

L'arte della cucina italiana

The Art of Italian Cuisine

A NEW SOCIAL CULINARY CLUB!

With Chef Angelo Guida

4 Fun-Filled Saturday Evenings @ Chef Angelo's home

Start 2026 with 4 Amazing Italian Regions!

Dates: Saturdays - February 7, 21, 28 and March 7, 2026

Time: 5:30-9:30pm

Learn more about Chef Guida: www.chefangeloguida.com

Learn to prepare regional Italian specialties, then sit to enjoy the exquisite feast you've created. Enjoy an authentic Italian cultural experience with hands-on culinary experience, music, laughter and conversation!

Feb 7 CAMPANIA (Reserve by Feb 5)

Cozze alla marinara con crostino e alici fritte • *Gnocchi ai gamberi al limone con pomodorini* • *Caprese*
Marinara-style (not American marinara!) mussels with crostino and fried anchovies • Handmade Gnocchi with
Shrimp with Lemon and Cherry Tomatoes • Almond chocolate cake

Feb 21 TOSCANA (TUSCANY) (Reserve by Feb 19)

Ravioli di zucca con burro e salvia • *Pollo alla cacciatora* • *Ricciarelli*
Pumpkin filled ravioli with sage and butter sauce • Hunter's Style Chicken • Almond Tuscan biscotti

Feb 28 LAZIO (LATIUM) (Reserve by Feb 26)

Rigatoni all'amatriciana • *Saltimbocca* • *Crostata pere ricotta e cioccolata*
Rigatoni pasta with bacon and tomato sauce • Chicken and prosciutto with sage • Pear, ricotta cheese and
chocolate crostata

March 7 SICILIA (SICILY) (Reserve by March 5)

Pasta alla norma • *Caponata* • *Cannoli*
Pasta with eggplant, salted ricotta and tomatoes • Eggplant and celery with pine nuts, capers • Cannoli



Introductory price \$110 per evening **or \$400 for all four regions.** Includes a sit down 3-course meal and all materials and instruction. BYOB.
New friendships, laughter, music and conversations are all complimentary!

Email or text Chef Angelo to reserve a spot! Groups are limited to a max of 10 per persons.

chef.angeloguida@gmail.com

Cell: 720-412-8148

Vegan and vegetarian options and dietary restrictions can be accommodated if mentioned in advance.