



Italian cooking lesson of the Chef BUONGUSTAI

← medium difficulty →



STARTERS

Seafood bruschetta in spicy sauce
(squids or octopus or shrimps, paprika, EVO oil)

Gratin mussels
(grated bread, garlic, EVO oil)

Beef tartare
(lemon, capers, olives, red onion, garlic, EVO oil)

Eggplant Parmigiana
(fried eggplant, tomato, grated cheese, basil)

FIRST COURSES

Homemade Gnocchi
Homemade Tagliatelle
packaged Spaghetti or Penne

SAUCES

Fish Carbonara (eggs, squid, shrimp, mussels, octopus, garlic)

Mussels and shrimps, fresh ricotta

Octopus and cherry tomatoes, fresh ricotta

Amatriciana (tomato, guanciale, red chili, EVO oil)

Homemade fresh Pesto (pine nuts, basil, grated cheese, EVO oil)

→ **Special “Traditional”** ←

Homemade Lasagne
(minced pork and beef ragout, bechamel sauce, grated Grana Padano)



SECOND COURSES

Stuffed squid

(feta cheese, cherry tomatoes, capers, olives, parsley)

Polenta pie with octopus and crispy bacon in tomato sauce

(polenta / cornmeal, butter)

Vitello tonnato

(sliced veal, canned tuna, anchovies, celery, red onion, hard-boiled eggs, various flavors)

Sicilian "Sarade a beccafico"

(sardines, breadcrumbs, sultanas, parsley, pine nuts, lemon, EVO oil)

SIDE DISHES

Insalata El Greco

(green salad, red onion, olives, capers, croutons, lemon, EVO oil)

Roasted potatoes with red onion and oregano

(red onion, oregano, extra virgin olive oil)

DESSERT

Seasonal fruit skewers in caramel sauce

Gelo di melone

(watermelon pudding, pistachio, chocolate)

kitchen apron a gift!

Euro 55 per person

(lesson + dinner)

minimum 2 - up to 4 people

For information and reservations, write to:

info@bluekipos67.com



Blue Kipos 67

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