

CULINARY ARTS COURSES

ITALIAN BASICS

The heart and soul of Italian cooking stems from these traditional dishes simply prepared with the best local seasonal products. Uncomplicated yet profoundly tasty; simple and honest flavours shine through without the mask of artifice demanded by fancy restaurants. The basics of cooking will be covered in these classes. Learn the difference between a Primo and a Secondo. This is casual dining at its best and most natural - a programme that covers the fundamentals of Italian cooking with panache. **THIS PROGRAMME IS IDEAL FOR NOVICE COOKS** as all classes are hands on. Don't forget to bring your apron and your appetite. You are guaranteed the authentic tastes of local home cooking. Bring a friend and you will enjoy the cost savings. **N.B.** *We must have a minimum of 10 people registered and paid to run the programme.*

PART I

You will learn how to make tomato sauce (with and without meat), using different types of dry pasta; make your own fresh pasta; brodo (chicken and beef stock); and risotto.

DATE: October 17 to November 14, 2011 (4 weeks)
January 23 to February 13, 2012 (4 weeks)

DAY: Monday

TIME: 7:00 p.m. – 9:00 p.m.

KITCHEN PARTIES



So they want to make their
cake and eat it too?

Birthday boys and girls can invite their friends to celebrate their special day working with an instructor to make their favourite desserts in the Columbus Centre kitchen.

Leave the mess here!

For more information on
Columbus Centre Kitchen Celebrations,
please call the Cultural Arts Department
at 416-789-7011 ext. 250 or 248.

★ **CORPORATE & VISUAL ARTS** ★
PARTIES AVAILABLE

FEE: \$160.00 + HST per person or
\$250.00 + HST per couple

INSTRUCTOR: Gabriella Galli

PART II

You will learn how to make and cook lasagna, rabbit, polenta, poultry, gnocchi (potato dumplings), and legumes.

DATE: November 21 to December 12, 2011 (4 weeks)
March 5 to March 26, 2012 (4 weeks)

DAY: Monday

TIME: 7:00 p.m. - 9:00 p.m.

FEE: \$160.00 + HST per person or
\$250.00 + HST per couple

INSTRUCTOR: Gabriella Galli

PASSPORT TO THE PENINSULA

It is impossible to speak of Italian cooking without taking into account the various regional specialties that have put Italy on the map as the world's Mecca of culinary delights. From North to South, different regions of the Italian peninsula boast an impressive array of edible treats that continue to tempt the palettes of natives and visitors alike. **N.B.** *We must have a minimum of 10 people registered and paid to run the programme.*

PART I

In this session you will learn to make culinary specialties from the regions of Liguria, Veneto and Tuscany.

DATE: September 20 to October 4, 2011 (3 weeks)
January 17 to January 31, 2012 (3 weeks)

DAY: Tuesday

TIME: 7:00 p.m. – 9:00 p.m.

FEE: \$125.00 + HST per person or
\$215.00 + HST per couple

INSTRUCTOR: Gino Marchetti: Ristorante Boccaccio

PART II

In this part you will learn to make culinary specialties from the regions of Emilia-Romagna, Umbria and Lazio.

DATE: October 18 to November 1, 2011 (3 weeks)
February 14 to February 28, 2012 (3 weeks)

DAY: Tuesday

TIME: 7:00 p.m. – 9:00 p.m.

FEE: \$125.00 + HST per person or
\$215.00 + HST per couple

INSTRUCTOR: Gino Marchetti: Ristorante Boccaccio

PART III

In this part you will learn to make culinary specialties from the region of Campania, Sicily, and other southern regions.

DATE: November 15 to November 29, 2011 (3 weeks)
March 13 to March 27, 2011 (3 weeks)

DAY: Tuesday

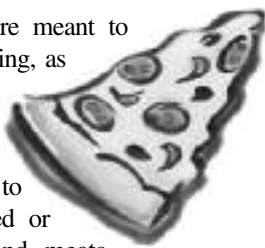
TIME: 7:00 p.m. – 9:00 p.m.

FEE: \$125.00 + HST per person or
\$215.00 + HST per couple

INSTRUCTOR: Gino Marchetti: Ristorante Boccaccio

ANTIPASTO, APPETIZERS AND PIZZA

Antipasti, the tantalizing array of savory dishes served before a formal meal, are meant to waken the taste buds. Ideal for entertaining, as eye catching dishes for a buffet, or a stunning accompaniment to the pre-dinner aperitivo, these appetizers are guaranteed to steal the show. Learn how to maximize the tangy flavours of pickled or marinated vegetables, cured olives and meats, combined with fresh ingredients to create mouth-watering tidbits for parties, picnics, or la merenda (snack time). Various types of pizza. Crostini, fagottini di mare (seafood in pastry), mozzarella in carrozza, roasted pepper with anchovy and caper stuffing, and stuffed mushrooms are some of the recipes presented.



DATE: September 21 to September 28, 2011 (2 wks)
 October 19 to October 26 2011 (2 wks)
 April 11 to April 18, 2012 (2 wks)
DAY: Wednesday
TIME: 7:00 p.m. – 9:00 p.m.
FEE: \$65.00 + HST per person or
 \$115.00 + HST per couple
INSTRUCTOR: Gino Marchetti: Boccaccio Restaurant

FISH AND SEAFOOD – ITALIAN STYLE

With thousands of kilometers of coastline and three seas to choose from, Italy and its islands have developed over the centuries a particular style of utilizing the fruits of the sea. From the bounteous variety of species that flourish along the Italian coast, a tradition has evolved of combining various fish, mollusks and crustaceans to produce richly flavoured dishes like “Cernia all’acqua pazza” (Bass), “Insalata di mare” (Fish salad), “Risotto ai frutti di mare” (Seafood rice), “Zuppa di cozze e vongole” (Mussels and clams soup). The marriage of the daily catch with local herbs and seasonings such as wild fennel, mint, raisins, saffron and pine nuts – uniquely suited to compliment the flavours of the sea – is what defines the “Mediterranean” style of preparing fish and seafood. Adapting this style to suit what we can find in local North American fish markets is now possible due to the ever-increasing popularity and availability of excellent local and imported products. Let Chef Marchetti de-mystify the processes involved in buying, cleaning and preparing fish and shellfish and introduce you to the spirit of the Mediterranean world.

DATE: November 16 to November 23, 2011 (2 wks)
 February 8 to February 15, 2012 (2 wks)
DAY: Wednesday
TIME: 7:00 p.m. – 9:00 p.m.
FEE: \$95.00 + HST per person or
 \$175.00 + HST per couple
INSTRUCTOR: Gino Marchetti: Boccaccio Restaurant

CHRISTMAS AND EASTER BAKING

Learn how to make traditional Christmas sweets from the different regions of Italy and around the world, such as, pantone, pizzelle, biscotti, Cakes etc. **N.B.** *We must have a minimum of 10 people registered and paid to run the programme.*

CHRISTMAS BAKING - ITALIAN STYLE

Learn how to make traditional Christmas sweets from the different regions of Italy such as pantone, pizzelle, biscotti etc.

DATE: December 8 to December 15, 2011 (2 wks)
DAY: Thursday
TIME: 7:00 p.m. to 9:00 p.m.
FEE: \$95.00 + HST per person or
 \$175.00 + HST per couple

EASTER BAKING - ITALIAN STYLE

Easter is one of the best times of the year to bake. Learn how to make delicious mouthwatering traditional Easter treats.

Date: March 21 to March 28, 2012 (2 wks)
Day: Wednesday
Time: 7:00 p.m. - 9:00 p.m.
FEE: \$75.00 + HST per person or
 \$130.00 + HST per couple

Let us cater your next special occasion...

Imagine a picture perfect wedding in beautiful Rotonda Gallery, or in spacious Sala Caboto and its Mediterranean Garden Patio. Celebrate a family Baptism, Communion, Bar Mitzvah, Bridal Shower, Reunion, Anniversary or Birthday in Ristorante Boccaccio and the Columbus Room.

We can accommodate all your business function needs. Our catering services accommodate 5 to 400 guests. Enjoy traditional home-cooking in an elegant setting.

Ristorante Boccaccio (up to 100 guests)

Executive Boardroom (up to 30 guests)

Rotonda Gallery (up to 200 guests)

Sala Caboto (up to 300 guests)

Caffè Cinquecento

(great for kids parties with swimming and pizza up to 40 guests)

**Contact us to book your event at
 416-789-7011 ext. 298**

AMPLE FREE PARKING!

901 Lawrence Avenue West at Dufferin Street

Visual Arts Parties

Children's Party

Ages 6 – 12

\$17 per person

10-15 people

Teens' Party

Ages 13-16

\$22 per person

10-15 people

Party projects or themes such as:

Printing (Boys and Girls, ages 6-16)

Still Life (Boys and Girls, ages 6-16)

Mosaic Books (Boys and Girls, ages 6-16)

Nail Art (Girls, ages 6-16)

Capes, crowns and magic wands
 (Mainly girls, ages 6-12)