



Menu Suggestions
For Off-site and Private Classes

APPETIZERS
(Choose One)

Caprese Salad Kebobs with Fresh Basil
Salumi Platter of Imported Meats and Cheeses
Bruschetta with Fig Spread and Bubbled Brie

FRESH MADE BREAD
(Choose One)

Rosemary Focaccia
Rustic Venetian Spinach Bread
Pancetta Bread

ENTREES
(Choose One)

Spinach and Cheese Cannelloni – \$87 pp

Layers of handmade egg pasta sheets filled with herbed spinach and creamy ricotta baked in a rich tasting vodka marinara sauce

Beef Cannelloni in a Bechamel Sauce – \$87 pp

Classic dish made of fresh pasta with a rich filling of velvety organic beef, baked in a creamy bechamel sauce

Baked Eggplant Layered with Fresh Pasta Sheets - \$87 pp

Organic baby eggplant layered with handmade egg pasta, imported Parmigiano-Reggiano cheese in a zesty Bolognese sauce

Sicilian Potato Gnocchi - \$87 pp

A traditional recipe of delicate pillows made with fresh potato, served with a meaty Bolognese sauce

Pumpkin Ravioli in a Burnt Butter and Hazelnut Sauce - \$87 pp

Miniature pies of handmade egg pasta filled with pumpkin nestled in a burnt butter and hazelnut sauce

Chicken Rollatini - \$87 pp

Organic chicken breasts rolled with Soppressata, baby spinach and herbs, braised in white wine with tomatoes and shitake mushrooms

Chicken Saltimbocca - \$87 pp

Organic chicken breasts sauteed in savory Marsala and topped with imported Prosciutto and provolone picante, garnished with fresh sage

Chicken Marsala - \$87 pp

Organic boneless chicken breasts and shitake mushrooms sauteed in a rich tasting Marsala wine glaze

Beef Braciola a la Bolognese - \$98 pp

Little organic beef rolls filled with imported prosciutto and provolone, slowly braised in a luscious wine Bolognese sauce

Shrimp Fra Diavolo - \$98 pp

Jumbo wild caught shrimp marinated in a peppery glaze then sauteed in a Sherry wine tomato sauce

Shrimp Scampi in Lemon Butter Sauce - \$98 pp

Jumbo wild caught shrimp stuffed with a piquant bread crumb mixture and served in a garlicky lemon butter sauce

Lobster Ravioli in an Herbed Red Pepper Cream Sauce - \$98 pp

Delicate freshly made pasta filled with Atlantic lobster and served in a savory red pepper cream sauce

Fresh Pasta Additions
(Choose One)

Cavatelli – Pappardelle – Linguini
\$12 pp additional

Please sign below, attach and email back to TheItalianDiva77@gmail.com
By booking an event the client agrees to the following

- MINIMUM:** Each class has a minimum of SIX guests and a maximum of TEN guests or a minimum FEE of \$525 per class shall apply.
- ABOUT THE CLASS:** Lessons are hands-on/interactive, and conclude with a sit-down dinner – (approximately THREE hours)
- ADDITIONAL FEES:** For off-site classes, there is a TRAVEL FEE of \$100 and is within 15 miles of zip code 02571 – otherwise a \$1.25 cents per mile additional will apply
- REFUNDS AND CANCELLATIONS:** Due to any cancellations from a guest, there are no refunds or credit given unless 5 days before a class has been scheduled. Also, if client has used a payment platform, i.e., Venmo, PayPal, Credit or Debit card, a 2% processing fee will be retained by The Italian Diva LLC.
- ACTS OF GOD:** If the weather has become dangerous, i.e., a hurricane, snowstorm, earthquake, flooding, or a power outage, the client shall have the right to reschedule a class, however, no refunds will still apply.
- LIABILITY DISCLOSURE:** The client does not hold The Italian Diva LLC, hereafter known as Dolores Royale, or their workers responsible for any accident that may occur due to the negligence of The Italian Diva LLC or their workers, or due to the client or their guests' negligence. The client also agrees that they including guest(s) are covered by a homeowner's liability policy if any such negligence and/or accident that may or may not be the cause of The Italian Diva, their workers or their guest's negligence.
- INSURANCE:** Both client and Dolores Royale agree that they maintain a homeowners liability policy if any such negligence and/or accident that may or may not be the cause of Dolores Royale, their workers or the guests of the client and each entity shall seek restitution through their own private insurance.
- HOSTS RESPONSIBILITY:** The host shall bear all responsibility for their guests. All alcoholic and non-alcoholic drinks are provided by host and their guests and does not hold Dolores Royale, aka The Italian Diva LLC responsible for any impairment and/or accident that may occur due to excessive alcohol.

I AGREE ALL TO THE ABOVE - Client's Signature: _____ Date: _____

PLEASE CHECK ALL THE BOXES AND ATTACHED SIGNED DOCUMENT TO THEITALIANDIVA77@GMAIL.COM