

## Cookery Courses

(price per person)

<b>Nonna MaRita's Pasta</b>	<b>100</b>
Tagliatelle Ravioli Black Tagliolini Potato gnocchi	
<b>Classic sauces (with historical backgrounds)</b>	<b>100</b>
Fresh tomato sauce Grincia sauce Carbonara sauce Amatriciana sauce	
<b>Check out our menu</b>	<b>180</b>
(a selection from our menu, as chosen by the chef)	
Millefoglie of Aubergine Potato gnocchi in orange tomato and rosemary sauce Tuna in a sesame crust Tiramisù	
<b>The Pastry Chef</b>	<b>120</b>
Tiramisù Panna cotta Creme brûlé Venetian pancakes	
<b>Vegetarian</b>	<b>150</b>
Cold avocado soup and vegetable yogurt with vegetables marinated in soya sauce Vegetarian Paella Seitan from flour to plate Chocolate mousse	
<b>Stylish and fashionable Dishes (because we eat first with our eyes)</b>	<b>120</b>
Colours on the plate Composing the plate Finger food	
<b>Big green egg</b>	<b>160</b>
Marinating Cooking Herbs and essential oils Curing	