



Italian cooking lunches in Amsterdam

At **La Cucina del Sole** you can also book a cookery workshop with your own group. These cooking sessions are perfect for a successful **company outing**, a creative **bachelor party** or a warm **family reunion**. One of the advantages of such cooking classes is that you can chose the **date that suits you best** based on your agenda and that of all other participants.

These culinary classes represent an excellent way to do some great team building in a relaxed and joyful atmosphere. You get to know each other better while preparing together a wonderful Italian meal which will be accompanied by excellent Italian wines.

Based on your choice of time ((lunch or evening cooking session) you are going to prepare a three-course Italian meal according to the best Italian traditions. The regional Italian cuisine is and stays our main specialty!

After this rewarding and filling meal there is of course just about enough space for a cup of coffee or tea/herbal tea.

For the lunch cooking workshops with own group you can choose one of the following seasonal menus:

Menu A

Gnocchi al pomodoro

(homemade potato gnocchi with a classic tomato-basil sauce)

Duo di frittate: frittatine di ricotta al tartufo e frittata di cipolle

(small frittatas made with creamy ricotta, herbs and truffle cream plus a hearty "peasant" frittata with sweet onions and pecorino cheese)

Pomodori grigliati

(grilled tomatoes with a crunchy layer of garlic, parsley and bread crumbs)

Bicchierini di ricotta al cioccolato con pere al vino bianco

(a rich ricotta cream with chocolate pearls and sweet pears stewed in white wine)

Menu B

Verdure grigliate con bruschette all'aglio

(grilled vegetables marinated in garlic and lemon with crunchy bruschette)

Risotto alla trota e ai profumi dell'orto

(a very aromatic risotto from the Garda lake with trout, tomato and lots of fresh herbs)

Fagiolini al pomodoro

(string beans in tomato sauce with garlic and parsley)

Piccoli gratin di frutta e amaretti

(little fruit gratins with amaretti cookies, apple, raisins and figs)

Menu C

Crespelle con spinaci e ricotta

(Tuscan crêpes filled with ricotta and spinach)

Spaghetti alla puttanesca

(homemade spaghetti with a spicy tomato-olives sauce)

Zucchine in scapece

(fried courgettes in a tangy sweet-and-sour marinade)

Mele al forno

(oven-baked apples stuffed with raisins and pine nuts and served with a honey / vanilla mascarpone cream)



www.cucinadelsole.nl

FB: La Cucina del Sole – Twitter: @lacucinadelsole

Warmondstraat 180-182

1058 LC Amsterdam

T (020) 7891779

E-mail: [info \(AT\) cucinadelsole.nl](mailto:info@cucinadelsole.nl)