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0445 651181

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



## August 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



### Black Truffle Cooking Class

- Fun for the whole family!

**Sat Aug 1st @ 8:30am** w/ Hunt €75 adults, kids €60

**Sun Aug 2nd @ 9am** Menu w/o Hunt €60 adults, kids €45

Learn to cook with Black Truffles! Saturday 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 cooking class with the following 4 course MENU: - Roasted Quail w Truffle, Potato, Grape Salad; - Home-made Tagliolini pasta w Truffles & Wild Mushrooms - Truffle, Ham & Cheese filled Veal Scaloppini; - Bittersweet Chocolate "Lava" Cake  
- Saturday begins at 8:30am, ends by 2:30pm, lunch w wine included  
- Sunday begins at 9am, ends by 12:30pm, lunch with wine included



### Summer Side-dishes

- Fun for the whole family!

**Sat Aug 8th @ 10am** €60 adults, kids €45

Learn these 8 fun and easy to make side-dishes to add a little spark to your meals. This class lasts approximately 3,5 hours including the cooking class and sit down meal with the following Menu:

- Bulgar Wheat with Cannellini Beans and Swiss Chards - Vegetable Gratin - Stuffed tomatoes - Zucchini pancakes - Oriental Style sauteed Green Beans - Grilled or Oven baked Vegetable Pockets - Raw Ratatouille with Goat Cheese - Zucchini Sweet Bread  
- the day begins at 10am, ends by 1:30pm, lunch with wine included



### Summer Menu

- Fun for the whole family!

**Sat Aug 22nd @ 10am** €60 adults, kids €45

Learn a 4 course menu dedicated to Italian dishes. This class lasts approximately 3,5 hours including the cooking class and sit down meal with the following 4-course Menu:

- Grilled Vegetables layered with Mozzarella, Basil & Balsamic Vinegar  
- Home-made Orecchiette Pasta with Zucchini, Tomato e Thyme - Chicken "Saltimbocca" with Sage & Prosciutto - Peach Crisp with Hazelnut & Candied Ginger  
- the day begins at 10am, ends by 1:30pm, lunch with wine included



### "Burger" Class

Fun for the whole family!

**Sat Aug 29th @ 10am** €60 adults, kids €45

Learn 3 "Burger" recipes very easy to make, PLUS 3 different bun recipes. This class lasts approximately 3,5 hours including the cooking class and sit down meal with the following Menu:

- Quinoa Black Bean Burger with Sesame Seed Bun - Mushroom Burger with Parsley Garlic Bun - Sprouted Lentil Burger with Onion Bun  
- Banana Blackberry Vanilla Milkshake  
- the day begins at 10am, ends by 1:30pm, lunch with wine included

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

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