

LOVE Cattivella's food?



Cooking Class Schedule 2021

All classes are 2 hours, you eat what we teach for lunch. Beverages and gratuity are not included.

Hands on if you can show your completed course of vaccine.

\$75 Per person (Except for the Truffle Class which is \$150) / 11-1pm

Oct 9 - Fagottini di pasta brise' - Learn to make this decadent and gooey stuffed dough with prosciutto cotto, aged provolone with sesame, baked then served over herby pomodoro....it's like a stuffed pizza pie but with savory pie crust surrounding it. You will die and go to Italy!

Oct 16 Lasagna Dukes of Ferrara - the historical baked pasta dish was so decadent that it was served to Royalty because of all the amazing ingredients: Chicken, Turkey, Sausage, Pork, Beef, Prosciutto, Pancetta, Pinenuts, Cinnamon, Golden Raisinsall the ingredients that only the wealthy could afford slow cooked and layered between fresh pasta sheets and lots of Cheese from Emilia Romagna Region!

Oct 23 - Agnolotti al Brasato - Piedmontese holiday favorite dish of braised red wine beef filled pasta, castelmagno sauce, red wine rosemary demi (so delicious and decadent)

Oct 30 Pizza Cooking Class - Learn how to make the Authentic Neapolitan Pizza dough and cook it in our Wood Fire Oven from Naples. We will make many classic pizzas as well as a few modern ones for you to taste. Mangia Mangia

Nov. 6 - Timpano - Famous Baked pasta dish from the Movie the BIG NIGHT. Meatballs, pasta, meat sauce, boiled eggs all stuffed inside a savory pastry crust. Just over the top delicious!

Nov. 13. Porchetta - " Lil Piggy" Learn how to make this Tuscan decadent roll of pork deliciousness. Pork belly wrapped around various parts of the pig with flavorful herbs.

Dec. 4 - Funghi Crespelle - learn how to make a famous Mushroom Crepes with the naughty fonduta sauce

Dec. 11. Holiday Cocktails - learn how to make 3 exciting cocktails paired with nibbles from Cattivella kitchen.

1. Passion Fruit Aperol Spritz - refreshing cocktail that will transport you to Venice! Paired with Burrata, basil, crostinis
2. Blood Orange Italian Margarita - best of 2 countries in a delicious glass! Paired with herby polpettes (meatballs)
3. Smoked Boulevardier - love whiskey?? This is so fun! Learn to smoke your cocktail with this bougie recipe. Paired with Baked Robiola cheese with agro dolce figs, raisins, almonds, hazelnuts with grilled bread

Dec. 18. Got Family in town for holidays?? Bring them all for a fun cooking class on PIZZA!! **Pizza Cooking Class** - Learn how to make the Authentic Neapolitan Pizza dough and cook it in our Wood Fire Oven from Naples. We will make many classic pizzas as well as a few modern ones for you to taste. Mangia Mangia

Jan 8. White Truffle Class!- \$150 per person This once a year specialty is worth the wait! Learn the differences in Truffles from the Bianchetto to the Magnatum (truly the King of White truffles in the World!!) We will make Tajarin the class Egg yolk only from Piedmonte as well as having it over classic egg omelette and baked tomato potatoes. Trust me...it's worth the cost!!

We do private individual, group and corporate classes. Please contact Chef Elise Wiggins elisewiggins24@gmail.com, or if you're dining with us ...Ask the host on the way out to book you!

Cooking Classes make great gifts! Want to buy a gift card today? Your server will be happy to ring one up for you

Cattivella CATERERS!!

Have Cattivella cater your next party!

We offer 3 Themes of Cuisine: Cattivella's Italian, Argentinian Wood Fire Grill and Authentic Mexico City Street Tacos.

Contact Elise Wiggins at

elisewiggins24@gmail.com for more details!

