



Mangia Mangia Italy brings traditional tastes to your table

Menu for Cooking Class

Antipasti

- **Asparagi Selvatici con Uova di Quaglie** (*Wild Asparagus with Quail Eggs*)
- **Pecorino Cremoso con Rucola e Pane Carasau** (*Sheep Cheese with Rocket and Sardinian Flat Bread*)
- **Frittura con Verdura di Stagione** (*Seasonal Vegetables Fried in a Light Batter*)
- **Petto d'Anatra Fumicato di Melchiorre** (*Smoked Duck Breast - Smoked by Melchiorre in his fireplace*)

Primo

- **Ravioli con Potate e due Formaggi** (*Ravioli with Potatoes and 2 Cheese fillings*)
- **Ravioli con Ricotta, Zafferano, Buccia di Limone e Anesetta** (*Ravioli with Ricotta Cheese, Saffron, Lemon Rind and Liquor Anisette*)
- **Ravioli con Spinacci e Ricotta** (*Ravioli with Spinach and Ricotta Filling*)
- **Ravioli Capelli Verdi al Pini** (*Spinach Ravioli with Potatoes and 3 Cheese Filling*)
- **Gnocchi con al Pesto** (*Potato Pasta with Basil Pesto*)
- **Spaghetti alla Carbonara** (*Spaghetti with Creamy Egg and Pancetta Sauce*)
- **Salsa Classica Italiano** (*Vegetarian - Tomato Sauce/Gravy*)
- **Sugo Bianco** (*Cream and Herb Sauce*)



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Secondo

- **Anatra allo Spiedo** (*Grilled Duck on a Spit*)
- **Pollo all'Arrabiatta con Olio d'Olive e Vino Bianco** (*Italian Fried Chicken*)
- **Agnello Scottadita alla Griglia** (*Grilled Lamb Chops*)
- **Maili Costiccioli alla Griglia** (*Grilled Pork Ribs*)
- **Maili Capocolo alla Griglia** (*Grilled Pork Shoulder Steaks*)
- **Bistecca di Fiorentino** (*Steak di Fiorentino*)
*Market Price

Insalata

- **Insalata Verde** (*Green Salad with Melchiorre's Olive Oil and Aged Vinegar*)
- **Insalata Caprese** (*Fresh Italian Tomatoes, Mozzarella and Basil*)
- **Finochhio and Orancia** (*Fennel and Blood Orange Salad with Orange Vinaigrette*)

Dulce

- **Tiramisu Tradizionale**
- **Panna Cotta**
- **Pere in Chianti** (*Pears in Chianti*)

Bon Appetito!

MANGIA MANGIA ITALY

Italian Cooking Classes, Catering and Cuisine



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How the classes work...

- Please choose a selection from EACH course i.e. Primo, Secondo, Insalata and Dolci
- The chefs arrive in your kitchen and set up for the class
- Please provide your own beverages as you'll be eating and drinking during your class
- You can participate in as much or as little as you like
- After the class we clean up and serve a catered dinner of whatever was prepared
- We then clean up

Cost € 75 per person

NB - Please pay in Euros at the end of the event. Thankyou!

Click here to return to the Mangiamangiaitaly website
<http://www.mangiamangiaitaly.com>