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



## July Cooking Classes

In respect of the 1 mt distance, each course will be limited to just **5-6 participants** which can increase depending on the dynamic of the group. **Groups of families can have larger classes or can reserve a private class**



### 4th of July Taste of Italy Menù

choose from 2 dates:

**Sat July 3rd @ 9am** €60 adults, kids €45

**Sun July 4th @ 9am** €60 adults, kids €45

Learn to make fresh pasta from scratch! Learn 3 fresh pasta recipes from the Italian peninsula including their sauces:

- Potato Gnocchi w Butter & Sage
- Home-made Tagliolini Pasta Primavera
- Vicenza style Bigoli Pasta with Sausage & Mushrooms
- Vanilla Panna Cotta w Cherry compote
- the day begins at 9am, ends by 12:30pm, lunch with wine included

**- Fun for the whole family!**



### Garden Menù

choose from 3 dates:

**Sat July 10th @ 9am** €60 adults, kids €45

**Sun July 11th @ 9am** €60 adults, kids €45

**Sat July 31st @ 9am** €60 adults, kids €45

This 4-course menù will make you a hit w friends & family

- Goat Cheese filled Zucchini Blossoms w/ Basil Oil & Balsamic Vinegar
- Home-made Spaghetti with Rabbit, Carrot & Sage
- Whole oven-roasted Rosemary-Lemon Chicken w potatoes
- Almond Apricot Soft cake w Caramel Sauce
- the day begins at 9am, ends by 12:30pm, lunch with wine included

**- Fun for the whole family!**



### Gourmet Menù

choose from 2 dates:

**Sat July 17th @ 9am** €60 adults, kids €45

**Sun July 18th @ 9am** €60 adults, kids €45

make 4 mouth watering dishes to amaze your dinner guests

- Fresh Figs baked w/ Pancetta Bacon, 15 yr old Balsamic Vinegar
- Penne Pasta with Scallops, Sun dried Tomatoes & Basil
- Pork Tenderloin w/ green peppercorn brandy sauce
- Vanilla Crème Brûlée
- begins at 9am, ends by 12:30pm, lunch w wine included



### Black Truffle Hunting Trip

**Sat July 24th @ 8:30am** €75 adults, kids €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, followed by the Truffle cooking class:

- Roasted Quail w Truffle, Potato, Grape Salad;
- Home-made Tagliolini pasta w Truffles & Wild Mushrooms
- Truffle, Ham & Cheese filled Chicken Scaloppini
- Bittersweet Chocolate "Lava" Cake
- begins at 8:30am, ends by 2:30pm, lunch w wine included

**Fun for the whole family!**



### Home-made Bread Making

**Sun July 25th @ 9am** €60 adults, kids €45

Fill your house with the irresistible smell of fresh baked breads. Learn 4 easy recipes to make without any special equipment. Together we will prepare all the doughs, shape them, let rise, then bake in the oven. Everyone brings home a goodie bag of home-made breads:

- Whole Wheat Bread (with different formats)
- Pumpkin Rosemary Bread
- Sweet Onion, Sage Focaccia
- Dried-Fruit Nut Bread
- the day begins at 9am, ends by 12:30pm, includes pasta lunch with wine

For more info: **0445651181**

WhatsApp/Signal:

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Mauro-Bari