

*3 Course Menus*

*Menu 1 - Gradara*

- *Hand made Lasagne*
- *Involtini di pollo - chicken rolled with a filling*
- *Verdure al Gratin - gratin vegetables*
- *Tiramisu*

*Menu 3 - Sestino*

- *Hand made gnocchi baked in the oven*
- *Scaloppine di pollo - chicken fillets*
- *Zucchine fritte - pan fried zucchini*
- *Sgroppino - lemon sorbet and prosecco*

*Menu 5 - Campo*

- *Hand made strozzapreti - short fresh twisted pasta*
- *Melanzane Parmigiana - eggplant bake*
- *Insalata radicchio e finocchio - radicchio and fennel salad*
- *Ricotta tart*

*Menu 7 - Urbino*

- *Caprese - tomatoes, mozzarella and basil*
- *Risotto*
- *Hand made gnocchi*
- *Bocconotti - pastry cases with almond & dark chocolate filling*

*Menu 2 - Lamoli*

- *Hand made tagliatelle served with ragu'*
- *Pollo ai peperoni - chicken with capsicum*
- *Pure' di patate - potato puree*
- *Panna cotta*

*Menu 4 - Belforte*

- *Hand made ravioli - spinach & ricotta OR radicchio, ricotta & walnut*
- *Involtini di vitello - rolled veal with a filling*
- *Patate arrosto - roast potatoes*
- *Semi-freddo - ice-cream half frozen*

*Menu 6 - Ascoli*

- *Olive all' Ascolana - stuffed deep fried olives*
- *Hand made pizza and focaccia*
- *Crème caramel*

*Menu 8 - Borgo Pace*

- *Bruschette*
- *Dried pasta with a simple tomato sauce*
- *Saltimbocca - veal fillets*
- *Patate arrosto - roast potatoes*
- *Torta Californiana - custard tart with fruit*

- *For a 2 course menu please choose the dishes from the above menu list*

- *You can swap dishes from other menus*

- *Note you can only make either pasta or gnocchi not both*

- *If you choose "Lasagne or focaccia/pizza" this class will take approximately 3 ½ hours*

*Italian Cooking classes in your own home*

