

JUNE – SEPTEMBER 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 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.

Entertaining Italian-Style - June 14 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 - June 15 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

Neapolitan Pizza Class - June 21 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: Summer Favorites - June 22 at 12PM

- Reginette with Crab, Saffron, & Shallots (The Veneto)
- Ricotta Gnocchi with Roasted Peppers, Tomatoes, & Olives (Tuscany)
- Corzetti Pasta with Pine Nut-Marjoram Pesto (Liguria)
- Mixed Greens in Balsamic Vinaigrette
- Crunchy Almond Biscotti

Summer Feast in Milan - June 28 at 6PM

- Handmade Tortellini in Sage Butter
- Filet Mignon in Rich Red Wine Glaze
- Roasted Asparagus with Parmigiano
- Risotto with Basil Pesto
- Nonna's Chocolate Cake with Vanilla Whipped Cream

Italian Seafood Feast - June 29 at 12PM

- Homemade Cavatelli Pasta with Seafood Sauce
- 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

Italian Home Cooking - July 12 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
- Molten Chocolate Cake with Vanilla-Scented Whipped Cream

Summer in Naples - July 13 at 12PM

- Pizza Rustica with Olives, Prosciutto, Mozzarella, & Tomatoes
- Handmade Cavatelli with Roasted Peppers, Tomatoes, and Ricotta Salata
- Chicken in Lemon, Capers, & White Wine Sauce
- Grilled Eggplant Bundles with Ricotta Mousse
- Silky Espresso Tiramisu over Drunken Ladyfingers

Dinner in Northern Italy - July 19 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

Italian for Beginners - July 20 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

Dinner in Piedmont- July 26 at 6PM

- Light-as-Air Yam Gnocchi in Sage Butter Sauce
- Tender Chicken Morsels with Wild Mushrooms & White Wine
- Roasted Sweet Summer Peppers with Garlic, Basil, & Ricotta Salata
- Crispy Polenta Fries with Saffron Aioli
- Flourless Hazelnut-Chocolate Cake with Dark Chocolate Sauce

Fresh Pasta Workshop: Central Italy - July 27 at 12PM

- Oversize Cheese & Basil Ravioli in Tarragon Butter Sauce (Tuscany)
- Potato Gnocchi in Amatriciana Sauce (Lazio)
- Tagliatelle with Artichokes, Mushrooms, & White Wine (The Marches)
- Mixed Greens in Balsamic Vinaigrette
- Tuscan Almond Biscotti

Trattoria Cooking - August 2 at 6PM

- Cavatelli Pasta with Wine-Laced Ragu
- Filet Mignon with Rich Red Wine and Shallot Glaze
- Roasted Tomatoes Stuffed with Herbed Ricotta
- Wild Mushroom & Parmigiano Bread Pudding
- Apple & Amaretto Cake with Cinnamon-Scented Whipped Cream

Feast in Northern Italy - August 9 at 6PM

- Potato Gnocchi with Mushroom & White Wine Ragu
- Herb-Rubbed Roasted Lamb Chops
- Asparagus Bundles with Prosciutto & Smoked Mozzarella
- Roasted Baby Potatoes with Rosemary & Garlic
- Decadent Chocolate Tartlets with Toasted Pine Nuts

Taste of Florence, Venice, & Rome- August 16 at 6PM

- Handmade Cheese Ravioli with Arugula & Tomato
- Tender Chicken Morsels with Artichokes, Olives, & White Wine
- Florentine Spinach Souffle'
- Five-Herb Risotto
- Light & Airy Roman Cheesecake in Dark Chocolate Sauce

Tuscan Summer Classics - August 23 at 6PM

- Herbed Shrimp & Cannellini Beans over Peppery Arugula Salad
- Braised Chicken with Tomatoes, White Wine, & Rosemary
- Light-as-Air Ricotta Gnocchi in Sage Butter
- Roasted Eggplant, Zucchini, & Peppers in Basil Oil
- Fresh Berry Mousse with Limoncello

Harvest Feast in Italy - September 6 at 6PM

- Sundried Tomato, Olive, and Rosemary Focaccia
- Cavatelli Pasta with Burst Grape Tomatoes, Arugula, & Ricotta
- Chicken with Wild Mushroom & Marsala Sauce
- Tuscan Panzanella Salad (Bread, Tomatoes, & Basil)
- Decadent Marzipan Cake

Fresh Pasta for Beginners - September 7 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

Dinner on the Italian Riviera - September 13 at 6PM

- Classic Ligurian Focaccia
- Homemade Spinach & Cheese Ravioli in Creamy Walnut Sauce
- Roasted Sea Bass with Olives, Artichokes, & White Wine
- Potatoes & String Beans in Basil Pesto
- Moist Apple & Amaretto Cake with Cinnamon-Scented Whipped Cream

Essentials of Italian Cooking - September 14 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

Entertaining all'Italiana - September 20 at 6PM

- Cheese-Filled Ravioli with Wild Mushrooms & White Wine
- Filet Mignon with Chili-Fennel Rub & Chianti Glaze
- Caramelized Brussels Spouts
- The Ultimate Roasted Garlic Mashed Potatoes
- Best-Ever Molten Chocolate Cake with Vanilla Whipped Cream

Feast in Northern Italy - September 21 at 12PM

- Potato Gnocchi in Wine-Laced Tomato Sauce
- Wine-Roasted Chicken with Roasted Savoy Cabbage & Autumn Herbs
- Roasted Asparagus Bundles with Speck & Smoked Mozzarella
- Wild Mushroom Risotto
- Decadent Chocolate Tartlets with Toasted Pine Nuts

Italian Home Cooking - September 27 at 6PM

- Lasagna with Caramelized Radicchio, Pancetta & Onions
- Filet Mignon in Salsa Verde
- Roasted String Beans with Sundried Tomatoes, Garlic, & Thyme
- Caramelized Cauliflower with Smoked Mozzarella & Nutmeg
- Double Chocolate Chunk Bread Pudding with Vanilla Whipped Cream

Flavors of Puglia - September 28 at 12PM

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

