



Italian cooking lesson of the **Chef CASALINGO**

← quick and easy →



STARTERS

Peppered mussels

(steamed mussels, garlic, parsley, EVO oil)

Tomato Bruschetta

(rustic bread, cherry tomatoes, garlic, basil, EVO oil)

Mozzarella caprese

(mozzarella, tomato, basil, oregano, EVO oil)

FIRST COURSES

Homemade gnocchi or packaged Spaghetti, Penne, Tagliatelle

SAUCES

Carbonara (eggs, guanciale, grated Grana Padano, garlic, EVO oil)

Fresh tomato & basil

Sorrentina (tomato, mozzarella, basil, EVO oil)

Norma (fried aubergines, tomato, salted ricotta)

Aglio, olio & peperoncino (garlic, EVO oil, red chili, parsley)

Sardines & tomatoes (basil, red onion, EVO oil)

→ **Special “Traditional”** ←

Tagliatelle al ragù

(minced pork and beef, tomato, carrot, onion, celery, bay leaf)



SECOND COURSES

Octopus stewed in red wine with boiled potatoes
(parsley, garlic, EVO oil)

Polenta pie with cheese
(polenta / cornmeal stewed with butter and melted cheese)

→ Special “Traditional” ←

Tuna roll cake
(canned tuna, egg, grated cheese, breadcrumbs)

SIDE DISHES

Grilled eggplant and zucchini
(EVO oil, garlic, mint)

Grilled peppers
(EVO oil, garlic, mint)

DESSERT

Seasonal fruit skewers in caramel sauce

Gelo di melone
(watermelon pudding, pistachio, chocolate)

kitchen apron as a gift!

Euro 45 per person

(lesson + dinner)

minimum 2 - up to 4 people

For information and reservations, write to:

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Blue Kipos 67

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