

LA CUCINA DI



HERE'S WHAT YOU CAN LOOK FORWARD TO TASTING IN OUR CLASSIC ITALIAN I SIX-WEEK COOKING COURSE:

Note: Some substitutions may be made if ingredients are unavailable.

WEEK #1

Seasonal Salad (tomato salad or fennel salad)
Seasonal Risotto (mushroom or asparagus)
Chicken Marsala with mushrooms & sage
Stuffed Peaches

WEEK #2

Caprese Salad (Seasonal or modified)
Ricotta & spinach stuffed jumbo shells
Baked salmon with fennel
Venetian rice pudding

WEEK #3

Grilled/roasted vegetable salad
Rigatoni with meatballs & sausage
Stuffed zucchini
Panna cotta with blueberry compote

WEEK #4

Pesto & goat cheese crostini
Milanese Minestrone with rice
Traditional pizza
Granita (coffee or lemon)

WEEK #5

Baby greens with balsamic soaked raisins & goat cheese
Potato gnocchi
Italian Braised beef in wine, roasted root vegetables
Zabaglione with seasonal fruit

WEEK #6

Bruschetta
Fresh pasta with tomato/basil sauce
Chicken parmigiana
Rapini with garlic & chilies