



COOKING AT THE VILLA

Cooking classes and wine tasting in Verona, Italy

Appetizers

- Grana Padano biscuits
- Prosciutto and mozzarella bundles served with salad, balsamic vinegar and apple dressing
- Garlic bruschetta with grilled vegetables
- Monte Veronese cheese flan with seasonal sauce
- Battered and baked ricotta stuffed zucchini flowers with fresh tomato coulis
- Prosecco-wine or beer battered giant fried sage
- Pasta millefeuille with goat cheese and zucchini

Main Course

Home-made eggnoodle made with wheat flour and eggs

- spinach and ricotta roll with crispy sage and butter sauce
- goat cheese ravioli with lemon rind sauce
- meat tortellini with sage and butter sauce
- squid ink ravioli with salmon and ricotta, spicy olive oil and vodka sauce
- tagliatelle (home-made pasta strips) with Bolognese sauce or basil and mint pesto or bell pepper pesto or ricotta and fresh herbs

Semolina pasta made with durum wheat flour and water

- spaghetti "alla chitarra" with "amatriciana" (pancetta, onion, tomatoes, pecorino cheese)/"arrabbiata" (tomatoes, garlic, parsley)/"puttanesca" (tomatoes, black olives, garlic, capers, anchovies) "carbonara" (eggs, smoked pancetta, pepper, roman pecorino) "Norma" (fried eggplants, tomatoes)

Gnocchi

- traditional potato dumplings with ragù sauce (meat) or Gorgonzola and walnut sauce

Risotto

- pork, Mantua way (with sausage, nutmeg, parmesan and cinnamon)
- dried porcini mushrooms and sausage (rice, dried porcini, sweet sausage, red wine)
- fish and tomato (chunk of fish, cherry tomato, white wine, olive oil, rice)
- zucchini and shrimps (rice, zucchini, shrimps, butter)
- Valpolicella wine and mascarpone or Gorgonzola

Dessert

- "zuccotto" semifreddo in a helmet (cream, ricotta, cookies, chocolate chips, candied fruit)
- "cioccolatissimo" bitter chocolate lava mini cakes (dark chocolate, butter, eggs, flour, sugar)
- traditional tiramisù (cookies, mascarpone, coffee, eggs)
- strawberry tiramisù (strawberries, cookies, yogurt, whipped cream)
- amaretto brulé (cream, sugar, amaretto liqueur, brown sugar)
- "sbrisolona" almond and corn crisp with grappa (corn flour, almonds, flour, sugar, butter)
- fruit millefeuille with sabaion (puff pastry, seasonal fruit, eggs, marsala)
- amaretto chocolate brulé (amaretto cookies, sugar, cocoa powder, milk, cream, eggs)

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