

# Cooking Class Menu

Pane E Vino Ristorante

\$120/person

## Main

Choose one dish.  
Hands-on instruction.

**Cavatelli**  
Vegan

**Gnocchi di Ricotta**

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

**Tagliatelle**  
Egg noodles

**Gnocchi di Patate**

**Ravioli di Ricotta e Spinaci**

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

## Sauce

Choose one dish.  
With pasta choice only. Hands-off demonstration.

**Amatriciana Sauce**  
Guanciale meat and pecorino cheese

**Burro e Salvia**  
Brown butter and sage

**Bolognese Sauce**

**Pomodoro Fresco**  
Vegetarian

## Dessert

Choose one dessert.  
Hands-on instruction.

**Crostata di Frutta Con Ricotta**  
Fruit and ricotta tart

**Torta di Mele**  
Apple cake

**Torta Caprese**  
Chocolate almond cake  
Gluten-Free

## Beverages

Coffee is included at the end of the meal.

**Imported Beer**  
\$6.95/bottle

**Prosecco di Valdobbiadene DOC**  
\$42.00/bottle

**Assorted Pop**  
\$2.25/can

**Natural Water 750ml**  
\$5.50/bottle

**Montepulciano D'Abruzzo DOC Red Wine**  
\$32.00/bottle

**Trebbiano D'Abruzzo DOC White Wine**  
\$32.00/bottle

**San Pellegrino Flavoured Mineral Water**  
\$3.45/can

**Sparkling Water 750ml**  
\$5.50/bottle