

2021 Cooking Class Schedule

By: Chef Marzano

❖ Saturday, May 1, 11am-2pm:

Mother's Day

- Panzanella: Tuscan Tomato and bread salad with bell peppers, olives
- Tortelli Di Spinachi E Ricotta: Homemade pasta stuffed with spinach and ricotta with cream parmigiano.
- Branzino Al Cartoccio: Filet of European seabass backed in Parchment paper with artichoke hearts, taggiasca olives and white wine sauce
- Strawberry short cake.

❖ Saturday, June 5, 11am-2pm:

Father's Day

- Arancini: Fried saffron risotto balls, stuffed with ham and fontina cheese.
- Crostini Di Carciofi: Artichoke pure, mozzarella and roasted cherry tomatoes.
- Costoletta D'Agnello Scottadito: Lamb chop with charered cherry tomato.
- Patate Arrosto: Roasted fingerling potatoes
- Mixed berry Panna Cotta

❖ Saturday, July 17, 11am-2pm:

Lazio

- Uova Al Miele: Poached egg, pinenuts and honey.
- Spaghetti Carbonara: Homemade pasta with guanciale, garlic, white wine and an egg yolk.
- Saltimbocca Alla Romana: thin slice of veal, topped with sage and prosciutto, white wine sauce and sautéed spinach.
- Maritozzi Alla Romana: Romana Maritozzi with Chantilly cream.

❖ Saturday, August 7, 11am-2pm:

Chef Marzano's choice Cooking Class

- Ostriche Gratinata: Oyster with spinach, cream and parmigiano, crispy speck.
- Risotto Al tartufo Bianco: Cannaroli rice with preserve white truffle.
- Filetto Di Manzo: Tenderloin of black angus beef over roasted fingerling potatoes and porcini red wine demi.
- Crostatina Di Lamponi: Raspberry tart with chocolate ganache.

❖ Saturday, September 4, 11am-2pm:

Pizza Class

- Caprese: Buffalo mozzarella and heirloom tomatoes salad with basil and EVOO.
- Marinara sauce.
- Pizza dough production
- Pizza Margherita
- Pepperoni & Sausage pizza
- Nutella pizza

❖ Saturday, October 9, 11am-2pm:

OM Favorites

- Polpette: Osteria giant meat ball with fresh ricotta, tomato sauce.
- Lasagna: Layered homemade pasta with Bolognese sauce, besciamella, ricotta and parmigiano.
- Chicken Parmigiana.
- Tiramisu.

What happens: Chef Marzano invites you behind the scenes to learn some of his favorite recipes. Receive 1 ½ hours of hands on instruction while sipping on some sparkling wine and then sit down together to enjoy the meal you've just made!

Interested? Awesome!: Just give us a call or shoot us an email at info@osteriamarzano.com with your full name, date of class you're interested in, telephone number and a credit card number to hold the reservation.

Price is \$85 per person and we'll even send you home with a copy of all recipes!

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