

## DECEMBER 2018 – FEBRUARY 2019 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](http://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.

### Tuscan Holiday Classics - December 1 at 12PM

- Herbed Shrimp & Cannellini Beans over Peppery Arugula Salad
- Spinach- & Ricotta-Stuffed Chicken Bundles in Fresh Tomato Salsa
- Light-as-Air Potato Gnocchi with Roasted Mushrooms & Sage
- Roasted Eggplant, Zucchini, & Peppers in Basil Oil
- Mascarpone & Berry Mousse with Limoncello

### Italian Seafood Feast for the Holidays - December 7 at 6PM

- Classic Fish Soup over Garlic Bread (Zuppa di Pesce)
- Sea Bass in "Crazy Water" (with Tomatoes, Garlic, and Capers)
- Shrimp & Saffron Risotto
- Roasted Asparagus
- Buttery Fig & Walnut Squares

### Fresh Pasta for Beginners - December 8 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 Holiday Favorites - December 14 at 6PM**

- Pizza Rustica (Savory Focaccia Stuffed with Prosciutto, Salami, & Cheese)
- Potato & Spinach Gnocchi in Gorgonzola Cream
- Perfect Filet Mignon in Red Wine Glaze
- Caramelized Cauliflower
- Miniature Raspberry-Mascarpone Tartlets

## **Holiday Baking Workshop: Sweets for The Holidays - December 15 at 12PM**

Hands-On Workshop:

- Delicate Ricotta Cookies with Lemon Glaze
- Dark Chocolate Biscotti with Hazelnuts & Orange Zest
- Fig & Walnut Biscotti
- Pecan-Jam Heart Cookies
- White Wine-Scented Anise Taralli
- Bocconotti Stuffed with Marsala-Soaked Figs & Nuts

Lunch menu:

- Orecchiette with Roasted Vegetables
- Mixed Greens in Balsamic Vinaigrette
- Cookies, Cookies, & More Cookies
- Espresso

## **Italian Home Cooking - January 18 at 6PM**

- Lasagna with Caramelized Radicchio, Pancetta & Onions
- Filet Mignon in Red Wine Glaze
- Roasted Asparagus with Parmigiano
- Caramelized Cauliflower with Smoked Mozzarella & Nutmeg
- Decadent Marzipan Cake

## **Fresh Pasta Workshop: Winter Favorites - January 19 at 12PM**

- Spinach & Ricotta Gnocchi in Sage-Scented Butter
- Tagliatelle with Peas, Saffron, & Prosciutto
- Cavatelli with Roasted Wild Mushrooms, Asparagus, & Parmigiano Sauce
- Baby Greens in Balsamic Vinaigrette
- Two-Nut & Chocolate Biscotti, Served with Espresso

## **Northern Italian Feast - January 25 at 6PM**

- Butternut Squash Gnocchi with Sage-Infused Butter
- Truffled Chicken Bundles with Mushrooms, Fontina, & White Wine
- String Beans with Sundried Tomatoes & Thyme
- Rosemary-Scented Potato & Goat Cheese Torte
- Chocolate Chunk Bread Pudding with Warm Caramel Sauce & Vanilla Whipped Cream

## **Neapolitan Pizza Class - February 1 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

## **Roman Trattoria Cooking - February 2 at 12PM**

- Handmade Tagliatelle with Peas, Prosciutto, & Cream
- Chicken Cacciatora
- Roasted Broccoli with Garlic
- Braised Chickpeas with Spinach
- Panna Cotta with Berry Coulis

## **Entertaining Italian-Style - February 8 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 Broccoli with Garlic & Chili
- Chive-Scented Ricotta Gnocchi with Aromatic Sage Butter
- Flourless Hazelnut-Chocolate Cake with Warm Chocolate Sauce

## **Fresh Pasta for Beginners - February 9 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

## **Valentine's Cooking Class - February 14 at 6:00PM**

Valentine's day class is the only class in the whole year where no gift certificates are accepted

## **Rustic Favorites - February 15 at 6PM**

- Mom's Potato Gnocchi with Amatriciana Sauce (Pancetta, Onion, & Tomato)
- Tender Chicken Morsels with Artichokes, Olives, & White Wine
- Roasted Asparagus with Parmigiano
- Savory Spinach & Artichoke Bread Pudding
- Nonna's Chocolate Cake with Cinnamon-Mascarpone Whipped Cream

## **Flavors of the Italian Riviera - February 16 at 12PM**

- Cheese-Filled Focaccia from Recco
- Mom's Foolproof Potato Gnocchi in Basil Pesto
- Mediterranean Sea Bass (aka Branzino) with Artichokes, Pine Nuts, & Lemon
- Herb- & Cheese-Stuffed Zucchini
- Moist Apple & Amaretto Cake with Cinnamon-Scented Whipped Cream

## **Taste of Sicily & Naples - February 22 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
- Caramelized Fennel with Parmigiano
- Light-as-Air Limoncello & Berry Mousse

## **Essentials of Italian Cooking - February 23 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