

# Gia's

Italian Kitchen



<https://giasitaliankitchen.biz/>

<https://linktr.ee/giasitaliankitchen>



**Authentic homemade Italian with your friends, family & coworkers!**

Gia's Italian Kitchen connects people who love Italian food to authentic roots & traditions, who love to spend fun quality time with their friends, family & coworkers, and want to create delicious food together from the most amazing Italian recipes of Northern Italy.

**We bring you together through a beautiful Italian dinner party, with a generous helping of Amore!**

We create a custom menu, cooking together while you connect with friends, family & coworkers. You pick the menu. I provide the instruction.

**Appetizers:**

- Baked Caprese Appetizer
- Prosciutto & Fig Baguettes
- Mushroom Bruschetta
- Asparagus and Pancetta Bruschetta
- Baked Brie with Lemon Basil Pesto
- Eggplant Meatballs
- The Best Meat Meatballs Ever!
- Pinwheels (Pesto and Prosciutto OR Italian Olives OR Caramelized Onions)
- Rosemary Focaccia
- Eggplant Rolls with Pesto & Burrata
- Figs with Goat Cheese & Fresh Thyme





## **Sides, Salads & Soups:**

Italian Veggie & Bread Salad with Balsamic Vinaigrette with Homemade Croutons  
Blood Orange and Basil Salad with Pickled Red Onions  
Kale Salad with Lemon Vinaigrette and Pecorino Romano  
Corn and Bean Salad with Cilantro Vinaigrette  
Fennel Salad with Mint  
Arugula & Green Salad with Pesto Vinaigrette



Green Cilantro Rice with Spinach  
Italian Sausage & Green Apple Stuffing Bites  
Frittata with Veggies & Pancetta  
Sauteed Green Beans, Fennel and Tomatoes  
Simmering Green Peas with Roasted Tomato Sauce  
Asparagus & Red Bell Pepper Tart with Italian Herbs  
Butternut Squash with Walnut Maple Pesto  
Italian Chicken Noodle Soup  
Chicken Tortilla Soup  
Beef Chili with Italian Sausage





**Entrees:**



- Thin Crust Pizza from Tuscany
- Ratatouille = Tomatoes + Zucchini + Eggplant + Herbs
- Rosemary Chicken Skewers on fresh twigs
- Peanut Chicken with Roasted Vegetables
- Tuscan Herb Roasted Chicken
- Baked Lemon Chicken
- Pan Roasted Chicken with Italian Cured Black Olives
- Chicken Piccata
- Chicken Scarpariello with Italian Sausage and Peppadew Peppers
- Stuffed Shells with Marinara and Italian Sausage (similar to a Ravioli)
- Angel hair pasta with Homemade Basil & Lemon Pesto
- Angel Hair Pasta with Pan Seared Eggplant & Burrata
- Roasted Vegetable Lasagna
- Spaghetti Carbonara with Pancetta
- Eggplant Lasagna

**Premium Menu Items:**

- Mushroom Ravioli (Homemade) in a Sage Butter Sauce*
- Salmon with Homemade Basil & Lemon Pesto*
- Beef Saltimbocca Romana in a Sage Butter Sauce*
- Roasted Salmon with Fresh Thyme & Lemon*
- Linguini with Red Clam Sauce & Mussels*
- Risotto with Lobster and Butternut Squash*
- Homemade Fettuccini*





## Desserts:

Italian Lemon Tea Cake  
Barozzi dark chocolate torta (gluten free)  
Italian Lemon & Apple Cake  
Pear Dessert Tart with Gorgonzola and Fig Jam  
Apple Slice with Homemade Lemon Crust  
Nighty Night Cookies  
Grilled Peaches with Homemade Granola  
Tiramisu  
Italian Cream Puffs with Limoncello Mascarpone  
Panforte di Siena



## Craft Cocktails & Mocktails:

Limoncello Spritzer  
33.12 Martini with Watermelon and Mint  
Twisted Poinsettia Cocktail  
Minty Mojito  
Cranberry Moscow Mule  
Pomegranate Orange Old-Fashioned





## WHAT'S NEXT FOR YOU?

### A Private Group Cooking Experience!



If you enjoyed the cooking course, you are going to LOVE a group class. Bring your 6 closest friends or family members together for a private virtual cooking class (or in person for locals). Create a unique experience that everyone will rave about! We will send grocery lists and recipes ahead of time, so everyone is ready at showtime, just like our online courses. We will select a date that works for both of us, and YOU pick the menu. The audio (and video if you want) will be on, so you can chat as we cook, and ask questions in real time!

### Teambuilding at Work!

Culture is your competitive advantage! Take stock in how your culture is helping or hindering your ability to drive business outcomes. Team building activities, such as group cooking classes, are great options to add to your culture program! Show your employees that you value them, and you could improve your recruitment and retention! **Multiple locations make a fun progressive dinner!**

#### What do you get?

- Up to 20 participants in each employee class. More than 20, let's chat!
- A gift card can be sent to each participant to purchase their groceries
  - Kitchen options available or use your company location
- Time spent with coworkers in a casual and fun environment
  - *"Work teams that laugh together become resilient."*

Read more details on the [website](#) or [email us](#) to set up a time to talk about the possibilities:

Check out our website:

<https://giasitaliankitchen.biz/>

All of our social media:

<https://linktr.ee/giasitaliankitchen>



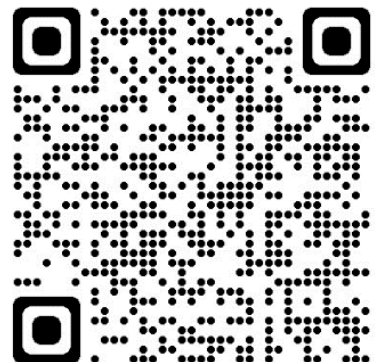


## WE WERE ON TV!!!

<https://www.kcrg.com/video/2023/11/09/everyday-iowa-gias-italian-kitchen/>



***“Learn more about how Gia's can help you make authentic Italian food with loved ones near and far”***





## DID YOU KNOW WE MADE THE NEWSPAPER AGAIN?

<https://www.thegazette.com/people-places/local-cook-brings-others-together-through-classes/>



### *“Business owner uses cooking as social tool in a world spread too thin”*

When Kelley Cole wanted to learn how to cook, there was a waiting list. Not for a prestigious cooking school, but for her grandmother’s kitchen when she was a child. For years, the Chicago native watched and waited as the Italian woman commanded the six stations of making ravioli, slowly folding Cole’s many older cousins into the process.

“As a kid, you’re longing to be in the kitchen, because they tell you that you can’t,” said Cole, who has lived in Cedar Rapids for 16 years. “There was always this longing to be part of the ravioli making.”

Since 2021, her business, [Gia’s Italian Kitchen](https://www.giasitaliankitchen.biz), has transformed into a platform for cooking classes that doesn’t gatekeep cooking skills. Through several mediums, Cole has leveraged a basic life skill into more than making a bite to eat.

“There’s so many barriers to creating those bonds and connections. They’re important to me,” said Cole. “If I can help other people (bond), that makes me feel good — I’m impacting them and their lives.”

**Want to get cooking?** To learn more about Kelley Cole’s cooking classes, private sessions or corporate offerings for team building, visit Gia’s Italian Kitchen at <https://giasitaliankitchen.biz>

When it comes to cooking, showing the shortcuts is half the magic. Mincing pre-peeled garlic and keeping it in a jar with olive oil or chopping up vegetables to keep in a bag can mean all the difference between making cooking approachable or a hassle on a daily basis.

“When you talk to friends, they’re always running around. Their kids have got 10 million things to do. Families don’t live in the same communities anymore,” Cole said. “Bringing them back together to reconnect over food and tell stories is just very invigorating. I’ve always been that connector, so it feels natural to do it over food.”







## Sample Menu's / Customer Selections

<ul style="list-style-type: none"> <li>❖ Baked Brie with Lemon Basil Pesto</li> <li>❖ Chicken Piccata</li> <li>❖ Italian Apple &amp; Lemon Cake</li> </ul>	<ul style="list-style-type: none"> <li>❖ Stuffed Shells with Italian Sausage and Nonoini's Marinara</li> <li>❖ Roasted Squash with Fall Pesto</li> <li>❖ Pear Tart with Gorgonzola and Fig Jam</li> </ul>
<ul style="list-style-type: none"> <li>❖ Angel Hair Pasta with Basil Pesto and Lemon</li> <li>❖ Asparagus &amp; Red Pepper Tart with Italian Herbs</li> <li>❖ Italian Lemon Tea Cake</li> </ul>	<ul style="list-style-type: none"> <li>❖ Roasted Vegetable Lasagna</li> <li>❖ Italian Bread Salad with Balsamic Vinaigrette</li> <li>❖ Barozzi Dark Chocolate Torta</li> </ul>
<ul style="list-style-type: none"> <li>❖ Angel Hair Pasta with Marinara and Pan Seared Eggplant &amp; Burrata</li> <li>❖ Roasted Squash with Fall Pesto</li> <li>❖ Pear Tart with Gorgonzola and Fig Jam</li> </ul>	<ul style="list-style-type: none"> <li>❖ Mushroom Ravioli in a Sage Butter Sauce</li> <li>❖ Boma's Green Beans with Tomatoes and Fennel</li> <li>❖ Italian Apple &amp; Lemon Cake</li> </ul>
<ul style="list-style-type: none"> <li>❖ Baked Caprese Appetizer</li> <li>❖ Blood Orange and Basil Salad with Pickled Red Onions</li> <li>❖ Beef Saltimbocca Romana in a Sage Butter Sauce</li> </ul>	<ul style="list-style-type: none"> <li>❖ Tuscan Herb Roasted Chicken</li> <li>❖ Asparagus &amp; Red Pepper Tart with Italian Herbs</li> <li>❖ Italian Bread (and veggie) Salad w/ Balsamic Vinaigrette</li> </ul>
<ul style="list-style-type: none"> <li>❖ Rosemary Chicken Skewers on fresh twigs</li> <li>❖ Kale Salad with Lemon Vinaigrette and Pecorino Romano</li> <li>❖ Barozzi Dark Chocolate Torta</li> </ul>	<ul style="list-style-type: none"> <li>❖ Prosciutto &amp; Fig Baguettes</li> <li>❖ Green Cilantro Rice with Spinach</li> <li>❖ Baked Lemon Chicken</li> </ul>