

## LIST OF THE DISHES

We can cook together

(MY FAMILY RECIPES!)



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### ANTIPASTI:

Focaccia e focaccine (flat bread with salt and olive oil) : with olives, with rosemary, with anchovies, with onions, stuffed focaccia

Tortini salati (quiche): puff pastry or pasta brisée with leeks and potatoes; with spinach and cheese; with mozzarella and ham ; with smoked provola, eggplant and dry tomatoes cheese ; with sausages

Bread sticks with parmigiano

Bruschette

Mozzarelle in carrozza

Polentine

Piadina romagnola

Polpettine di tonno e ricotta (ricotta and tuna balls)

Cheese balls

Flan di ricotta and spinach

Savory brioche with cheese and ham

### PRIMI PIATTI (first dishes)

‡ PASTA FRESCA fatta in casa (home made fresh pasta):

Tagliatelle, pappardelle, tagliolini, maltagliati, ecc.

Tortelli (stuffed egg pasta) with erbette (spinach), potatoes, pumpkin, radicchio and leek, speck

Cappelletti: egg pasta filled with parmigiano and breadcrumbs

‡! Fresh pasta can be prepared just if you have a pasta machine !

### PASTA ASCIUTTA

Tagliatelle with ragù

Spaghetti alla carbonara

Bucatini alla amatriciana

Spaghetti cacio e pepe

Fusilli with shrimps and zucchini

Spaghetti poveri: with anchovies and breadcrumbs

Penne con soffritto: with carrots, celery, onion and parmigiano

Pappardelle alla Norma: with eggplant and tomato sauce

Orecchiette with broccoli

### **RISOTTI**

Risotto "alla parmigiana"

Risotto "alla mantovana" with sausages and pumpkin

Risotto Primavera with vegetables

Risotto with porcini (wild mushrooms)

Risotto with radicchio rosso and Gorgonzola cheese

Risotto with ragù

### **AL FORNO**

Bomba di riso: baked rice with tomato sauce, peas, mozzarella and ragù

Pasticcio di maccheroni: baked pasta with a meat sauce, surrounded by sweet dough

Pasta al forno: baked pasta with meat or vegetables

Crespelle al forno: baked crepes (stuffed with ham or mushrooms or cheese or vegetables) with bescamelle

Parmigiana di melanzane: eggplant Parmigiana

Lasagne

Gnocchi alla romana

### **ZUPPE**

Canederli with broth or with butter and parmigiano

Vellutata di zucca: pumpkin soup

Vellutata di patate e porri: potatoes and leeks soup

Vellutata di fagioli: beans soup

### **OTHER**

Chicche della nonna

Gnocchi di patate al pomodoro

Polenta with tomato sauce and cheese

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## PIZZA E PIZZETTE

Margherita, with potatoes, marinara (with anchovies), stracchino e rucola, with sausages, with grilled vegetables...

## SECONDI PIATTI (second dishes):

Polpette: meatballs with Marsala wine, or with tomato sauce, or with herbs, or with cheese

Polpettone ripieno: stuffed meatloaf with spinach and smoked provola cheese

Involtini della Duchessa in salsa: chicken rolls with ham and parmigiano in sauce

Pollo alla Cacciatora: chicken hunted style

Arrosto al latte: roast pork with milk

Roast beef with mustard

Scaloppine (chicken breast): alla pizzaiola, or with lemon, or with Marsala wine, or with mushrooms , or with curry and pink grapefruit

*"Uccelletti scapati della nonna Lia"*: chicken rolls with sage and parmigiano

*"Arrosto della nonna Paola "*: roast pork with apples and carrots

*"Pollo della nonna Paola"*: chicken with olives

## CONTORNI (side dishes):

Different salads depending on the season (with fennels and oranges, with spinach and apples, with radicchio and cheese....)

Melanzane gratinate (eggplants with breadcrumbs), melanzane ripiene (stuffed eggplant with meat)

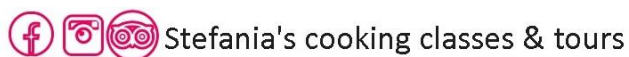
Pomodori gratinati (tomatoes with breadcrumbs), pomodori ripieni (stuffed tomatoes with cheese and olives)

Baked tomatoes stuffed with rice

Sweet and sour onions

Stuffed zucchini (with cheese or meat)

Grilled peppers with anchovies



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## DESSERTS:

Crostata with jam



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*"Cioccolatina della nonna Lia"*: chocolate cake

Torta di mele: apple cake or strudel

Torta di pane: bread cake

Torta di pere e cioccolato: chocolate and pears cake

Torta Susanna: ricotta and chocolate cake

Torta di grano saraceno: buckwheat cake

Torta con ananas: pineapple cake

Torta di ricotta e limone: lemon and ricotta cake

Torta di riso: rice cake

Cheese cake

Zabajone

Panna cotta

Truffle chocolate

Torta di ricotta: ricotta cake

Salame di cioccolato: chocolate salame

Tiramisù

Torta sbrisolona : almond cake

Chocolate mousse

Crepes with Nutella or jam

Plum cake

Rose del deserto (desert roses)

*"Soufflè di Luisetta"* with almonds