

Nicole

Gourmet

In Home "Italian" Cooking Party

Antipasto (Appetizer)

Arancini

Panko crusted lemon and mascarpone cheese risotto fritters

Duo of Bruschetta

Sauté of forest mushrooms and white wine, tomato & sweet basil bruschetta, grilled ciabatta bread

Primi Piatti (First Course)

Bucatini all Amatrician

Roman pasta specialty; large tubular spaghetti pasta with pancetta, tomato sauce and pecorino Romano cheese

Secondi (Main Course)

Chicken Saltimbocca

Thin scaloppini of chicken breast laced with sage, parmesan cheese and Parma prosciutto. Served with baked amaretti biscuit butternut squash and sautéed spinach.

Dessert

Zabaglione

Whipped Marsala warm custard, minted seasonal berries, savoiardi (lady finger cookies)

Includes full professional cooking instruction from one chef, full dinner sized portions, take home recipe booklet for each guest, lots of tips and fun!

Extras

- Additional services may be required depending on the number of guest attending
 - Rentals and onsite waiter/waitress services extra
 - Wine pairing and instruction available