

Casacarboni

italian cooking school & enoteca



Group Cooking Class Offer

Express Class (allow 2.5 hours)

Book for 8 or more to receive a 15% discount

1.5 hour hands on cooking class creating fresh pasta or gnocchi and either an entree or dessert. After the class guests will enjoy their 2 course lunch / dinner with a glass of wine. Coffee/tea & recipe booklet included.

\$125 per person

Taste of Italy Class (allow 5 hours)

Book for 8 or more to receive a 20% discount

3 hour hands on cooking class creating an entree, fresh pasta, gnocchi or risotto and dessert. After the class guests will enjoy their 4 course lunch / dinner with a glass of wine. Coffee/tea & recipe booklet included.

\$185 per person

Produce for cooking classes and dinners is sourced locally and if not available from quality producers in other regions of South Australia.

Additional wine is available for purchase from our wine list.

Please note wine is offered after the cooking component is completed.

Payment is required on booking confirmation, we do not offer refunds, however with two weeks advanced notice we offer a change of date.

Group classes available Wednesday and Friday mornings. Evening classes available for groups of 8 or more Wednesday and Thursday.

This special group discount offer is available from the 16th November until the 24th of December.

Thank You Gifts & Christmas Hampers

We can create beautiful hampers and thank you gifts with our extensive range of beautiful wine, olive oils, pasta sauces, preserves, chocolates, sweets and homewares including Slovenian stemware, Italian bags, linen & French knives.

Clients can either make the own selection or we can create one for you according to your requirements. Cardboard & South Australian made wooden hamper boxes are available.

For those unable to visit the Enoteca between 8am and 4pm Wednesday to Sunday we can arrange an appointment for you to make your selection.



Book a unique and memorable Christmas function at Casa Carboni this year.

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Group Lunches & Dinners

Matteo has prepared a beautiful collection of dishes available for group bookings from the 16th of November until the 24th of December. Using the best of local produce and South Australian seafood to create your delicious Christmas celebration.

3 course set menu - Lunch only

Canape, entree, fresh pasta or risotto, dessert, tea/coffee & nougat
\$55 per person

4 course set menu

Canape entree, fresh pasta, risotto, dessert, tea/coffee & nougat
\$65 per person

Minimum 10 guests, maximum 22 guests for lunch and dinner



Menu options

Entrees

Calamari in Guazzetto

South Australian calamari stuffed and roasted served on a delicate cherry tomato broth

Tortino di Zucchine con Aceto Balsamico di Modena e Caprino Stagionato

Zucchine tortino with aged Balsamic Vinegar of Modena & BVCC's La Dame (V)

Insalata di Farro con Verdura di Stagione e Caprino Fresco

Organic spelt & roasted summer vegetable salad with BVCC's goats curd (V)

Panzanella con Gamberi Arrostiti

Tuscan bread salad with roasted South Australian king prawns

Costine di Angello con Caponata

Twice cooked Hutton Vale Farm lamb spare ribs with pesto & roasted eggplant, capsicum & zucchini

Fresh Pasta

Lasagne al Forno con Verdure Estive

Fresh lasagne, local summer vegetables, bechamel & Parmigiano Reggiano (V)

Tagliatelle al Uovo con Pesce ed Erbe Fresche

Fresh pasta with South Australian snapper or kingfish, fresh herbs & Agrumato

Lasagne Fresche con Guancia di Manzo Brasato

Open fresh pasta lasagne with braised beef cheeks & bechamel

Risotto

Acquerello Risotto ai Funghi

Risotto made with wild and cultivated mushrooms & BVCC's La Dame (V)

Acquerello Risotto ai Gamberi

Risotto made with prawn bisque & South Australian king prawns

Acquerello Risotto al Nero di Seppia

Squid ink risotto with roasted South Australian calamari on a bed of green pea puree

Dolce

Panna Cotta al Cioccolato Fondente

Valrhona dark chocolate Panna Cotta with candied pumpkin and praline

Mousse al Caffè' con Tuile all Arancio

Coffee Custard with Orange Tuille

