

Through the guidance of our talented Executive Chef, Daniele, you will learn how to prepare three classic pasta dishes. These are different for each class, as follows:

January 2024

Trofie with sun-dried tomato and cashew pesto sauce

Tagliatelle with Setian Ragu

Tortelloni potato & mushrooms with saffron sauce

February 2024

Red Ravioli ricotta & radicchio, butter and sage sauce

Tagliatelle with Sausage Ragu

Potato Gnocchi with Gorgonzola sauce

March 2024

Tagliolini with prawns, chilli and lemon zest

Ravioli ricotta & asparagus, butter & marjoram sauce

Trofie with tomato and basil sauce

You will also get to take home a complimentary Spaghetti House linen apron, quality tote bag, and recipe booklet of the pasta prepared in the class (and, of course, any leftovers!).

