

Cookery Courses

(price per person)

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