

BE INDULGENT

HEAT IT UP

Bring your date night up a notch: Cook a meal you learned from two of the best Italian chefs in town, Mirko di Giacomantonio (of Osteria del Figo and Figo Pasta) and Riccardo Ullio (of Sotto Sotto and Fritti). They often teach at Cook's Warehouse, where classes range from \$35 to \$125 per student. The school also arranges cooking classes at home (\$60 to \$95 per person, minimum 10 to 15 people). Or, sign up for the "Date Night in Sicily" class (\$89 per person) at the Viking Culinary Arts Center, one of many that sell out quickly. *Cook's Warehouse*, 404.815.4993 or www.cookswarehouse.com. *Viking Culinary Arts Center*, 404.745.9065, www.vikinghomechef.com.

GET STEAMY

Remember the scene in *The Godfather, Part III*, when Sofia Coppola and Andy Garcia make gnocchi together? If you don't, rent it on DVD and learn from the pros. Or, head to Via Elisa Fresh Pasta and watch the staff at work. "The sweet potato ravioli is excellent with pork, just drizzle some pan juices on it before serving," says owner Elisa Gambino. The shop also sells premium Italian meats, cheeses, olives, balsamic vinegars and olive oils. 1750 C Howell Mill Road, 404.605.0668, www.vialisa.com.

DINE ON TRUFFLES

For a truly decadent experience, sample truffle cheeses from Savor Specialty Foods. "People show up in droves to buy them," says co-owner January Hodgson. They include Capra Cremosa with black truffle shavings (\$7.50 per slice) and Bianco Sottobosco with black truffle pieces from Alba (\$26 per pound.). The shop also stocks black truffle salt (\$22 for a 3.5 oz jar) and Fondo di Alba white truffle oil (\$40 for 1.86 oz bottle), as well as other gourmet delicacies from around the world. 3187 Roswell Road, 404.869.0070, www.savorjourmet.com.



Pricci's Executive Chef Piero Premoli (second from right) with his culinary team



Pricci salad drenched in imported Italian olive oil

LET LOOSE

That means the three Bs: Barolo, Brunello and Barbaresco. If you don't know what they are, time to sign up for a wine tasting class at the Atlanta Wine School. Better yet, throw a tasting party at your house with one of their wine experts on hand. The school will coordinate food pairings with your caterer, and provide Riedel stemware and tasting sheets. On average, the service costs about \$400 for a party of 12 to 15 people. 770.668.0435 or www.atlantawineschool.com.

BUY ONLY THE BEST OLIVE OIL

It's a staple in healthy Italian cuisine and definitely worth searching out. One of Atlanta's best sources for top-quality imported oils is Pricci restaurant. It's undergone a renaissance thanks to Executive Chef Piero Premoli, who took the helm last May. Originally from Milan, Premoli has retailored the menu and imported some of Italy's most talented young chefs, as well as a huge array of high-quality olive oils. "I sell about 80 bottles a week from about 30 to 35 regions of Italy," says Premoli. Other good sources: Eatzi's and Whole Foods. *Pricci*, 500 Pharr Road, 404.237.2941, www.buckheadrestaurants.com. *Eatzi's*, 404.237.2266, www.eatzis.com. *Whole Foods*, 404.324.4100, www.wholefoods.com.

TAKE A PICNIC

Go barefoot in the grass with gourmet munchies from Bella Cucina Artful Food! You can make your own spread—don't leave out the espresso-infused Dolci Cioccolati, Death by Chocolate cookies (\$19.99 for 3/4 pound box)—or buy the Tuscan Holiday Gift Hamper (\$200). The farmhouse olives, crackers and chocolates will make you forget about the rest of the world. Also worth buying: the pestos and Sicilian Lemon Aromatic Oil (\$25 for 100 ml), from the Abbey of San Giovanni in Abruzzo. 1050 North Highland Ave., 800.580.5674, www.bellacucina.com.