



**Antonio  
Satriano Casola**

Personal Chef

## COOKING CLASS AT HOME 2024

### FISHERMAN'S RECIPES

LOCAL FISH PARMIGIANA  
*with aubergines, smoked provola and basil*

SCIALATIELLI  
WITH PUMPKIN AND SHRIMPS  
*or*  
WITH ZUCCHINI AND SHRIMPS  
*according to the seasonality*

FISH WITH LEMON SCENT  
*fillet of bass or of local beam  
according to the catch of the day*

LEMON TIRAMISÙ

*including water, wine,  
prosecco and coffee*

180€

### FARMER'S RECIPES

EGGPLANT PARMIGIANA

KMO RAVIOLI  
*ricotta e pamesan*

AUMM AUMM TAGLIATELLE  
*aubergines, tomato and mozzarella*

BERRIES CHEESECAKE  
*or*  
CHOCOLATE CHEESECAKE

*including water, wine,  
prosecco and coffee*

150€

**Intense moments  
of gastronomic passion...  
Where you want!**

#### INFO AND RESERVATIONS

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**Antonio  
Satriano Casola**

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**2024 NEW CLASS**  
into Chef Antonio's Km0 restaurant

# COOKING CLASS

## LOCAL COOKING WITH CHEF ANTONIO



recipes

Shrimp and lemon tagliolini

Potato gnocchi with basil pesto

Neapolitan lasagna  
*(Bolognese sauce, ricotta, mozzarella and basil)*

Coffee or lemon tiramisù

*Including water, wine, prosecco and coffee*

**€150**



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**WHAT ARE YOU WAITING FOR?**