

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:

July 2024

Pasta Masterclass 06/07/2024

Gnocchi with ragu alla Bolognese

Tagliolini w crab, chilli & lemon

Ravioli Ricotta peas & shallots, cherry tomato sauce

August 2024

Pasta Masterclass 17/08/2024

Trofie with basil pesto

Tagliatelle all'amatriciana

Ravioli ricotta & lemon, seafood sauce

September 2024

Pasta Masterclass 14/09/2024

Tagliatelle sausage & mushroom ragu

Tortelloni mushrooms & potatoes w saffron sauce

Gnocchi porcini mushrooms & tiger prawns

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!).

