

# A MODERN ITALIAN APERICENA

@YOUR VILLA

Aperitif in Italy is a serious matter to turn it into a supper.

I will bring all the food to your villa and prepare the buffet table. It will include typical aperitif snacks and savory and sweet specialties from different Italian regions. You'll be able to enjoy a **relaxing aperitif in the green** of your villa at sunset with the authentic Italian food!

Participants: minimum 8 guests

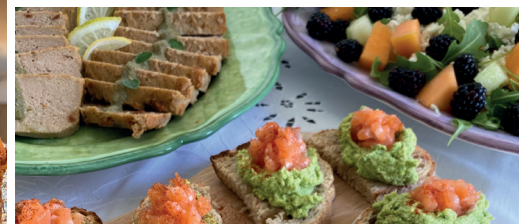
## MENU

- Croutons with sicilian aubergine patè and peanuts
  - Frittata with zucchini, onion and mint
- Pappa al Pomodoro Tuscan Soup with burrata cheese
- Meatloaf from Naples with tuna and lemon scent
  - Tenerina Italian chocolate cake

## Drinks

- Alcoholic and non-alcoholic drink

Cost 45 € per person



CULTURA ALIMENTARE



Visit our website  
[www.goodfoodgoodmood.it](http://www.goodfoodgoodmood.it)

Request at  
[maria@goodfoodgoodmood.it](mailto:maria@goodfoodgoodmood.it)



GOOD FOOD GOOD MOOD

cultura alimentare

Experience **Good Food** and the Italian pleasure of **GATHERING DINNER COOKING CLASS TASTING TOUR**

# A MODERN ITALIAN BRUNCH

@YOUR VILLA

We Italians love Brunch too, not to give up the wonderful sweets of our breakfast!

I will bring all the food to your villa and prepare the buffet table. It will include Italian contemporary and traditional freshly baked cakes together with savory Italian specialties. **Enjoy the Italian pleasure to gather around the table!**

Participants: minimum 8 guests

## MENU

- Yogurt and homemade granola with dried figs and ginger
- Garda lemon and olive oil cake
- Salad with two melons, blackberries and Lombard quartirolo cheese
- Sardinian-bread lasagna, tomato sauce and mozzarella cheese
- Sicilian Caponata salad and eggs

## Drinks

- Watermelon water with lime scent
- Smoothie with coffee and almond milk

Cost 45 € per person







**"Good Food Good Mood"** with Slow Food Gastronome & Cook **Maria Pasotti** is the opportunity to live a **real Italian food experience**.

# GATHERING DINNER

@YOUR VILLA or  
@GOOD FOOD VILLA

## "GOOD FOOD" DINNER EXPERIENCE

- Melon gazpacho, pistachios and mint
- Paccheri alla Norma, aubergines and ricotta salata
- Veal slices and ancient sauce with vegetables from Piedmont
- Sicilian Zuppa Inglese, savoiardi biscuits and custard

Cost 60 € per person

## "GOOD FOOD GOOD MOOD" DINNER EXPERIENCE

- Durum wheat toast with Sicilian ricotta and anchovy patè
- Red calamarata pasta from Naples, squid and caper powder
- Fruit and vegetable salad and fish carpaccio
- Strawberries with Passito wine, crumble and ice cream

Cost 70 € per person

## "GOOD FOOD & MORE" DINNER EXPERIENCE

- Cannellini beans, celery and Sardinian bottarga salad
- Homemade Tagliatelle with fish ragù and aromatic herbs
- Octopus with crunchy sweet and sour vegetables
- Garda lemon Curd with meringue heart and strawberries

Cost 80 € per person

### INFO

Time: 12.00 a.m. / 6.30 p.m. (3 hours)

Excluded: wine. Possibility of wine pairing.

Participants: minimum 8 guests

# COOKING CLASS & LUNCH/ DINNER

Would you like to live a real Italian Cooking Experience?



## HOMEMADE PASTA COOKING CLASS

Would you like to learn the Italian homemade pasta from scratch?

The cooking course is about discovering the secrets of the authentic Italian homemade pasta. We will have fun kneading and cutting different pasta shapes such as tagliatelle and a cheese filled tortello. We'll prepare two typical Italian regional sauces, Pesto green sauce and Good Food tomato sauce. For dessert we'll cook together the traditional Italian Tiramisù. At the end of the Cooking Class, you will enjoy a relaxing aperitif with a glass of Lugana, the fine local white-wine, and with the Italian Bruschetta. At the table, 2 pasta dishes with another glass of wine and your delicious dessert!

Cost 115 € per person

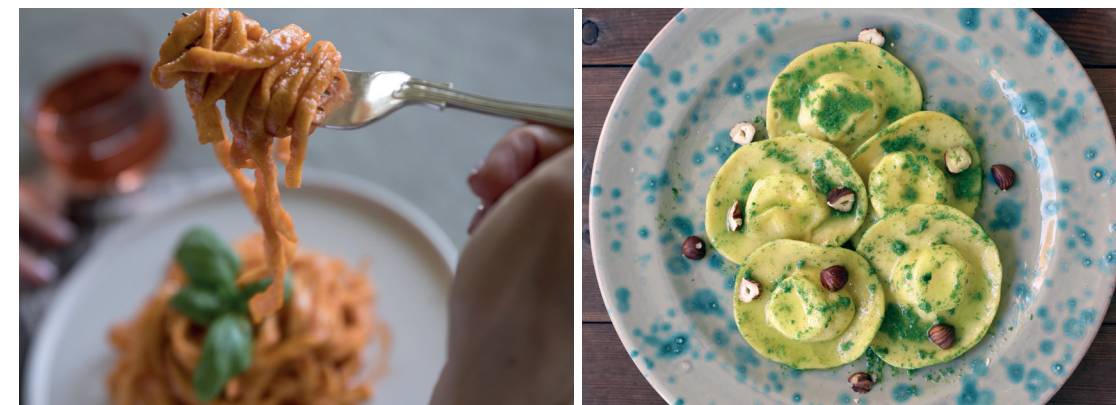
## MADE IN ITALY WITH ME COOKING CLASS

Would you like to cook like a contemporary Italian cook?

The Cooking Class is a fully experience of exploring, cooking and tasting the Italian traditional gastronomical culture and Good Food's modern cooking. We'll use high-quality Italian ingredients sourced by the best artisanal producers. During the cooking course, we'll cook a 4-course menù made up of traditional Italian recipes from the North to the South. At the end, we'll make a toast for our good job with a fine local wine. Finally, you'll end sitting around a table and you'll enjoy the warmth of Italian hospitality and delicious dishes paired with another wine glass from the territory cellars.

- Cold melon cream and Parma Ham
- Homemade Tagliatelle and Garda Lemon sauce
- Aubergine Parmigiana, mozzarella cheese and tomato sauce
- Bake strawberries with Passito wine, almond biscuits and ice cream

Cost 135 € per person



### INFO

Time: 10.00 a.m. / 17.00 p.m. (4 hours)

Location: your home or our location in Manerba

Participants: minimum 8 at your home.

Minimum 4 at our location.

Would you like to **experience a Private Italian Cook** to try the **authentic Italian Food**?

Good Food Good Mood will do the shopping for you, choosing the **best quality** Italian ingredients, seasonal ones and purchased fresh from the best artisanal producers for a 4 course menù.

**Enjoy Good Food** and the very Italian pleasure of gathering around a table!

