

JANUARY- MARCH 2018

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.

Dinner in Piedmont- January 12 at 6PM

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

Fresh Pasta for Beginners - January 13 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 all'Italiana - January 19 at 6PM

- Handmade Tagliatelle with Peas, Saffron, & Cream
- Filet Mignon with Chili-Fennel Rub in Chianti Glaze
- Cauliflower Gratin with Smoked Mozzarella & Bacon
- Caramelized Brussels Sprouts with Garlic & Lemon
- Wine-Poached Fruit over Marsala Mousse

Italian Home Cooking - January 20 at 12PM

- Tuscan Caramelized Onion, Goat Cheese, & Sundried Tomato Focaccia over Baby Greens
- Roasted Chicken with Mushrooms, Fontina, & White Wine
- Roasted Broccoli with Garlic & Chili
- Butternut Squash Gnocchi with Sage-Infused Butter
- Chocolate Chunk Bread Pudding with Warm Caramel Sauce & Vanilla Whipped Cream

Ten Best Pasta Sauces # 1 - January 26 at 6PM

- Spinach Linguine in Savory Leek Cream
- Bucatini in Chili-Pancetta Sauce
- Tuscan Penne in Walnut-Garlic Sauce
- Orecchiette with Fresh Ricotta, Basil, and Diced Tomatoes
- Fusilli in Spicy Fennel-Sausage Sauce
- Conchiglie with Spicy Broccoli & Pecorino
- Mom's Rigatoni Gratin with Gorgonzola Cream
- Linguine in Fragrant Basil Pesto
- Cavatelli with Tuna Sicilian-Style
- Gemelli with Shrimp, Asparagus, and Saffron

Tuscan Seafood Feast - January 27 at 12PM

- Handmade Spaghetti with Mussels, Tomatoes, & White Wine
- Branzino (Mediterranean Sea Bass) with Velvety Chickpea Sauce
- Roasted String Beans with Sundried Tomatoes & Thyme
- Farro Salad with Cherry Tomatoes & Olives
- Moist Marzipan Cake with Bittersweet Chocolate Sauce & Whipped Cream

Feast in Northern Italy - February 2 at 6PM

- Potato Gnocchi with Mushroom & White Wine Ragu
- Wine-Roasted Chicken with Roasted Savoy Cabbage & Autumn Herbs
- Roasted Asparagus Bundles with Speck & Smoked Mozzarella
- Fennel, Rosemary, & Goat Cheese Risotto
- Decadent Chocolate Tartlets with Toasted Pine Nuts

Essentials of Italian Cooking - February 3 at 12PM

- Homemade Cannelloni with Ricotta, Prosciutto, & Mozzarella
- Chicken Cacciatora with Tomatoes, Capers, & Garlic
- Mom's Slow-Roasted Fennel Gratin
- Old-Fashioned Polenta with Mascarpone & Chives
- Chocolate-Hazelnut Biscotti

Tuscan Favorites - February 9 at 6PM

- Handmade Cheese Ravioli in Fresh Tomato-Basil Sauce
- Filet Mignon with Chianti-Rosemary Glaze
- Roasted String Beans with Sundried Tomatoes & Thyme
- Butternut Squash & Sage Risotto
- Crisp Cranberry-Lemon Biscotti

Lunch in Milan - February 10 at 12PM

- Caramelized Onion-, Bacon- & Mascarpone-Topped Focaccia over Baby Greens
- Filet Mignon with Rosemary Rub & Red Wine Glaze
- Slow-Cooked Spinach with Nutmeg & Parmigiano
- Chive-Scented Ricotta Gnocchi in Aromatic Sage Butter
- Fresh Berry Tiramisu

Valentine's Feast - February 14 at 6:00PM

- Handmade Cavatelli with Roasted Mushrooms, Asparagus, & Parmigiano
- Roasted Chicken in Balsamic-Honey Glaze
- Herb- & Cheese-Stuffed Tomatoes
- Vegetable & Parmigiano Torte
- Flourless Hazelnut Chocolate Cake with Vanilla Whipped Cream & Dark Chocolate Sauce

Rustic Favorites - February 16 at 6PM

- Mom's Potato Gnocchi with Amatriciana Sauce (Pancetta, Onion, & Tomato)
- Tender Chicken Morsels with Wild Mushroom Cream Sauce
- Roasted String Beans with Sundried Tomatoes, Garlic, & Thyme
- Savory Spinach & Artichoke Bread Pudding
- Nonna's Chocolate Cake with Cinnamon-Mascarpone Whipped Cream

Fresh Pasta Workshop: Italian Favorites - February 17 at 12PM

- Light-as-Air Ricotta Gnocchi with Tomatoes, Olives, & Roasted Peppers
- Tagliatelle in Bolognese Ragu
- Cavatelli with Roasted Broccoli, Garlic, & Toasted Bread Crumbs
- Baby Greens in Balsamic Vinaigrette
- Two-Nut & Chocolate Biscotti, Served with Espresso

Taste of Sicily & Naples - February 23 at 6PM

- Sfincioni (Sicilian Pizza with Artichokes, Tomatoes, & Caciocavallo)
- Fresh Cavatelli Pasta with Roasted Grape Tomatoes, Arugula, & Ricotta Salata
- Mediterranean Sea Bass (Branzino) with Pine Nuts, Olives, & Raisins
- Roasted Broccoli with Garlic & Chili
- Cannoli Cheesecake

Flavors of Tuscany - February 24 at 12PM

- Pappardelle with Caramelized Onions & Herbs
- Garlic- & Rosemary-Rubbed Rack of Lamb
- Slow-Roasted Fennel
- Panzanella (Crispy Bread & Tomato Salad with Basil)
- Wine-Poached Fruit over Marsala-Soaked Ladyfingers

Entertaining Italian-Style - March 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 Country Cooking - March 3 at 12PM

- Truffled Eggplant & Mushroom Lasagna
- Slow-Cooked Chicken with Caramelized Onions, Olives, & White Wine
- Herb- and Cheese-Stuffed Zucchini
- Braised Chickpeas with Tomatoes & Spinach
- The Ultimate Apple Pie

Neapolitan Pizza Class - March 9 at 6PM

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

Fresh Pasta Workshop: Northern Italian Favorites - March 10 at 12PM

- Garganelli with Peas, Prosciutto, & Cream
- Garnet Yam Gnocchi in Sage Butter
- Cheese-and-Spinach-Filled Ravioli in Creamy Walnut Sauce
- Mixed Greens in Balsamic Vinaigrette
- Crunchy Almond Biscotti

Taste of Piedmont & Lombardy - March 16 at 6PM

- Butternut Squash Ravioli in Sage Butter
- Filet Mignon with Leek & Red Wine Sauce
- Roasted Wild Mushroom Risotto
- Cauliflower Gratin with Bacon & Smoked Mozzarella
- Dark Chocolate Bread Pudding with Vanilla-Scented Whipped Cream & Rum-Caramel Sauce

Springtime Seafood Feast - March 17 at 12PM

- Spaghetti alla Chitarra with Mussels & Tomatoes
- Branzino with Artichokes, Pine Nuts, & White Wine
- Caramelized Brussels Sprouts with Garlic & Lemon
- Risotto with Shrimp, Asparagus, & Chives
- Crispy Phyllo Triangles Stuffed with Apples, Walnuts, & Chocolate

Spring in Northern Italy - March 23 at 6PM

- Potato Gnocchi in Basil Pesto
- Filet Mignon with Chianti & Fennel Glaze
- Roasted Asparagus with Parmigiano
- Crispy Olive-Rosemary Polenta Coins with Saffron Aioli
- Apple & Amaretto Cake with Cinnamon-Scented Whipped Cream

Italian for Beginners - March 24 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