

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/bottle

Assorted Pop
+\$2.25/can

Natural Water 750ml
+\$4.95/bottle

Montepulciano D'Abruzzo DOC Red Wine
+\$32/bottle

Trebbiano D'Abruzzo DOC White Wine
+\$32/bottle

San Pellegrino Flavoured Mineral Water
+\$2.95/can

Sparkling Water 750ml
+\$4.95/bottle