

Rita Venturino's

... Italian Table



FALL 2018 CLASSES

Tribute to Anthony Bourdain

September 13, 2018

Rustic Provencal Tomato Tart - Seasonal tomatoes, cheese, onion, olives and seasoning in a buttery shell.

Gnocchi alla Noci – Potato gnocchi dressed with a walnuts, bread crumbs and cheese.

Chicken Capri Style – All the flavors of Capri on top of chicken breasts...1, 2, 3 and you're done.

Biscotti – Traditional Italian cookie with a touch of chocolate.

Tuscan Kitchen

Thursday, September 27, 2018

Roasted Mushroom Salad - Oven-roasted mushrooms on tender greens topped with shaved cheese.

Beef Rolls Ala Frittata – Egg frittata nicely rolled in thinly pounded beef.

Green Beans Pomadori – Green beans sautéed with tomatoes, onions and herbs.

Tuscan Apple Cake – A traditional Tuscan cake filled and topped with apples.

Rita's Cucina

Thursday, October 11, 2018

Spinach Salad with Roasted Radishes – Baby spinach, walnuts, cheese topped with roasted radishes.

Veal Saltimbocca w/Artichoke Sauce– Veal scaloppini and prosciutto sautéed with an artichoke sauce..

Carrots Marsala – Carrots sautéed with shallots, and a dry Marsala finish.

Lemoncello Cake – Lemon Bundt cake saturated with a lemon glaze.

Comfy Holiday Dinner

Thursday, October 25, 2018

Chestnut Soup – Roasted chestnuts simmered with vegetables and pureed to a creamy soup.

Turkey Breast w/Mushrooms Sauce – Thin turkey breasts lightly sautéed with a mushroom sauce.

Cranberry Orange Sauce - Home-made cranberry orange sauce spiced with a splash of Grand Mariner.

Risotto Pudding – Arborio rice pudding with the added tartness of dried cherries.

Christmas Eve Dinner

Thursday, November 8 2018

Herb Focaccia – A sheet of fresh made focaccia topped with olive oil and herbs.

Eggplant w/Ricotta & Mint – Sautéed cubes of eggplant topped with ricotta and fresh mint.

Sicilian Stuffed Calamari - Sicilian-style stuffing adds sweetness with every bite.

Italian Toasted Almond Torte – An individual torte of savoiardi, custard, mascarpone & toasted almonds.

Tutti Dolci

Thursday, November 29, 2018

Cannoli Cookies – Ricotta, orange, cinnamon, chocolate and almonds in one bowl.

Self-Iced Anise Cookies - Anise flavored egg cookies that look iced after baked.

Iced Chocolate Spice Cookies –A spicy dense chocolate cookie with a crunch of walnuts.

Spumoni Slices – Cherries, pistachios and chocolate fill these tri-colored cookies.



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