

Burro e Salvia
Brown butter and sage.

Pomodoro Fresco
Vegetarian

Dolce

Choose one dessert. Hands-on instruction.

Crostata di Frutta Con Ricotta
Fruit and ricotta tart.

Torta Caprese
Flourless chocolate almond cake.
Gluten-free

Torta di Mele
Apple cake.

Bevande

**Conegliano Valdobbiadene
Prosecco DOCG**

\$42.00

**Montepulciano D'Abruzzo
DOC Red Wine**

\$32.00

**Trebbiano D'Abruzzo
DOC White Wine**

\$32.00

Imported Beer

\$6.95

Natural Water 750ml

\$5.75

Sparkling Water 750ml

\$5.75

**Sanpellegrino Italian
Sparkling Drink**

\$3.60

Assorted Soft Drink

\$2.40