

L'arte della cucina italiana

The Art of Italian Cuisine

COOK! EAT! BUILD FRIENDSHIPS!

With Chef Angelo Guida



Dates: Saturdays – APRIL 4, 11, 18 and 25, 2026

Simi Valley, 5:30-9:30pm

Check out people's stories about these culinary experiences and 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!

Additional **antipasto/appetizers is on the house!**

April 4 EMILIA (Reserve by April 2)

Raviolone prosciutto e parmigiano • Polpettone con la bieta • Tiramisù

Extra-large handmade ravioli • Emilian stuffed "meatloaf" with sauteed Swiss Chard • Tiramisù

April 11 TOSCANA (TUSCANY) (Reserve by April 9)

Pappardelle salsiccia e funghi • Filetto di Maiale alle erbe con mele e patate al forno • Cantuccini al vin santo

Large flat fresh pasta with sausage and mushroom • Pork loin with hers, apples and roasted potatoes • Almond Tuscan biscotti

April 18 CAMPANIA (Reserve by April 17)

Montanara • Pollo all'ischitana con le melanzane al funghetto • Torta caprese

Fried mini-pizzas • Chicken in the Ischian-style • Almond chocolate cake

April 25 LIGURIA (Reserve by April 23)

Linguine al pesto • Tomaxelle • Crostata della nonna

Linguini pasta with Genovese pesto • Ligurian stuffed beef rolls • Nonna's pie with pine nuts and lemon zest

These intro classes are priced \$110 per evening **or \$400 for all four regions**. Includes a sit down 3-course meal and all materials and instruction. BYOB.

Antipasto, 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

Spots fill quickly on a FIRST COME FIRST SERVE, please reserve early to avoid disappointment!

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

**HIRE AN AUTHENTIC ITALIAN PRIVATE CHEF!
AT HOME PARTIES
or COOKING CLASSES**

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With Chef Angelo Guida



Dates/Times: As per your convenience

Place: At the convenience of your home (Greater L.A. area)

Check out people's stories about these culinary experiences, FAQ, and learn more about Chef Guida's story at www.chefangeloguida.com

TWO GREAT OPTIONS:

1) FOOD (BRUNCH/LUNCH/DINNER) PARTIES (Min. 6 persons):

You discuss and curate the menu beforehand with Chef Angelo
Birthdays, anniversaries, holidays, get-togethers, book clubs, friends' night out, business dinners, and more
Chef arrives, preps and cooks everything fresh
Elegant Italian-style sit-down service is included, beautiful buffet service for larger parties
From 3 up to 10 courses served
All clean up is included so you can enjoy your guests' company 100%!

2) COOKING CLASSES + Sit down meal (Min. 6 persons)

Includes everything from OPTION 1 but also includes an interactive cooking lesson for all guests.

Homeowner/host of the dinner party or lesson doesn't pay (one person)!



Email or text Chef Angelo to discuss your party or have any questions! chef.angeloguida@gmail.com
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Vegan, vegetarian options and dietary restrictions
can be accommodated for your guests if noted in advance.