

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:

May 2025

Pasta Masterclass 17/05/2025

Tagliatelle all'Amatriciana

Ravioli ricotta & asparagus, lemon and chives

Orecchiette anchovies & broccoli

June 2025

Pasta Masterclass 14/06/2025

Ravioli ricotta, rocket and lemon, butter & sage sauce

Tagliolini w broad beans & pecorino sauce

Beetroot Gnocchi with prawns & cherry tomatoes

July 2025

Pasta Masterclass 19/07/2025

Trofie with Ligurian pesto

Tagliatelle with seafood & cherry tomato

Ravioli ricotta & speck, creamy saffron sauce

August 2025

Pasta Masterclass 23/08/2025

Tortelloni ricotta, lobster & lemon

Orecchiette with tomato & garlic sauce

Tagliatelle with ragu alla Bolognese

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!).

