

# 2022-2023 Cooking Class

By: Chef Marzano

## ❖ Saturday, November 12, 11am-2pm:

### *Thanksgiving*

- Tomato Bruschetta with ricotta salata
- Eggplant Involtini
- Risotto Alla Zucca: Carnaroli rice: Carnaroli rice, butternut squash, apple and parmigiano.
- Tuscan style Turkey all Porchetta
- Roasted fingerling potatoes
- Pumpkin Cannoli

## ❖ Saturday, December 10, 11am-2pm:

### *Natale All'Italiana*

- Mix Bruschetta: mix heirloom grape tomatoes with mozzarella, smoked salmon with lemon ricotta, figs, prosciutto, gorgonzola
- Ravioliini del Plin: Handmade ravioli Filled with veal, pork and duck in Truffle veal reduction
- Citrus marinated pork rib roast
- Finocchio Gratinato: Fennel gratinee with crispy bread crumbs topping
- Pan roasted fingerling potato with Pancetta
- Tiramisu with Panettone

## ❖ Saturday, January 14, 11am-2pm:

### *OM Favorites*

- Polpette: Giant meatballs with fresh ricotta and Tomato sauce
- Lasagna alla Bolognese: Layered homemade pasta With Bolognese sauce, besciamella, ricotta and Parmigiano
- Chicken Parmigiana
- Tiramisu

## ❖ Saturday, February 11, 11am-2pm:

### *Valentine's Day*

- Ostriche Gratinato: Oysters with spinach, cream, Parmigiano and crispy speck
- Risotto al tartufo bianco: Carnaroli rice with preserve white truffle
- Filetto di Manzo: Tenderloin of black angus beef served over roasted fingerling potatoes and porcini red wine demi
- Fragole Al Ciccolato: Strawberry dip with chocolate
- Crostatina di Lamponi: Raspberry tart with chocolate ganache

## ❖ Saturday, March 11, 11am-2pm:

### *Pizza class*

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

## ❖ Saturday, April 8, 11am-2pm:

### *Under the Tuscan Sun*

- Crostini di fegato: Chicken liver pate crostini
- Ribollita soup: Tuscan kale and bean soup
- Pappardelle al sugo di cinghiale: Hand cut pappardelle with wild boar ragu
- Cantucci with Vin Santo

### **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](mailto:info@osteriamarzano.com) with your full name, date of class you're interested in, telephone number and a credit card to hold the reservation.

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

**Osteria MARZANO | 6361 Walker Ln | Alexandria | VA 22310 Phone: (703)313-9700**



# 2023 Cooking Class Schedule

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**Saturday, April 29, 11am-2pm**  
*Mother's Day*

## **Panzanella**

Tuscan tomato and bread salad with bell peppers and olives.

## **Tortelli di Spianaci e Ricotta**

Handmade pasta filled with spinach and ricotta, served in cream parmigiano sauce.

## **Branzino al Caroccio**

Baked European seabass with artichoke hearts, taggiasca olives and white wine sauce.

## **Strawberry short cake**

**Saturday, June 10, 11am-2pm**  
*Father's Day*

## **Crostini di Carciofi**

Artichoke pure, mozzarella, roasted cherry tomatoes.

## **Spaghetti Carbonara**

Handmade pasta with guanciale, garlic, white wine and egg yolk.

## **Costoletta d'Agnello Scottadito**

Lamb chops with charred cherry tomatoes.

## **Patate Arrosto**

Roasted fingerling potatoes.

## **Mixed berry Panna Cotta**

**Saturday, July 8, 11am-2pm**  
*OM Favorites*

## **Polpette**

Giant meatball with fresh ricotta, tomato sauce and parmigiano.

## **Lasagna**

Layered pasta with Bolognese sauce, besciamella, ricotta and parmigiano.

## **Chicken Parmigiana**

## **Tiramisu**

**Saturday, August 5, 11am-2pm**  
*Under the Tuscan Sun*

## **Fettunta di Fagioli Bianchi**

Cannellini bean crostini with EVOO.

## **Pappa al Pomodoro**

Tomato and bread soup.

## **Pappardelle al Sugo di Cinghiale**

Handmade pasta with wild boar ragu.

## **Cantucci**

With Vin Santo.

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# 2023 Cooking Class Schedule

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**Saturday, August 26, 11am-2pm**  
*Piemonte*

**Pork loin tonnato**

**Gnocchi di Patate alla Brava**

Potato gnocchi with fontina cheese sauce.

**Brasato all Nebbiolo**

3 HR braised beef in Nebbiolo wine and vegetables.

**Zabaione con la Frutta di Stagione**

Hot zabaione with mixed berries.

**Saturday, November 11, 11am-2pm**  
*Thanksgiving*

**Bruschetta**

Tomatoes and ricotta salata .

**Eggplant Involtini**

**Risotto alla Zucca**

Butternut squash, apple and parmigiano.

**Tuscan Turkey al Porchetta**

Served with roasted fingerling potatoes.

**Pumpkin Cannoli**

**Saturday, October 7, 11am-2pm**  
*Sardegna*

**Sardinia salad**

Seafood and fregola.

**Malloreddus**

Gnocchetti sardi with sausage and fennel ragu.

**Porceddu**

Roast suckling pig with fingerling potatoes.

**Sebadas**

Big ravioli fritters filled with sheep ricotta and lemon zest, served with honey.

**Saturday, December 9, 11am-2pm**  
*Natale All'Italiana*

**Mix Bruschetta**

Heirloom grape tomatoes, mozzarella |  
Smoked salmon with lemon ricotta |  
Figs, prosciutto, gorgonzola.

**Raviolini del Plin**

Handmade pasta, filled with pork and duck, served in truffle veal reduction .

**Pork Rib Roast**

Citrus marinated, served with fennel gratinee and crispy bread crumbs, roasted fingerling potatoes with pancetta.

**Tiramisu**

With Panettone.

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