

Gino's Trattoria

PRESENTS:

*Techniques of Italian
Cooking 2*

Flavors of the World

By Chef/Owner
Marco Barbaro



Embark on this 4 week cooking tutorial where you will explore the techniques, recipes and secrets behind your favorite Gino's Dinners • 4 Week Program on Monday • 4 Different Menus

Week 1 Menu

Monday, October 5, 2009

SPAIN / LATIN AMERICA

Antipasto:

Cuba -- Grilled Rosemary Shrimp in a Sour Orange Mojo

Argentina -- Pork Skewers with an Argentinean Chimichurri Sauce

Mexico -- Salsa Verde -- Tomatillo Salsa

Primo:

Spain -- Madrid -- Paella Marisco (Recipe From Madrid)

Secondo:

Spain -- Spanish Style Pork Rib Roast with Pan-Roasted Romesco Sauce

Dolce (Dessert)

Flan & Sangria

Week 2 Menu

Monday, October 12, 2009

ITALIA

Antipasto:

Sicily: Zia Lucia & Zia Giovanna's Eggplant Caponata

Arancini -- Risotto Cakes

Genova: Pesto Sauce

Primo:

Classic Dishes of Rome:

Nonna's Homemade Potato Gnocchi, Gnocchi Pesto

Spinach Gnocchi, Ricotta Gnocchi

Butternut Squash Gnocchi

Secondi:

Rome -- Pollo Alla Cacciatora

Rabbit Alla Cacciatora

Dolce (Dessert):

Bologna -- Zabaglione with Strawberries

Week 3 Menu

Monday, October 19, 2009

USA

Antipasto:

Soho NY -- Blackened Chicken Skewers with an

Organic Pomegranate Reduction

New Orleans -- Ty's Barbecue Spare Ribs

Primi:

Idaho -- Rosaria's Scalloped Potatoes

Secondi:

Georgia -- Inside-Out Burger

Virginia -- Pork Loin with Apples & Raisins in a Apple Cider

Light Brown Sauce Reduction

Zinfandel-Braised Beef Short Ribs

Dessert:

Julia's Apple Pie

Week 4 Menu:

Monday, October 26, 2009

FRANCE

Antipasto:

Rosaria's French Onion Soup

Bacon Wrapped Scallops & Shrimp in a

Bacon-Gorgonzola Cream

Primo:

Amy's French Bouillabaisse with Rouille

Secondo:

Duck Breast in a Tawny Port Wine Reduction

with Fresh Blueberries

French Cut Rack of Lamb Provenciale

Cabernet Reduction

Dessert:

Chocolate Pear Souffle

What You Get:

Personalized Folder with every week's menu and recipes. The ability to cook in a professional all-stainless steel kitchen valued at \$500,000. Professional restaurant secrets and a guide on how your favorite Gino's dinners are prepared! Free utility knife compliments of Ambrosi Cutlery (*family owned & operated for over 50 years*). The chance to sit down and eat what you have cooked and...don't forget...to sample good wine and martinis. A Dinner off the restaurant menu every week to bring home for your husband or wife

When: Night Session from 6:30PM - until wine & martinis are done (11PM-Midnight)

Where: Gino's Trattoria, 597 Route 6, Mahopac, New York

Cost: Any 1 week \$150. Any 2 weeks \$300. Any 3 weeks \$400. Four weeks \$500.

Call today to reserve your spot (845) 628-1911