

MAY – AUGUST 2017 Cooking Class Calendar

Rustico Cooking is located at
40 West 39th Street, Third Floor
New York, NY 10018 (between 5th and 6th Avenues).

Classes sell out fast! Full updated schedule and pricing available online. Classes are approximately 3 hours. All class details and sign up info available at www.RusticoCooking.com Classes are followed by a full seated meal. Wine is paired with the meal. Aprons are not provided but can be purchased for \$20.

For gift certificate holders

Reservations must be made prior to attending the class. The most convenient way is to click on the “redeem your gift certificate” link located at the end of each class description, or directly by going to <http://www.rusticocooking.com/gcredeem.htm>
Gift certificates with a lesser value than the class you wish to attend can be applied towards a more expensive class by paying an upgrade fee – please call 917 602 1519 to provide your credit card. Gift Certificates accepted for every class throughout the year, except the Valentine's day Class.

Evening in Southern Italy - May 5 at 6PM

- Garlicky Broccoli Raab Focaccia
- Handmade Cavatelli with Herbed Lamb Ragù
- Chicken with Lemon, Capers, & White Wine Glaze
- Roasted Eggplant Topped with Olive, Tomato, & Herb Salsa
- Light-as-Air Citrus Cake with Berry Coulis

Succulent Seafood - May 6 at 12PM

- Crispy Shrimp & Asparagus Phyllo Rolls over Balsamic Baby Greens
- Tagliatelle with Crab, Brandy, & Cream
- Stuffed & Rolled Mediterranean Sea Bass in Fragrant Three-Herb Pesto
- Caramelized Fennel with Parmigiano
- Light-as-Air Limoncello & Berry Mousse

Northern Italian Classics - May 12 at 6PM

- Tagliatelle in Vodka Sauce
- Chicken with Porcini & Marsala Sauce
- Caramelized Fennel with Parmigiano
- Five-Herb Risotto
- Amaretto & Dark Chocolate Semifreddo with Summer Berries

Lunch in Northern Italy - May 13 at 12PM

- Perfect Focaccia

- Tagliatelle with Peas, Prosciutto, & Saffron
- Tender Chicken Morsels in Honey-Balsamic Glaze
- Roasted Tomatoes Stuffed with Herbed Ricotta Mousse
- Decadent Apple & Marzipan Pie in Puff Pastry Crust

Cooking with Wine - May 19 at 6PM

- Cheese Ravioli with Sweet Peas, Tomatoes, Cream, & White Wine
- Filet Mignon in Rich Red Wine Glaze
- Roasted String Beans with Artichokes & White Wine
- Risotto with Prosecco, Butternut Squash, Sage, & Leeks
- Wine-Poached Fruit over Marsala Zabaione

Fresh Pasta Workshop: Ligurian Favorites - May 20 at 12PM

- Potato Gnocchi with Wine-Laced Mushroom Ragu
- Ricotta & Basil Ravioli in Aromatic Herb Sauce
- Pappardelle with Burst Cherry Tomatoes & Herbs
- Baby Greens in Balsamic Vinaigrette
- Tuscan Almond & Anise Biscotti with Espresso

Spring in Southern Italy - May 22 at 6PM

- Handmade Spaghetti alla Puttanesca
- Chicken Braciole (stuffed with Pecorino, Garlic, & Bread Crumbs) in Tomato Sauce
- Roasted Sweet Peppers with Shaved Ricotta Salata
- Broccoli Raab & Parmigiano Bread Pudding
- Amaretto-Scented Ricotta Cheesecake in Almond Crust

Entertaining Italian-Style - June 2 at 6PM

- Crispy Goat Cheese Ravioli with Caramelized Fennel, Pears, & Honey-Balsamic Drizzle
- Fennel-, Chili-, and Rosemary-Rubbed Filet Mignon in Red Wine Glaze
- Roasted String Beans with Sundried Tomatoes & Thyme
- Chive-Scented Ricotta Gnocchi with Aromatic Sage Butter
- Molten Chocolate Cake with Warm Chocolate Sauce & Vanilla-Scented Whipped Cream

Italian for Beginners - June 3 at 12PM

- Perfect Homemade Tagliatelle with Two-Meat Ragu
- Chicken Scaloppine with Provolone & Prosciutto in Marsala Glaze
- Roasted Broccoli with Garlic & Chili
- Smashed Baby Red Potatoes with Chives & Smoked Paprika
- The Ultimate Tiramisu

The 10 Best Pasta Sauces: Cookbook Edition - June 9 at 6PM

- Cavatelli with Oven-Roasted Tomatoes & Bread Crumbs (Apulia)
- Campanelle with Quick-Cooked Chicken & Marsala (Piedmont)
- Mezzi Rigatoni with Fresh Ricotta & Diced Prosciutto (Abruzzo)
- Spaghetti with Tomato & Diced Red Snapper (Liguria)
- Penne Rigate with Crushed Potatoes (The Marches)
- Linguine with Crab, Saffron, & Brandy (The Veneto)
- Pappardelle with Tomatoes, Speck, Nutmeg, & Basil (Trentino-Alto Adige)
- Tagliatelle with Prosciutto di Parma & Parmigiano (Emilia-Romagna)
- Orecchiette with Sicilian Almond-Tomato Pesto (Sicily)
- Fusilli with Porcini Mushrooms, Cream, Garlic, & Chili (Sardinia)

Fresh Pasta Workshop: Summer Favorites - June 10 at 12PM

- Reginette with Crab, Saffron, & Shallots (The Veneto)
- Ricotta Gnocchi with Arugula & Olive Pesto (Tuscany)
- Cavatelli with Roasted Broccoli and Crispy Garlic Bread Crumbs (Basilicata)
- Mixed Greens in Balsamic Vinaigrette
- Crunchy Almond Biscotti

Fresh Pasta for Beginners - June 17 at 12PM

- Basic Egg Pasta Dough
- Fresh Tagliatelle
- Three-Cheese Ravioli
- Basil-Scented Tomato Sauce
- Mom's Classic Two-Meat Ragu
- Mixed Greens in Balsamic Vinaigrette
- Crunchy Almond Biscotti

Italian Home Cooking - June 19 at 6PM

- Handmade Cheese Tortellini with Red Wine-Laced Tomato Sauce
- Filet Mignon with Garlicky Rosemary Rub & Chianti Glaze
- Roasted String Beans with Sundried Tomatoes & Fresh Thyme
- Fennel & White Wine Risotto
- Dark Chocolate & Hazelnut Torte with Vanilla-Scented Whipped Cream

Italian Seafood Feast - June 23 at 6PM

- Homemade Cavatelli Pasta with Monkfish Amatriciana
- Stuffed and Rolled Mediterranean Sea Bass (Branzino) with Three-Herb Pesto
- Shrimp, Asparagus, & Chive Risotto
- Caramelized Brussels Sprouts with Lemon & Garlic
- Flaky Apple & Walnut Strudel with Vanilla Ice Cream

Summer in Naples - June 24 at 12PM

- Pizza Rustica with Olive Oil & Tomatoes
- Neapolitan Three-Cheese & Meat Lasagna
- Shrimp in "Crazy Water" (with Spicy Tomato-Garlic Broth)
- Roasted Broccoli with Garlic
- Silky Espresso Tiramisu over Drunken Ladyfingers

Flavors of Liguria - June 30 at 6PM

- Classic Focaccia with Sea Salt
- Cheese-Filled Ravioli in Basil Pesto
- Chicken Cutlets with Artichokes, White Wine, & Pine Nuts
- Herb-and-Cheese-Stuffed Zucchini
- Best-Ever Ricotta Pandolce

Dinner in Northern Italy - July 7 at 6PM

- Handmade Garganelli Pasta with Peas, Tomatoes, & Cream
- Herb-Rubbed Filet Mignon with Parsley-Garlic Salsa Verde
- Roasted Eggplants, Zucchini, & Peppers in Basil-Scented Oil
- Stuffed Summer Tomatoes with Herbed Ricotta Mousse
- Individual Chocolate Ganache Tartlets

Fresh Pasta Workshop: Central Italy - July 8 at 12PM

- Cheese Ravioli in Red Wine-Laced Tomato Sauce (Tuscany)
- Ricotta Gnocchi with Roasted Fennel & Tomatoes (Umbria)
- Tagliatelle with Artichokes, Porcini Mushrooms, & White Wine (The Marches)
- Mixed Greens in Balsamic Vinaigrette
- Crunchy Nut & Chocolate Biscotti

Northern Italian Favorites - July 14 at 6PM

- Classic Lasagna Bolognese
- Roasted Mediterranean Sea Bass with Artichokes & Pine Nuts
- Roasted Asparagus with Parmigiano
- Sweet Summer Peppers with Basil & Garlic
- Molten Chocolate Cake with Rich Chocolate Ganache

Neapolitan Pizza Class - July 15 at 12PM

- Make your own custom Pizza - choose from dozens of toppings, plus:
- Classic Pizza Margherita
- Pizza Rosa with Speck, Arugula, Truffle Oil and Mascarpone
- Pizza Dolce with Apricot and Chocolate

Dinner in Piedmont- July 21 at 6PM

- Caramelized Onion Focaccia
- Light-as-Air Yam Gnocchi in Sage Butter Sauce
- Tender Chicken Morsels with Porcini & White Wine
- Stuffed Summer Tomatoes with Herbed Ricotta Mousse
- Flourless Hazelnut-Chocolate Cake with Dark Chocolate Sauce

Fresh Pasta for Beginners - July 22 at 12PM

- Basic Egg Pasta Dough
- Fresh Tagliatelle
- Three-Cheese Ravioli
- Basil-Scented Tomato Sauce
- Mom's Classic Two-Meat Ragu
- Mixed Greens in Balsamic Vinaigrette
- Crunchy Almond Biscotti

Entertaining Italian-Style - July 28 at 6PM

- Cheese-Filled Focaccia from Recco
- Cavatelli Pasta with Burst Grape Tomatoes, Arugula, & Ricotta
- Slow-Cooked Chicken with Olives, Rosemary, & White Wine
- Tuscan Panzanella Salad (Bread, Tomatoes, & Basil)
- The Ultimate Tiramisu

Evening in Puglia - August 4 at 6PM

- Cavatelli with Broccoli Raab & Sausage
- Braised Chicken with Tomatoes, White Wine, & Garlic
- Roasted Eggplant Bundles with Herbed Cheese
- Potato "Pizza" with Grape Tomatoes, Oregano, & Mozzarella
- Creamy Cheesecake with Dark Chocolate & Amaretto

Tuscan Seafood Feast - August 11 at 6PM

- Handmade Spaghetti with Mussels, Tomatoes, & White Wine
- Branzino (Mediterranean Sea Bass) with Velvety Chickpea Sauce
- Roasted String Beans with Sundried Tomatoes & Thyme
- Herb & Cheese Stuffed Zucchini
- Moist Marzipan Cake with Bittersweet Chocolate Sauce & Whipped Cream

Flavors of Verona - August 18 at 6PM

- Lasagna with Caramelized Radicchio, Pancetta & Onions
- Filet Mignon in Red Wine Glaze
- Roasted Asparagus with Parmigiano
- Risotto with Roasted Butternut Squash
- Sweet Ricotta Cake with Candied Fruit and Almonds