

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:

February 2024

Red Ravioli ricotta & radicchio, butter and sage sauce

Tagliatelle with Sausage Ragù

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

April 2024

Gnocchi Four Cheese sauce

Tagliatelle with wild boar ragù

Ravioli Ricotta Asparagus & Lemon

May 2024

Ravioli Peas & Pecorino cheese butter and sage sauce

Tagliolini Crab, Prawns & White wine sauce

Potato Gnocchi with Sausage Ragù

June 2024

Tagliolini courgettes, pine nuts & saffron sauce

Tortelloni Ricotta & smoked salmon

Trofie with basil pesto

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!).

