

February 2012 - June 2012 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 approx. 3hrs. All class details and sign up info available at www.RusticoCooking.com Classes are followed by dinner (or lunch on Saturdays) Wine is paired with the food. Aprons are not included but can be purchased for \$20 each).

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>

Standard gift certificates for \$95 classes can be used for Premium classes costing \$110 by paying for the upgrade fee – it is the 5th item in the cooking classes tab below the logo on the website or directly here <http://www.rusticocooking.com/cookingclasses.htm#gcupgrade>

Likewise a Premium class gift certificate can be used towards a Standard class resulting in a credit towards a future class, or applied towards cookbooks/aprons.

Taste of Naples & Sicily - February 3 at 6PM (\$95)

Homemade Rigatoni alla Puttanesca (Naples)
Drunken Chicken with Prosciutto, Tomatoes, & Eggplants (Sicily)
Three-Cheese Potato Gratin (Sicily)
Sweet Mascarpone & Limoncello Mousse with Fresh Berry Medley (Naples)

Fresh Pasta for Beginners - February 4 at 12PM (\$110)

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

Wine Tasting - February 6 at 6PM (\$150)

Chive-Scented Gnocchi with Savory Leek Cream
Smoked Pork Chops with Olives & White Wine
Stuffed Zucchini with Herbs & Parmigiano
Old-Fashioned Polenta with Sage & Nutmeg
Double-Citrus Cake with Warm Berry Sauce

The 10 Best Pasta Sauces - February 10 at 6PM (\$110)

Spinach Linguine in Savory Leek Cream
Bucatini in Chili-Pancetta Sauce
Tuscan Penne in Walnut-Garlic Sauce
Orecchiette with Fresh Ricotta, Basil, and Diced Tomatoes
Fusilli in Spicy Fennel-Sausage Sauce
Campanelle with Spicy Broccoli & Pecorino
Mom's Rigatoni Gratin with Gorgonzola Cream
Pappardelle in Fragrant Basil Pesto
Cavatelli with Tuna Sicilian-Style
Spaghetti with Shrimp, Asparagus, and Saffron

Italian for Beginners - February 11 at 12PM (\$95)

Perfect Homemade Pasta with Two-Meat Ragu
Chicken Scaloppine with Fontina & Prosciutto in Marsala Glaze
Roasted Broccoli with Garlic & Chili
The Ultimate Tiramisu

Evening in Rome - February 13 at 6PM (\$110)

Ricotta Ravioli in Herb-Scented Tomato Sauce
Braised Oxtail Roman-Style in White Wine Glaze
String Beans with Crispy Garlic Bread Crumbs
Caramelized Onion & Basil Mashed Potatoes
Amaretto Crème Caramel

Valentine's Feast - February 14 at 6:30PM (\$165)

Homemade Cavatelli with Roasted Wild Mushrooms & Asparagus
Stuffed & Rolled Mediterranean Sea Bass with Fragrant Three-Herb Pesto
Roasted Fennel with Parmigiano
Smashed Baby Potatoes with Chives & Smoked Paprika
Molten Chocolate Cake with Strawberry Sauce & Vanilla-Scented Whipped Cream

Italian Comfort Food - February 17 at 6PM (\$110)

Homemade Tagliatelle with Herbed Chickpeas
Braised Beef Short Ribs with Caramelized Onions & Red Wine Glaze
Slow-Roasted Butternut Squash, Parsnips, & Fennel with Nutmeg & Parmigiano
Mom's Flourless Chocolate-Almond Cake in Dark Chocolate Glaze

Fresh Pasta Workshop #3 - February 18 at 12PM (\$95)

Potato Gnocchi in Creamy Gorgonzola Sauce (Lombardy)
Butternut Squash Ravioli in Sage Butter (Emilia-Romagna)
Cavatelli with Red Wine-Laced Ragu (Basilicata)
Baby Greens in Balsamic Vinaigrette
Lemon & Anise Biscotti with Espresso

Rustic Favorites - February 20 at 6PM (\$110)

Tagliatelle with Amatriciana Sauce (Pancetta, Onion, & Tomato)
Fennel-, Chili-, and Rosemary-Rubbed Filet Mignon in Red Wine Glaze
Asparagus & Saffron Risotto
Roasted String Beans with Sundried Tomatoes & Thyme
Miniature Apple Puff Pastry Pies with Almond Paste Crumble & Vanilla Bean Ice Cream

Cooking with Wine - February 24 at 6PM (\$110)

Handmade Cavatelli Pasta with Seafood & Prosecco Sauce
Chicken Scaloppine in Marsala Glaze
Risotto with Caramelized Radicchio & Chianti
Mini Apple Cakes in Moscato Wine Syrup

Piedmont Classics - February 25 at 12PM (\$110)

Butternut Squash Gnocchi in Rosemary-Garlic Butter
Braised Beef Short Ribs with Caramelized Onion & Red Wine
Potato Gratin with Fontina, Pancetta & Peas
Slow-Roasted Savoy Cabbage with Garlic & Sage
Apricot Crostata

Italian Home Cooking - February 27 at 6PM (\$95)

Tuscan Beet & Ricotta Gnocchi with Sage Butter
Spice-Rubbed Pork Tenderloin with Apple & Vin Santo Glaze
Roman Peas with Prosciutto & Onions
Tuscan Tartlets with Caramelized Onions, Tomatoes, Goat Cheese, & Basil
Piedmontese Hazelnut & Chocolate Cake

Classics of the Italian Kitchen - March 2 at 6PM (\$95)

Truffled Eggplant & Mushroom Lasagna
Smoked Pork Chops with Olives & White Wine
Stuffed Zucchini with Herbs & Parmigiano
Light-as-Air Tiramisu

Elegant Entertaining - March 3 at 12PM (\$95)

Miniature Shrimp & Asparagus Lasagna
Prosciutto- & Fontina-Stuffed Breaded Chicken Scaloppine
Dad's Chili Laced-Tomato Sauce
Ricotta & Cabbage Bundles
Crispy Fruit- and Chocolate-Stuffed Phyllo Triangles with Rum-Spiked Caramel Sauce & Vanilla Ice Cream

Taste of Northern Italy - March 5 at 6PM (\$110)

Wild Mushroom & Smoked Mozzarella Ravioli in Nutty Sage Butter
Herbed Filet Mignon with Red Wine & Leek Glaze
Mom's Caramelized Fennel with Parmigiano
Light-as-Air Parmigiano Souffle in Crisp Phyllo Cups
Double Chocolate Chunk Bread Pudding in Warm Caramel Sauce

NEW: The 10 Best Pasta Sauces #2 - March 9 at 6PM (\$110)

Cavatelli with Roasted Grape Tomatoes & Wilted Arugula
Orecchiette with Ricotta & Spicy Sausage
Spaghetti alla Carbonara
Spinach Linguine with Sauteed Wild Mushrooms
Campanelle with Garlic, Chili, & Toasted Bread Crumbs
Penne Gratin ai Quattro Formaggi (with Four Cheeses)
Tagliatelle in Vodka Sauce
Pappardelle with Peas, Prosciutto, & Cream
Angel Hair Pasta with Fresh Tomatoes & Basil
Rigatoni alla Puttanesca (with Tomatoes, Capers, Olives, & Chili)

Essentials of Italian Cooking - March 10 at 12PM (\$95)

Homemade Cannelloni with Ricotta, Prosciutto, & Mozzarella
Chicken Cacciatora with Tomatoes, Capers, & Garlic
Old-Fashioned Polenta with Mascarpone & Chives
Chocolate-Hazelnut Biscotti

Evening in Tuscany - March 12 at 6PM (\$95)

Chianti & Gorgonzola Risotto with Rosemary
Slow-Cooked Chicken with Marsala & Wild Mushrooms
Savory Caramelized Onion "Souffle"
Pine Nut & Chocolate Crostata

Hot & Spicy Italian - March 16 at 6PM (\$95)

Handmade Cavatelli Pasta with Spicy Sausage Ragù & Three Cheeses
The Most Tender Spice-Rubbed Roasted Pork Tenderloin Ever with Dad's Fresh Chili Sauce
Roasted Sweet Pepper Medley with Chili-Basil Oil
Chili-Laced Molten Chocolate Cake

Fresh Pasta Workshop #1 - March 17 at 12PM (\$95)

Wild Mushroom & Goat Cheese Ravioli with Crispy Sage Butter
Cavatelli with Roasted Grape Tomatoes, Arugula, & Ricotta
Potato Gnocchi in Light Beef Ragù
Mixed Greens with Lemon Vinaigrette
Biscotti & Espresso

Spring Seafood Feast - March 19 at 6PM (\$110)

Shrimp & Asparagus Ravioli in Saffron Cream Sauce
Sea Bass Sicilian Style with Olives, Raisins, & Pine Nuts
Caramelized Fennel with Parmigiano
Lemon & Chive Risotto
Light-as-Air Limoncello Mousse with Fresh Berries

The 10 Best Pasta Sauces - March 23 at 6PM (\$110)

Spinach Linguine in Savory Leek Cream
Bucatini in Chili-Pancetta Sauce
Tuscan Penne in Walnut-Garlic Sauce
Orecchiette with Fresh Ricotta, Basil, and Diced Tomatoes
Fusilli in Spicy Fennel-Sausage Sauce
Campanelle with Spicy Broccoli & Pecorino
Mom's Rigatoni Gratin with Gorgonzola Cream
Pappardelle in Fragrant Basil Pesto
Cavatelli with Tuna Sicilian-Style
Spaghetti with Shrimp, Asparagus, and Saffron

Pizza Workshop - March 24 at 12PM (\$110)

Classic Pizza Margherita
Pizza Rosa with Truffle Oil and Mascarpone
Pizza with Artichoke Hearts, Goat Cheese, and Olives
Pizza Dolce with Apricot and Chocolate

Spring Celebration - March 26 at 6PM (\$110)

Risotto with Shrimp, Saffron, & Asparagus
Veal Scaloppine with Artichokes, Pine Nuts, & Olives
Smashed Peas & Baby Potatoes with Mint
Date & Walnut Cake with Caramel Glaze

Southern Italian Favorites - March 30 at 6PM (\$110)

Homemade Tagliatelle Pasta with Garlicky Chickpeas
Slow-Cooked Lamb with Pecorino, Sausage, & Greens
The Best-Ever Rosemary Potatoes
Ricotta Cheesecake with Wine-Soaked Strawberries

Northern Italian Classics - March 31 at 12PM (\$110)

Ligurian Focaccia with Olive Oil & Sea Salt
Homemade Potato Gnocchi with Delicate Leek Sauce
Nonna's Lemon Veal Cutlets
Fennel Gratin with Parmigiano
Apple, Fig, & Walnut Pasta Frolla

Evening in Venice - April 2 at 6PM (\$95)

Handmade Lasagna with Caramelized Radicchio, Onions, & Pancetta
Drunken Chicken with Brandy & Porcini Mushrooms
Creamy Polenta with Sage & Parmigiano
Amaretto & Chocolate Tiramisu

NEW: The 10 Best Pasta Sauces #2 - April 13 at 6PM (\$110)

Cavatelli with Roasted Grape Tomatoes & Wilted Arugula
Orecchiette with Ricotta & Spicy Sausage
Spaghetti alla Carbonara
Spinach Linguine with Sauteed Wild Mushrooms
Campanelle with Garlic, Chili, & Toasted Bread Crumbs
Penne Gratin ai Quattro Formaggi (with Four Cheeses)
Tagliatelle in Vodka Sauce
Pappardelle with Peas, Prosciutto, & Cream
Angel Hair Pasta with Fresh Tomatoes & Basil
Rigatoni alla Puttanesca (with Tomatoes, Capers, Olives, & Chili)

Italian for Beginners - April 14 at 12PM (\$95)

Perfect Homemade Pasta with Two-Meat Ragù
Chicken Scaloppine with Fontina & Prosciutto in Marsala Glaze
Roasted Broccoli with Garlic & Chili
The Ultimate Tiramisu

Flavors of Emilia-Romagna - April 16 at 6PM (\$110)

Swiss Chard-&Cheese-Stuffed Ravioli with Basil-Scented Tomatoes
Veal Scaloppine with Prosciutto & Parmigiano in Marsala Glaze
Potato, Leek, & Pancetta Gratin
Amaretto & Dark Chocolate Semifreddo in White Chocolate Sauce

Fresh Pasta Workshop #2 - April 21 at 12PM (\$95)

Ricotta Gnocchi with Basil, Arugula & Olive Pesto (Tuscany)
Roasted Beet & Two-Cheese Ravioli in Poppy Seed Butter (The Veneto)
Cavatelli with Broccoli Raab and Sausage (Basilicata)
Baby Greens in Balsamic Vinaigrette
Almond Biscotti with Espresso

Cooking with Liqueurs - April 23 at 6PM (\$110)

Fresh Tagliatelle in Vodka Sauce
Filet Mignon in Green Peppercorn-Cognac Glaze
Warm Asparagus Salad with Limoncello
Creamy Risotto with Aromatic Spices, Garlic, & Grappa
Drunken Chocolate Cake with Almond-Scented Whipped Cream
Amaretto-Spiked Espresso

The 10 Best Pasta Sauces - April 27 at 6PM (\$110)

Spinach Linguine in Savory Leek Cream
Bucatini in Chili-Pancetta Sauce
Tuscan Penne in Walnut-Garlic Sauce
Orecchiette with Fresh Ricotta, Basil, and Diced Tomatoes
Fusilli in Spicy Fennel-Sausage Sauce
Campanelle with Spicy Broccoli & Pecorino
Mom's Rigatoni Gratin with Gorgonzola Cream
Pappardelle in Fragrant Basil Pesto
Cavatelli with Tuna Sicilian-Style
Spaghetti with Shrimp, Asparagus, and Saffron

Fresh Pasta for Beginners - April 28 at 12PM (\$110)

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

The Ultimate Seafood Feast - April 30 at 6PM (\$110)

Classic Cioppino (Ligurian Seafood Soup) over Garlic-Rubbed Bread
Red Snapper & Scallops in Parchment Paper with White Wine & Capers
Roasted Plum Tomatoes with Balsamic Vinegar & Tarragon
Marbled Chocolate Cheesecake in Brown Sugar-Almond Crust

NEW: The 10 Best Pasta Sauces #2 - May 4 at 6PM (\$110)

Cavatelli with Roasted Grape Tomatoes & Wilted Arugula
Orecchiette with Ricotta & Spicy Sausage
Spaghetti alla Carbonara
Spinach Linguine with Sauteed Wild Mushrooms
Campanelle with Garlic, Chili, & Toasted Bread Crumbs
Penne Gratin ai Quattro Formaggi (with Four Cheeses)
Tagliatelle in Vodka Sauce
Pappardelle with Peas, Prosciutto, & Cream
Angel Hair Pasta with Fresh Tomatoes & Basil
Rigatoni alla Puttanesca (with Tomatoes, Capers, Olives, & Chili)

Fresh Pasta Workshop #3 - May 5 at 12PM (\$95)

Potato Gnocchi with Delicate Beef & Red Wine Ragu (Lombardy)
Ricotta & Spinach Pansotti in Creamy Walnut Pesto (Liguria)
Cavatelli with Broccoli Raab, Pecorino, & Crispy Garlic Bread Crumbs (Puglia)
Baby Greens in Balsamic Vinaigrette
Tuscan Almond & Anise Biscotti with Espresso

Northern Italian Classics - May 7 at 6PM (\$110)

Tagliatelle in Vodka Sauce
Stuffed Veal Bundles with Parmigiano, Pancetta, & White Wine
Warm Cheese & Herb Polenta "Panini"
Amaretto & Chocolate Tiramisu

Taste of Puglia - May 11 at 6PM (\$110)

Cavatelli with Broccoli Raab, Clams & Mussels
Lamb Scaloppine with Olives, Tomatoes, & White Wine
Roasted Sweet Peppers with Basil & Ricotta Salata
Almond-Topped Ricotta Cheesecake in Buttery Crust

Flavors of Verona - May 12 at 12PM (\$110)

Lasagna with Caramelized Radicchio, Pancetta & Onions
Filet Mignon in Red Wine Glaze
Roasted String Beans & Sweet Peppers with Balsamic Splash
Sweet "Tagliatelle" Cake with Almond Crumble & Marsala

Neapolitan Favorites - May 14 at 6PM (\$95)

Neapolitan Five-Cheese & Meat Lasagna
Branzino in "Crazy Water" (with Spicy Tomato-Garlic Broth)
Garlicky Broccoli Raab & Potatoes
Silky Espresso Custard over Drunken Ladyfingers

The 10 Best Pasta Sauces - May 18 at 6PM (\$110)

Spinach Linguine in Savory Leek Cream
Bucatini in Chili-Pancetta Sauce
Tuscan Penne in Walnut-Garlic Sauce
Orecchiette with Fresh Ricotta, Basil, and Diced Tomatoes
Fusilli in Spicy Fennel-Sausage Sauce
Campanelle with Spicy Broccoli & Pecorino
Mom's Rigatoni Gratin with Gorgonzola Cream
Pappardelle in Fragrant Basil Pesto
Cavatelli with Tuna Sicilian-Style
Spaghetti with Shrimp, Asparagus, and Saffron

Essentials of Italian Cooking - May 19 at 12PM (\$95)

Homemade Cannelloni with Ricotta, Prosciutto, & Mozzarella
Chicken Cacciatora with Tomatoes, Capers, & Garlic
Old-Fashioned Polenta with Mascarpone & Chives
Chocolate-Hazelnut Biscotti

Italian Country Cooking - May 21 at 6PM (\$95)

Handmade Pasta Strips in Velvety Asparagus Sauce
Slow-Cooked Chicken with Rosemary, Olives, & White Wine
Grilled Eggplant Bundles with Ricotta & Mint in Fresh Tomato Salsa
Almond-Scented Orange Cake with Dark Chocolate Glaze

Fresh Pasta for Beginners - June 2 at 12PM (\$110 pp)

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

Evening in Lombardy - June 4 at 6PM (\$110 pp)

Bresaola with Arugula & Shaved Parmigiano
Sausage & Cheese Ravioli in Sage-Infused Butter
Veal Scaloppine in Balsamic Glaze with Basil & Shallots
Roasted Plum Tomatoes Stuffed with Herbed Ricotta
Apricot & White Chocolate Brioche Bread Pudding in Warm Caramel Sauce

Summer in Piedmont - June 8 at 6PM (\$110 pp)

Ricotta & Spinach Gnocchi with Mint-Infused Parmigiano Fonduta
Vitello Tonnato (Thinly Sliced Veal in Tonnato Sauce)
Marinated Zucchini Carpaccio
Light-as-Air Lemon Cake with Berry Coulis

Fresh Pasta Workshop #1 - June 9 at 12PM (\$95 pp)

Light-as-Air Ricotta Gnocchi with Basil-Kissed Tomato Sauce (Tuscany)
Two-Cheese Ravioli in Fresh Summer Pesto (Liguria)
Cavatelli with Broccoli Raab & Sausage (Puglia)
Baby Greens in Balsamic Vinaigrette
Tuscan Almond & Anise Biscotti with Espresso

Flavors of The Italian Riviera - June 11 at 6PM (\$95 pp)

Pappardelle in Portofino-Style Basil & Tomato Pesto
Branzino (Mediterranean Sea Bass) in White Wine Glaze
Roasted String Beans with Artichokes & Basil
Fresh Berry Semifreddo with Dark Chocolate Ganache

NEW: The 10 Best Pasta Sauces #2 - June 15 at 6PM (\$110 pp)

Cavatelli with Roasted Grape Tomatoes & Wilted Arugula
Orecchiette with Ricotta & Spicy Sausage
Spaghetti alla Carbonara
Spinach Linguine with Sauteed Wild Mushrooms
Campanelle with Garlic, Chili, & Toasted Bread Crumbs
Penne Gratin ai Quattro Formaggi (with Four Cheeses)
Tagliatelle in Vodka Sauce
Pappardelle with Peas, Prosciutto, & Cream
Angel Hair Pasta with Fresh Tomatoes & Basil
Rigatoni alla Puttanesca (with Tomatoes, Capers, Olives, & Chili)

Pizza Workshop - June 16 at 12PM (\$110 pp)

Classic Pizza Margherita
Pizza Rosa with Truffle Oil and Mascarpone
Pizza with Artichoke Hearts, Goat Cheese, and Olives
Pizza Dolce with Apricot and Chocolate

Flavors of Abruzzo - June 18 at 6PM (\$110 pp)

Three-Cheese Ravioli with Saffron Sauce
Roasted Rack of Lamb with Garlic & Pollen
Classic Peperonata (Slow-Cooked Sweet Pepper, Tomato, & Onion Medley)
Cinnamon-Scented Chocolate-Covered Almond Cake

Summer in Tuscany - June 22 at 6PM (\$110 pp)

Herbed Ricotta Gnocchi with Sweet Peas, Tomatoes, & Herbs
Filet Mignon with Garlicky Salsa Verde
Caramelized Cauliflower Florets
Rum-Spiked Rice Pudding Torte

Ligurian Summer Feast - June 23 at 12PM (\$110 pp)

Classic Focaccia with Sea Salt
Potato Gnocchi with Basil Pesto & Haricots Verts
Sautéed Veal Cutlets with Artichokes, Pine Nuts, & Olives
Stuffed Baby Zucchini
Classic Panna Cotta

Evening in Sardinia - June 25 at 6PM (\$95 pp)

Handmade Eggplant & Cheese Ravioli in Light Tomato Sauce
Roasted Lamb Morsels with Potatoes, Rosemary & Garlic
Stuffed Peppers with Pecorino & Olives
Whipped Ricotta Pudding with Fresh Summer Berries

The 10 Best Pasta Sauces - June 29 at 6PM (\$95 pp)

Spinach Linguine in Savory Leek Cream
Bucatini in Chili-Pancetta Sauce
Tuscan Penne in Walnut-Garlic Sauce
Orecchiette with Fresh Ricotta, Basil, and Diced Tomatoes
Fusilli in Spicy Fennel-Sausage Sauce
Campanelle with Spicy Broccoli & Pecorino
Mom's Rigatoni Gratin with Gorgonzola Cream
Pappardelle in Fragrant Basil Pesto
Cavatelli with Tuna Sicilian-Style
Spaghetti with Shrimp, Asparagus, and Saffron

Italian for Beginners - June 30 at 12PM (\$95 pp)

Perfect Homemade Pasta with Two-Meat Ragu
Chicken Scaloppine with Fontina & Prosciutto in Marsala Glaze
Roasted Broccoli with Garlic & Chili
The Ultimate Tiramisu