



Acclaimed Piemontese Master Chef Massimo Camia returns to *arte italia*

Master Chef Massimo Camia of Michelin starred Locanda nel Borgo Antico will be featured at **arte italia** for four culinary classes February 26 - 29, 2012. A self-taught master of cuisine from his native Barolo, Massimo will share his passion for creating authentic Piemontese delicacies that showcase some of the region's finest resources such as white truffles, quality meats, fish, and cheese.

Meaning "old village inn" and located in the Zoccolao Estate Vineyards, Locanda nel Borgo Antico houses a magnificent cellar of over 800 local, Italian and foreign wines with a special section dedicated to Barolo. Guests may visit the cellar prior to dinner to choose their wines or purchase a variety to take home.

With a commitment to acquiring only quality raw ingredients, Chef Camia combines innovative recipes with traditional cooking methods. Massimo's creative style has flourished, but he continues to stay true to Italy's rich culinary history.

The cooking class schedule led by Chef Camia will include the preparation and demonstration of an authentic Italian meal beginning with antipasto, primo piatto, secondo piatto and dolce.

Sunday (2/26), Monday (2/27), and Tuesday (2/28) classes begin at 4:00 pm.
Class on Wednesday (2/29) begins at 6:00 pm.

All classes run approximately three hours. Doors open 30 minutes prior.

For reservations, e-mail events@arteitaliainsa.com or call 775-333-0313.

Tuition Fees: \$50 per class
20% discount for seniors (55+) and students

arte italia will award scholarships to those demonstrating need for financial assistance.

All tuition fees are donated to St. Vincent's Dining Room by arte italia.

Please make checks payable to:
arte italia
165 West Liberty Street
Reno, NV 89501

Classes are held at **arte italia**, 442 Flint Street, Reno. Parking is located in rear of building.

www.arteitaliainsa.com



Menu by Chef Massimo Camia
(Subject to Change)

Sunday, February 26, 2012

Antipasti

- *Petto di Quaglia, il Suo Uovo e la Sua Coscetta, Spinacino Croccante Pinoli e Formaggio Caprino Fresco*

Primo Piatto

- *Cappellacci di Grana Padano al Burro Aromatico di Erbe Fresche*

Secondo Piatto

- *Costoletta di Agnello in Pastella alle Erbe e Semolino Dolce Fritto*

Dolce

- *Il Bunet della Tradizione Piemontese*

Monday, February 27, 2012

Antipasti

- *Quenelle di Cardi con Fonduta di Fontina*

Primo Piatto

- *Il Raviolo del "Plin" ai tre Arrostiti con Fondo Bruno*

Secondo Piatto

- *Trancio di Sottofiletto al Nebbiolo con Crostone di Polenta*

Dolce

- *Tortino "Sable" ai Lamponi Freschi*

Tuesday, February 28, 2012

Antipasti

- *Uovo Bazzotto con Topinanabour Fritti e Spadellati con Fonduta di Parmigiano Reggiano*

Primo Piatto

- *Raviolo Tradizionale di Funghi di Coltura e Patate con Burro Mantecato e Parmigiano Reggiano*

Secondo Piatto

- *Polipo al Barbera con Crema di Patate Burrosa*

Dolce

- *Parfait all'Amaretto con Pesca Caramellata*

Wednesday, February 29, 2012

Antipasti

- *Il Salmone Marinato e Affumicato*

Primo Piatto

- *Gnocchi di Patate Rosse con le Vongole e il Verde di Zucchina*

Secondo Piatto

- *Medaglione di Sella di Coniglio, Millefoglie di Melanzana Passita, e Civet al Cioccolato Fondente*

Dolce

- *Mattone Dolce*