

LOVE Cattivella's food?



Come learn how to make it and many other dishes!!

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

July 17 - Napoletana Pizza Class

11-1pm

Learn how to make Italy's famous Napoletana Pizza Dough. We will make an assortment of Cattivella's delicious pizzas.

July 24th - Tortellini (Venus's Navel) en brodo

11-1pm

Learn to make the famous meat and cheese stuffed pasta from Bologna that has a Hedonistic past. Served in classic chicken broth

July 31 Homemade Ricotta

11-1pm

Learn how to make this amazing and versatile cheese from scratch. We will use in Baked Spinach and Basil Crepe Manicotti with pomodoro sauce and lots of mozzarella

August 7 Gnocchi alla Sorrentina

11-1pm

Ricotta gnocchi baked with tomato, basil and buffalo mozzarella

Learn to make these southern Italy favorite lil pillows!

August 14 Cinghiale (Wild Boar) Bolognese

11-1pm

Learn to make this favorite meat sauce of Tuscany served with hand rolled fettuccini

August 21 Pollo cotto nell'argilla (whole chicken baked in clay)

11-1pm

In ancient times, Italians would stuff and wrap their chickens in moist clay then bury them in the coals of a smoldering fire. They would slowly cook for hours then be ready for the family when they are done working. This is truly the most amazing chicken and you can learn to do this minus the actual fire and long cook time. We will debone the chicken then stuff it with sausage. Served with mushroom tomato demi

Sept. 4 Coniglio (Rabbit) Gnocchi

11-1pm

Learn to make our famous Rabbit Gnocchi dish that everyone loves!

Sept 11 Ligurian Corzetti Pasta

11-1pm

learn the history of this famous stamped pasta and enjoy it with the simple yet delicious marjoram, olive oil, pine nut, garlic sauce

Sept 18 Baked whole fish in salt

Learn this ancient practice of cooking fish inside a salt crust. It's amazing how the fish doesn't come out salty but it does come out moist and delicate. It's a show stopper that will impress all at your dinner table. Served with creamy polenta, salsa verde

We do private individual, group and corporate classes. Please contact Chef Elise Wiggins

elisewiggins24@gmail.com

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