

ITALIAN COOKING CLASS MENU

All guests are to choose the same menu dishes



UNDER THE
TUSCAN  MOON

ANTIPASTO (Starters)

FEGATINI DI POLLO

Chicken liver

or

CAPONATA

Warm eggplant on Tuscan bread

PRIMO (Entrée)

TAGLIATELLE FRESCHE ALL'UOVO

CON FUNGHI DI PORCINI

Fresh home made egg pasta with Porcini mushrooms

or

RAVIOLI FRESCHE ALL'UOVO CON SPINACI E RICOTTA RIPIENA CON
BURRO E SALVIA SUGO

Fresh home made egg pasta with fresh spinach & ricotta stuffing with butter & sage sauce

SECONDO (Main)

INVOLTINI DI VITELLO

Veal Steaks stuffed with cheese, prosciutto and sage

or

PETTO DI POLLO RIPIENA

Stuffed Chicken Breasts

CONTORNI (Side Dishes)

PATATE - CIPOLLINE - AGLIO - TORTA DI SPINACI

Roasted potatoes – Baked spring onions – Baked garlic - Spinach Cakes

or

Instead of Spinach cakes – Peperonata (Roasted Peppers)

DOLCE (Dessert)

TORTA DEL CIOCCOLATO

Rich Chocolate Cake

or

CANTUCCINI DI PRATO BISCOTTI

Tuscany biscuits