



Full Immersive Experience

Saturday's in Natalina's Kitchen

This Italian food, cultural experience incorporates everything we have celebrated in our school for the last 7+ years... you will truly live like an Italian during this experience!

We will shop for fresh, local ingredients. We will always make fresh bread and bake it in the wood-fired oven which we may enjoy with our "Antipasto". We will always make a fresh pasta, "Primo" dish along with a "Secondo", or protein course with side dishes or "Contorni". As this is a longer experience, we will have time to bake dessert or "Dolci".

When we have finished cooking, we will sit down to a beautifully set table and linger over the fruits of our labour from Antipasto, Primo, Secondo with Contorni and Dolci with Espresso.

New to our kitchen, we will then share a small preserving or canning experience and send you home with a small gift.

We will be incorporating our own Homemade preserves and garden herbs & vegetables, when they are in season, into this experience as well because that's how we Italians live...

These experiences will be limited to just 8 guests per class.



Here is the order of events and what is included:

- 9:00 am We will meet at a predetermined, Downtown Guelph location for espresso, cappuccino and a light snack to discuss the day's event and menu. We will walk (2 minutes) to the Guelph Farmer's Market, one of Canada's Oldest Farmer's Markets, to shop for the fresh local ingredients we'll need. We may try some samples at the market.
- 10:30 am We will each commute to the Natalina's Kitchen, your own transportation is required (approximately a 15-minute drive).
- 10:45-11:00am We will divide into stations, prep and cook the day's menu. This is a fully, "Hands On" experience.
- 1:30 pm (approximately) We will set a beautiful table and sit down to enjoy the fruits of our labour! You are always welcome to bring your own wine to this experience, please drink responsibly. Weather permitting, it may be outside.
- 3:00 pm We will complete a small, seasonal, canning or preserving project and prepare a jar for each guest to take home.
- 4:30 pm- 5pm We will bid farewell to our new-found friends and take with us the wonderful memories of living like an Italian in Natalina's Kitchen!

As the menu will be based on seasonal, local ingredients the exact menu will change from one experience to another, but the same format will be maintained. We could be making squash ravioli, homemade sausage, fresh cavatelli with braciola or lasagna. This will keep the experience exciting and no 2 experiences a like.

We are very excited about this new initiative and we hope you are too!

Ciao for now,
Natalina