

MENU 1 \$ 100.00

SPIEDINO DI CAPESANTE

Scallops wrapped in prosciutto on a rosemary sprig, grilled and served on a lentil salad; saffron olive oil

RAVIOLI DI ZUCCA

Roasted Butternut squash ravioli with toasted walnuts, parmesan cheese and sage butter

PESCE ALLA PORTOFINO

Fresh catch of the day baked in the oven on a bed of potatoes, pesto crust and oven roasted tomato

MILLEFOGLIE alla FRUTTA

Puff pastry with pastry cream fresh berries

MENU 2 \$ 100.00

GAMBERI E CARCIOFI

Prawn sautéed with Yukon gold potatoes, artichokes, leeks and brandy

GNOCCHI AI DUE GUSTI

Potato dumpling with cherry tomato and gorgonzola sauce

FILETTO AL PEPE VERDE

Filet mignon pan seared with green peppercorn in a brandy cream reduction

ZABAIONE CON FRUTTA

Zabaione cream with peach sorbet and fresh fruit

MENU 3 \$ 100.00

EGGPLANT PARMIGIANA

Classic eggplant layered with tomato sauce, mozzarella and parmesan cheese, baked in the oven

TAGLIATELLE CON SCAMPI

Fresh thin string pasta with garlic, olive oil and prawn and tomato sauce

SALMONE CON POLENTA

Grilled salmon served on a bed of polenta with leeks, cherry tomatoes white wine lemon sauce, tarragon Hollandaise sauce

SEMIFREDDO AL CAFFE

Frozen coffee cream mousse

MENU 4 \$ 100.00

INSALATA DI BIETOLE

Mache, arugula salad, red and gold beets, shaved dry ricotta cheese in a red wine vinaigrette

RISOTTO AL CHIANTI

Risotto with beef tenderloin strips, parmesan cheese and Chianti reduction

SCALOPPINE AL TARTUFO

Veal medallions with Madera wine, black truffle, cream

COPPA AL SAMBUCA

Sambuca soaked lady finger with Kailua, espresso & mascarpone cheese

Food Wine and Fun Tuscany Experience comes to
California

Enjoy spending a day recreating the food specialties that we tasted in
our Tuscany Tour.

See www.foodwineandfun.com

Hi! I am Chef Alessio and I am so excited to be able to share some of
the highlights from our Tuscan Tour right here in California.

During our weekly tour of Tuscany we tasted different food from
different restaurants in different cities.

This is a chance to recreate these dishes right here in California.

These classes are not performed in the traditional classroom setting.

You will not be sitting through hours of lecture or watching
demonstrations through a mirror.

I want you to feel at home here in the kitchen working along side with
me to prep and cook the day's menu.

You will be tasting as you go and enjoying wines to compliment the
menu.

I have a very approachable and enjoyable manner with which to work.
I embrace your question and input.

My goal for you is to gain the expertise to return home and
successfully duplicate these menus for your own entertaining.

Looking forward to sharing these special classes with you.

Chef Alessio

Class Includes:

- ♣ Morning reception with coffee
- ♣ Recipe packet
- ♣ Apron
- ♣ Class menu and complimentary wines



Alessio Giannuzzi

Chef Alessio

Tuscan

Cooking Classes

M e n u s

For reservation call Alessio 831-238-5553
Or Vondra 831-625-2283