

info@trattoria-allangelo.it

**0445 651181**

**Trattoria All'Angelo**  
Cooking School &  
Restaurant presents ...



## June Cooking Classes

Your chance to team-up with Internationally acclaimed Executive Chef Mauro Canaglia, where you'll learn the tricks of the trade!



### Truffle Hunting Trip

choose from 2 dates:

**FUN for the entire family!**

price includes lunch w wine

**Sat. June 8th @ 8:30am €70 €60**

**Sat. June 29th @ 8:30am €70 €60**

The day begins ... with truffle expert Silvano and his specially trained dogs, taking us on a Full Immersion truffle hunting trip searching for this precious mushroom. This special class lasts approximately 6 hours including the hunting trip, cooking class and the sit down lunch! - This class is dedicated to local Black Truffles with the following 4 course MENU. €70 adults, kids €60

- Roasted Quail with Truffle, Potato, Grape Salad;
- Home-made Tagliolini pasta with Truffles & Wild Mushrooms
- Truffle, Ham & Cheese filled Veal Scaloppini;
- Bittersweet Chocolate Lava Cake with White Chocolate Sauce



### Waiting x Summer Menu

choose from 2 dates:

**Sat. June 15th @ 10am €55** price includes lunch w wine

**Sat. June 22nd @ 10am €55** price includes lunch w wine

Learn how to make 4 mouth watering dishes to amaze your dinner guests. Three Italian dishes + a chocolate dessert

- Goat Cheese, Tomato, Basil & Eggplant Crostini
- Potato Gnocchi with Zucchini & Zucchini Blossoms
- Home-made Bigoli with "Pesto alla Genovese"
- Bittersweet Chocolate Lava Cake w White Chocolate Sauce

The participation fee for each course includes: cooking class, recipe booklet, sit down supper with wines and all the food & utensils necessary to complete each gourmet recipe

For more info: **0445 651181** Chef Mauro & Bari

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