

3 Course Menus

Menu 9 - Trani

- Hand made Orecchiette with tomato & ricotta OK
Cima di rapa (Broccoli rabe - note seasonal June-August)
- Cotoletta di pollo - Chicken Schnitzel
- Funghi ripieni - Stuffed mushrooms
- Zabaione

Menu 11 - Cesena

- Spinach & Ricotta gnocchi with a tomato sauce
- Coniglio alla cacciatora - Hunter's rabbit
- Melanzane alla griglia - Chargrilled eggplant salad
- Torta di limone - Lemon tart

Menu 13 - Torino

- Pasta tri colore - 3 coloured pasta
- Quaglie ripiene al forno - Stuffed baked quails
- Fagiolini - Green beans
- Baci di dama - Ladies kisses (biscuits)

Menu 15 - Foggia

- Panzerotti - Deep fried pizza cases with various fillings
- Focaccia pugliese
- Torta di pera e mandorle - Pear & almond tart

Menu 10 - Sant' Angelo in Vado

- Hand made cavatelli with a pork & veal sausage, butter and sage sauce
- Osso buco - traditional
- Risotto alla Milanese
- Torta di mandorle, cioccolata e arancia - Almond, chocolate & orange cake

Menu 12 - Pennabilli

- Hand made tortellini with roast pumpkin, with a sage & butter sauce
- Piccata al limone - Veal fillets with lemon
- Panzanella - Poorman's salad
- Pasta di mandorla - Almond biscuits

Menu 14 - Valtellina

- Pizzoccheri - Buckwheat pasta
- Osso buco d'agnello - Lamb Shanks
- Peperone ripiene - Stuffed capsicums
- Torta di Castagne - Chestnut Cake

Menu 16 - Verona

- Gnocchi di castagne - Chestnut gnocchi with a mushroom sauce
- Uccelletti scappati - Skewers of veal fillets with pancetta & sage
- Caponata
- Torta di cioccolato - Chocolate tart

- 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 "Orecchiette/Cavatelli, Rabbit or focaccia/panzerotti" this class will take approximately 3 ½ hours

Italian Cooking classes in your own home

