



## Cooking Classes - 2017

*Join us the third Monday of every month for an exciting cooking and dining learning experience!*

### **JANUARY 16th Class**

1st course: Polenta Crustini with Sausage

2nd: Cioppino

3rd: Fried Rice Cookies

### **FEBRUARY 20th Class**

*\*Hands-on cooking class, 10-15 people*

1st course: Lasagna

2nd course: Bread Salad

### **MARCH 20th Class**

1st course: Bread Dumplings

2nd course: Veal Cutlets with Lemon

3rd course: Floating Islands Dessert

### **APRIL 17<sup>th</sup> Class**

*\*Hands-on cooking class, 10-15 people*

1<sup>st</sup> course: Stuffed Peppers

2<sup>nd</sup> course: Stuffed Mussels

### **MAY 22nd Class**

1st course: Fish Soup

2nd course: Chicken cooked with Peppers

3rd course: Calabrian Honey Cookies

## **JUNE 26th Class**

*\*Hands-on cooking class, 10-15 people*

1st course: Fennel and Arugula Salad

2nd course: Sausage Stuffed Fried Rice Balls

**SECOND HALF OF THE YEAR CLASSES TO BE ANNOUNCED SOON...**

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**Time: 6:00 – 9:00 p.m.**

**Cost: \$80 per person plus tax, payment required at sign-up**

**\*\$90 per person plus tax for hands-on cooking classes**

**Sign-up or Questions: Call the restaurant, 253-514-8945**