



## ACCLAIMED GENOESE MASTER CHEF PAOLO LABOA RETURNS TO *Arte* ITALIA

*Arte* ITALIA is delighted to welcome the return of Master Chef Paolo Laboa for three culinary classes September 26 – 28, 2010. Born and raised in Genoa, Chef Laboa will prepare authentic regional cuisine from Italy's Liguria region, the birthplace of pesto.

A most skilled chef, Paolo has been cooking most of his life. As a boy, he learned the traditional recipes of Liguria from his grandmother. Master Chef Laboa began his formal training at the famous Genoese restaurant Aladino when he was 14. He continued his work at many other notable restaurants in the area such as Zeffirino, Gran Gotto, Pecchin and Giacomo before moving to San Francisco in 2006 to open Farina Focaccia and Cucina Italiana.

At Farina, Paolo creates authentic Ligurian and Italian cuisine made with fresh and genuine ingredients such as basil, pecorino and white and black truffles. He follows the classic recipes of the region developed over centuries and believes "less is always more." Master Chef Laboa's next venture will begin in early 2011 with the opening of Farina in Las Vegas.

Among his many accomplishments, Paolo won the 1st Young Italian Chef Award in Genoa and Liguria in 1992. He was also honored with the 1st Young Italian Chef Award in Milan, beating participants throughout Italy. Most recently, Paolo won the 2008 Pesto World Championship in Genoa from a field of more than 100 chefs. Together with his apprentice Danny Bowien, Master Chef Laboa created his great grandmother's traditional recipe of basil, pine nuts, olive oil, sea salt, parmesan, pecorino and garlic. The seven ingredients were balanced with mortar and pestle to create the perfect pesto.

The culinary class schedule for each day will include a mix of classic and contemporary cuisine from the Ligurian region. Guests will learn how to prepare an authentic Italian meal beginning with antipasto, primo piatto, secondo piatto and dolce.

### **Sunday, September 26<sup>th</sup>**

- **Antipasti** – *Brandata di baccala con panissa alla savonese*  
(Dry cod served in Savonese style fried chick pea polenta)
- **Primo Piatto** – *Testaroli della lunigina con funghi porcini*  
(Genovese style crepe served with sautéed porcini mushrooms)
- **Secondo Piatto** – *Saltimbocca di pesce spada con speck, salvia al tartufo nero*  
(Swordfish wrapped with sage, black truffles and speck served with roasted fingerling potatoes)
- **Dolce** – *Torta di ricotta con colino di fragile*  
(Strawberry ricotta cake)

### **Monday, September 27<sup>th</sup>**

- **Antipasti** – *Calamari in guazzetto di pomodoro fresco su patate schiacciate al basilico*  
(Monterey calamari in a light tomato broth served atop smashed potato and basil)
- **Primo Piatto** – *Troffiette di uscio al pesto con patate e fagiolini*  
(Handmade troffiette pasta served with pesto, potato and green beans)
- **Secondo Piatto** – *Coniglio alla sanremese*  
(Braised rabbit with potatoes, olives, rosemary and white wine)
- **Dolce** – *Latte dolce fritto*  
(Genovese style fried custard)

**Tuesday, September 28<sup>th</sup>**

- **Antipasti** – *Carpaccio di filetto di fassone alla piemontese con grana sedino e trifolo di stagione*  
(Carpaccio of beef filet with parmesan, celery and truffle)
- **Primo Piatto** – *Capelletti alla Bolognese*  
(Capelletti filled with ricotta, parmesan and egg served with traditional Bolognese sauce)
- **Secondo Piatto** – *Porchetta alla Toscana*  
(Slow roasted pork belly rolled with herbs and served with cannellini beans)
- **Dolce** – *Mousse al cioccolato in cestino di pasta brisè*  
(Chocolate mousse in a tulip pastry cup)

Classes begin at 4:00 PM and run approximately 3 hours.

For reservations, e-mail [events@arteitaliainsa.com](mailto: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](http://www.arteitaliainsa.com)