

# UMBRIAN COOKING CLASS

May 20th 10:30-1:30

## Antipasti

Torta al testo-flat bread filled with seasonal greens

Crespelle al asparagi-asparagus crepe

Crostini assortiti-assorted crostini

## Paste

Ferretti con barbozza e maggiorana

Handmade spiral pasta with guanciale, garlic, marjoram and parmesan

Strangozzi con zucchini

Hand rolled pasta from Perugia

## Secondo

Coniglio ripiene

Braised stuffed rabbit in white wine

## Dolce

Vin santo semifreddo