

Sunday January 8th Let's start the New Year off with a great Pasta Class! Learn the basics that will carry you through many delicious homemade creations. Today we'll roll our pasta, flip and fill some light and airy manicotti and reveal the foolproof technique to wonderful homemade gnocchi. Each pasta accompanied by it's own delicious sauce. Sugo Bolognese for the fettuccine, pesto béchamel for the manicotti and a creamy mascarpone sauce for the gnocchi—it's a great winter class!

Sunday January 22nd Kids in the kitchen! Bring your grandchild, niece, nephew , daughter or son and learn along with them as we put together a great kid friendly Italian dinner! Our best homemade pasta, delicious meatballs, toasty garlic bread and even cookies in the shape of the Italian Boot will keep little fingers very busy all morning long. The kids can really have fun putting an entire meal together and you can be there to watch the graduation ceremony when each "chef" gets their diploma and hat!

(Each child must be accompanied by an adult)

Sunday January 29th Our endearing monthly favorite. Come help and enjoy a typical Italian Sunday Dinner like Nonna used to prepare. Today we'll share classic Italian Wedding Soup, homemade ravioli, Nonna's famous Bread and Butter Chicken and light and creamy tiramisu for dessert. With a cup of espresso and some Frank Sinatra tunes in the background you'll reminisce about spending time in the kitchen with your aunts and squeezing around the table with ALL of your cousins!—it's a great day!

Sunday February 5th We just have to do it again! Our "Ya gotta love lemons" Class is one of our most popular and fills very quickly. We think it's the perfect way to brighten a winter day. We'll make perfect lemon fettuccine with a wonderful lemon cream sauce. Accompanied by chicken piccata in a white wine and lemon sauce all the way to dessert which features our popular limoncello cake—maybe we'll even share a taste of our homemade limoncello—you'll help start the next batch!

Sunday February 12th Let's have a cup of coffee and some biscotti! Different textures and different ingredients all give a deliciously different cookie—some sweet and some savory. Along with our famous Italian Love Knot recipe and some wonderful buttery apricot envelopes—it's a sweet morning filled with recipes that will make a hit at every family function where cookies "are it"!

Sunday February 19th Two Lasagnas and a chicken---another favorite class. A delicious creation in lasagna form filled with arugula and prosciutto. And for the mushroom lover, our creation with portobellos, porcini and button mushrooms. Don't think that all lasagnas are equal—these are better! Our own delicious "Chicken Calabria"—the boneless breast of chicken is just an accent to the wonderful sauce with sundried tomatoes and artichoke heart—topped off with a beautiful roasted beet and orange salad—you'll have a party just to recreate this wonderful meal!

Sunday February 26th It's the Sunday ritual! Dinner at Nonna's Antipasti start off this wonderful traditional Sunday Supper. Homemade linguine topped with the best meatballs from our family recipe. Greens and beans will be the perfect veggie to accompany the baked sausage casserole that Nonna would serve. A classic Italian salad and a rum cake for dessert—Nothin' bet the best treats at Nonna's house!

Sunday March 4th We're planning a group tour of Calabria this fall. Let's get acquainted with some of the sultry, sunny region's favorite foods! Crispy eggplant croquettes as antipasto, my Zia Lina's Pasta in Brodo which blends simple ingredients to create a quick and tasty soup, homemade fusilli wrapped around a knitting needle! Garlicky braised chicken with crusty potatoes and roasted hot banana peppers. Finally a humble wine soaked grape cake to accompany the espresso—if you're thinking of coming with us—you'll need this class—and if you won't be able to join—you'll need this class

Sunday March 11th A dinner at my adored sister in law's Ersilia's house was always a great experience! Brodo e Crispelle, a hearty chicken broth with a wonderful treat you might think is pasta—but... it's not! Creamy polenta with sausage and peppers, 'Sagne a pezzi—a pasta classic in these parts with an old fashioned tomato and basil sauce, roasted springtime veggies and a ricotta cheesecake for dessert—oh—the hills of Abruzzi!

Sunday March 18th Pasta Again...but Part II—this time get your hands in the flour and help put together tiny cavatelli to be used in a delicious pasta e fagioli soup, homemade ravioli covered in creamy San Marzano tomato sauce and finally some fluffy fettuccine covered in homemade pesto—all three creations perfect for springtime dinners !

Sunday March 25th Well it's the last Sunday of the Month and it's time again for Dinner at Nonna's. A steamy bowl of Stracciatella Soup followed by homemade Manicotti. An Italian version of Chicken Cordon Blue—is surely a Sunday treat—working our way to the creamy Zabaglione custard for dessert—the espresso will hit the spot!

Classes start at 11 a.m. and last about 2 ½ hours. Dinner at Nonna's may last a bit longer. We serve all that we prepare and printed recipes are distributed to take home. Cost per class is \$40 (children's classes are \$40 per couple) Only prepayment at time of registration guarantees your reservation. No refunds for cancellations. Please call the shop to register. 412*682*3370.