
















# Tuscookany®

COOKING VACATIONS TUSCANY

## Italian cookery course – Menu – Paola Baccetti

*This is an example of a week menu, it can change subject to season and availability:*

		
<p><i>Torte di Verdure</i>  <i>Bruschette al Porcino Rustico</i>  <i>Polenta con Cinghiale</i>  <i>Petto di Pollo Tipieno</i>  <i>Carciofi alle Casentinese</i></p> <p><i>Torta della nonna</i></p>		<p><i>Vegetable Tart</i>  <i>Toasted bread with wild mushrooms</i>  <i>Polenta with Wild Boar</i>  <i>Filled chickenbreast</i>  <i>Artichokes with Mushroom, cheese and garlic</i>  <i>Cream and Pine Nut Cake</i></p>
		
<p><i>Antipasto con crostine neri, misti e affettat misti Toscano</i></p> <p><i>Tagliatelli al Ragu OR Agnolotti</i></p> <p><i>Coniglio alla Cacciatori</i>  <i>Sformato di Vedure di Stagione</i>  <i>Budino Agli Amaretti</i></p>		<p><i>Traditional Tuscan Antipasto prepared with typical sauces meat, tomato and cheeses, served with fennel and typical salami</i>  <i>Pasta with a meat sauce OR Pasta filled with a mix of white meat and spinaches</i>  <i>Rabbit in a tomato sauce with herbs</i>  <i>Vegetable Quiche</i>  <i>Creme Caramel with Ground Biscuits</i></p>
		
<p><i>Antipasto con Bresaola</i></p> <p><i>Gnocchi Gran Prix</i></p> <p><i>Filetto al Pepe Verde</i>  <i>Verdure Grigliate</i>  <i>Gelato Nocciola, Crema e Pinoli, Fragola</i></p>		<p><i>Slices of ham service with cheese &amp; rucola</i>  <i>Gnocchi of Potato and Spinach, filled with ricotta and served in a tomato sauce</i>  <i>Filet steak in a green pepper sauce</i>  <i>Fresh grilled vegetables</i>  <i>Creme Caramel with Ground Biscuits</i></p>
		
<p><i>Antipasto con crepes, Pizette con pasta sfoglia involtini E piadina</i></p>		<p><i>Crepes filled with Bresaola, ham and with different cheeses, and two different kinds of pasta</i></p>

<p><i>Ravioli al Porcino</i> <i>Tagliata con verdure gratinate</i></p> <p><i>Panna Cotta</i></p>		<p><i>Ravioli with wild mushrooms</i> <i>"Fiorentina" Steak grilled and served with olive oil, green pepper and rosemary. Oven baked stuffed vegetables</i> <i>Baked Cream tart</i></p>
		
<p><i>Buffet:</i> <i>Crostini</i></p> <p><i>Bruschette</i></p> <p><i>Involtini di Bresaola</i> <i>Involtini di Prosciutto cotto</i> <i>Carpaccio</i> <i>Prosciutto e Melone</i></p> <p><i>Spiedini di Formaggi misti</i> <i>Vitello Tonnato</i> <i>Melanzane con Tagliolini e Pros</i> <i>Crudo</i> <i>Risotto ai Funghi Porcini</i> <i>Triangoli di Pizza</i> <i>Verdure Gratinare</i></p> <p><i>Macedonia di frutta fresca</i> <i>Crostata</i> <i>Torta della Nonna</i> <i>Torta di pesche ed amaretti</i></p>		<p><i>Small circles of bread with different sauces</i> <i>Bread baked in the oven with mushroom, tomato, and cheese etc.</i> <i>Rolls of "bresaola" with goat cheese</i> <i>Rolls of Ham with ricotta and almonds</i> <i>Bresaola with rucola and parmesan cheese</i> <i>Parma Ham and melon</i> <i>Skewers with different cheeses</i> <i>Veal in tuna sauce</i> <i>Rolls of eggplant with Noodles, tomato sauce and raw ham.</i> <i>Rice with wild mushrooms</i> <i>Slices of Pizza with various toppings</i> <i>Vegetables filled with breadcrumbs and baked in the oven</i> <i>Fresh fruit salad</i> <i>Tart</i> <i>Cream and Pine nut Pie</i> <i>Peaches and Biscuits Pie</i></p>
