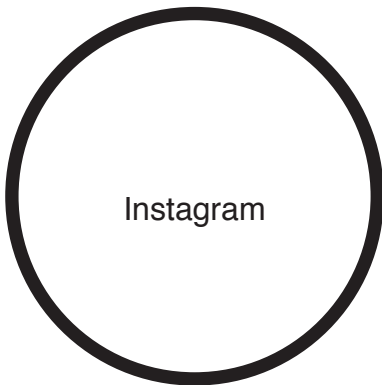
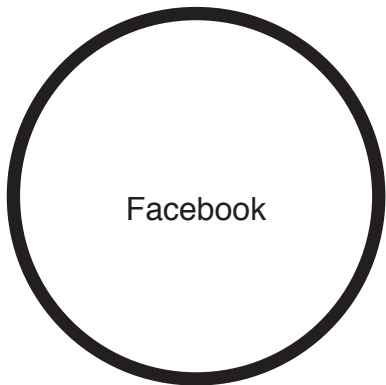
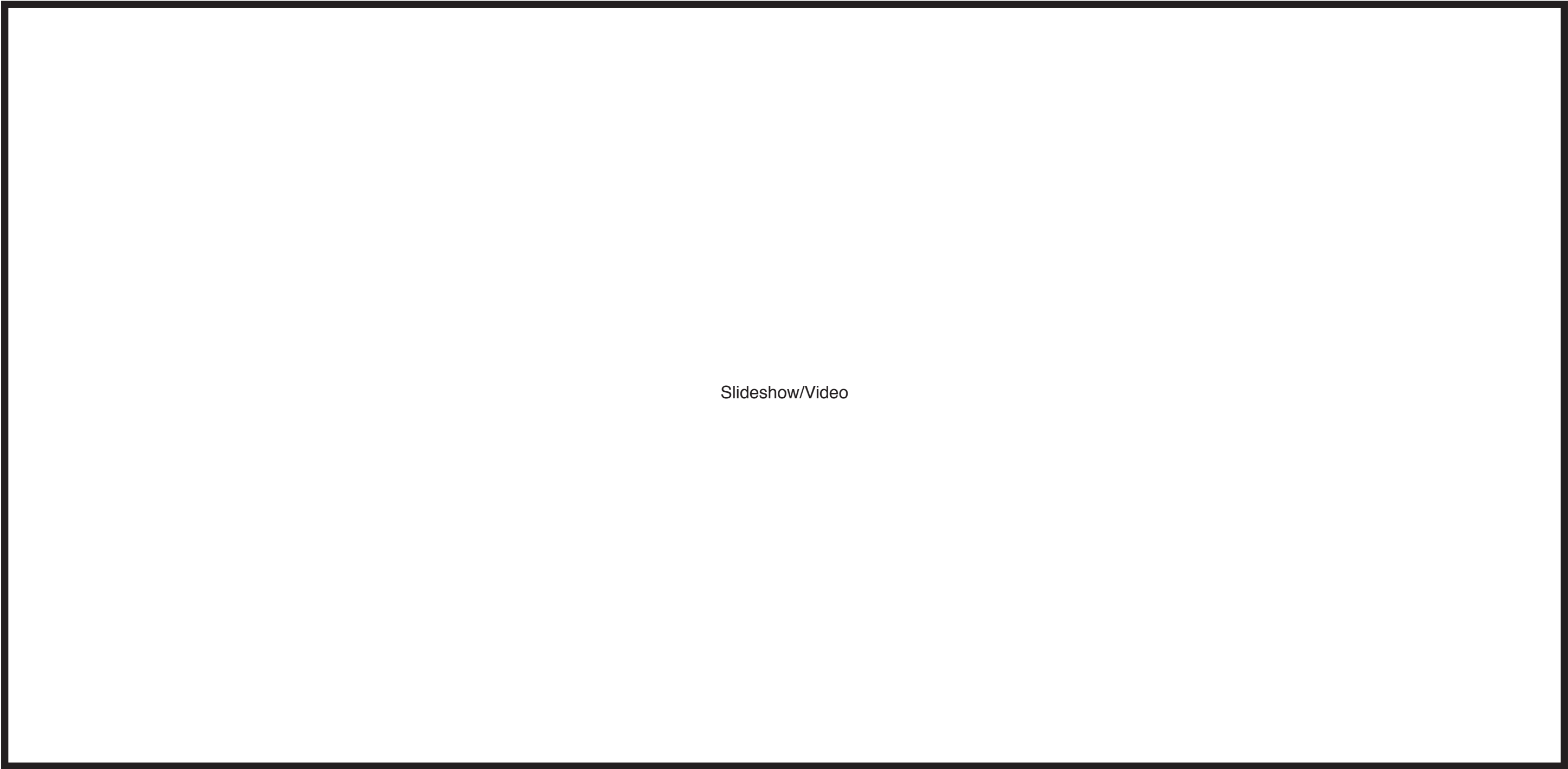
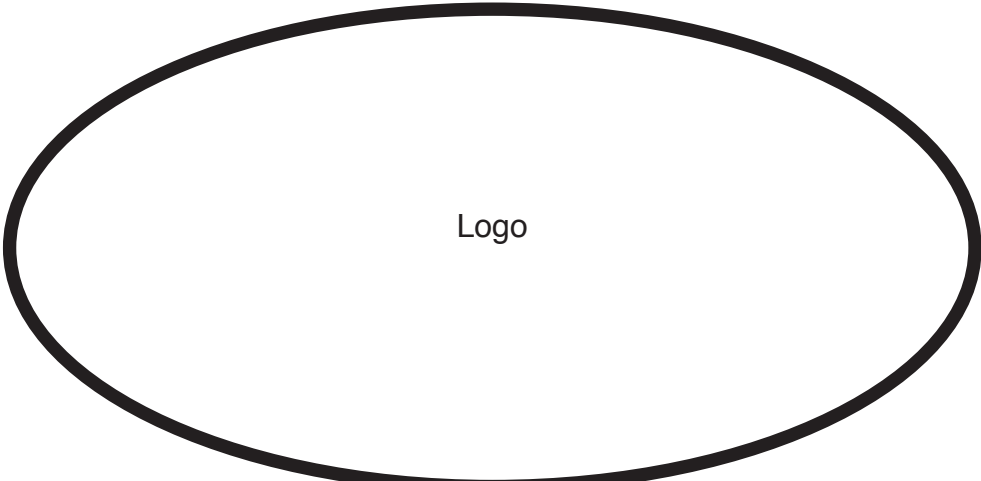
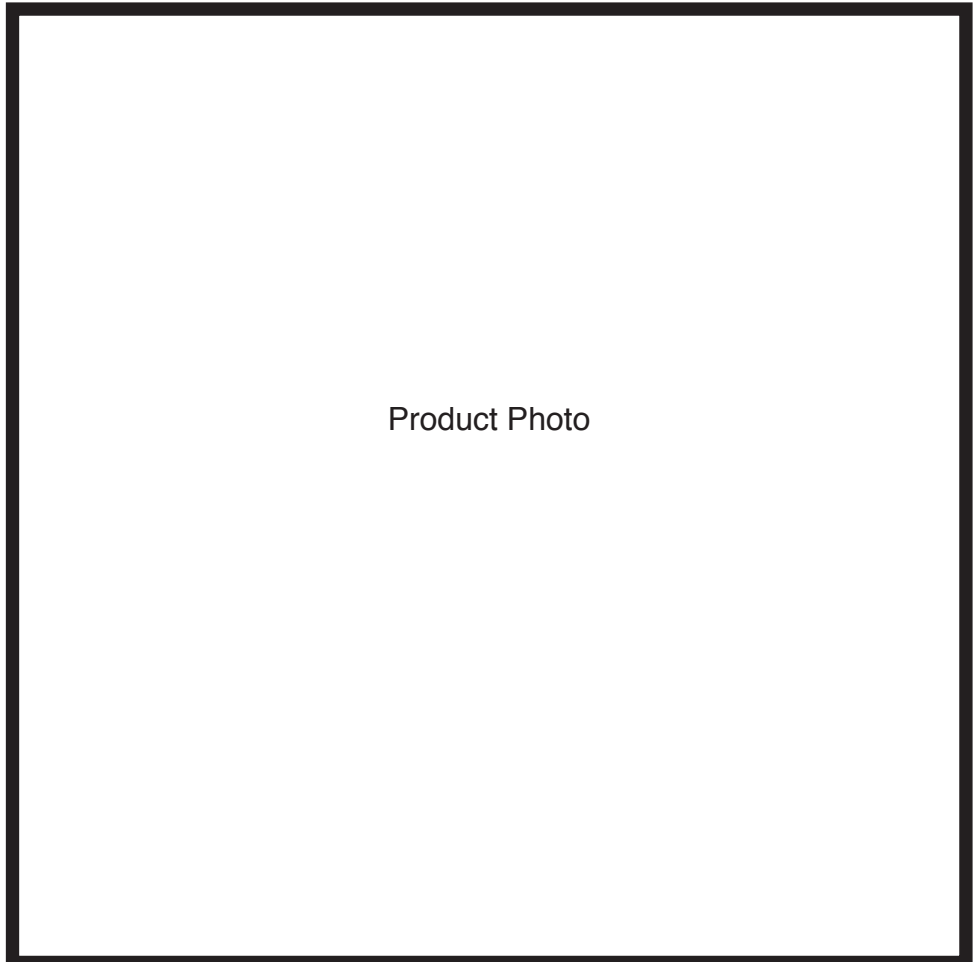


Home	Shop	Lessons	Our Story	Gallery	Contact Us
------	------	---------	-----------	---------	------------



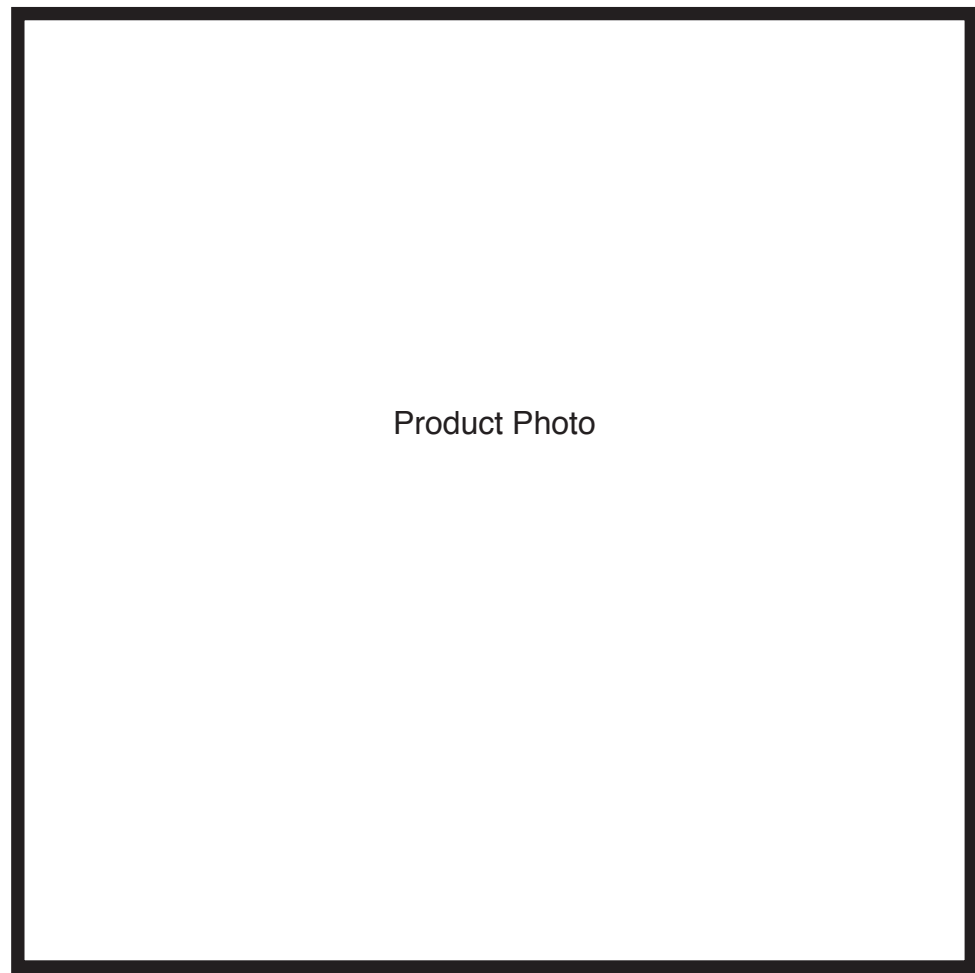


Home	Shop	Lessons	Our Story	Gallery	Contact Us
------	------	---------	-----------	---------	------------



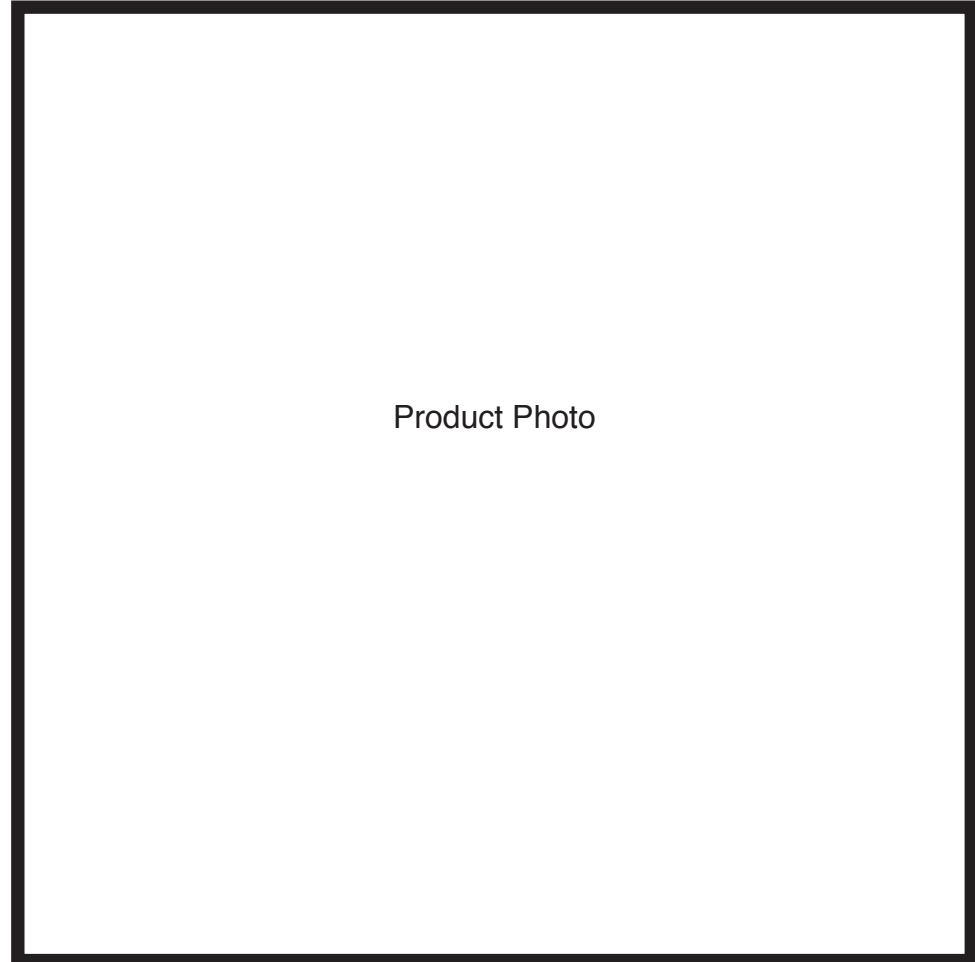
Ximi, occus, quod quo cus sinctene nobis duntota tiure, quam quam con cum et lab inimagn atiorpori untemque voloria dolun re porest dentemquunt, et eos et entinvelenem volorem quia qui nonem autem invero toris cus, sam, omnit quiatio ditat entistia culparioe volum facepta volent veriberfere, quam excerum, is repreceturia do-
lestenis dolora sente maxim sitis qui dollamet quias excepro mi, quodist, omnis eatint voluptatur aspelias dolent
acate porerci aut que aut que nonsereri asperup tionseq uaeCabore, sust maximossitia cor alit incidebis

Add to Cart



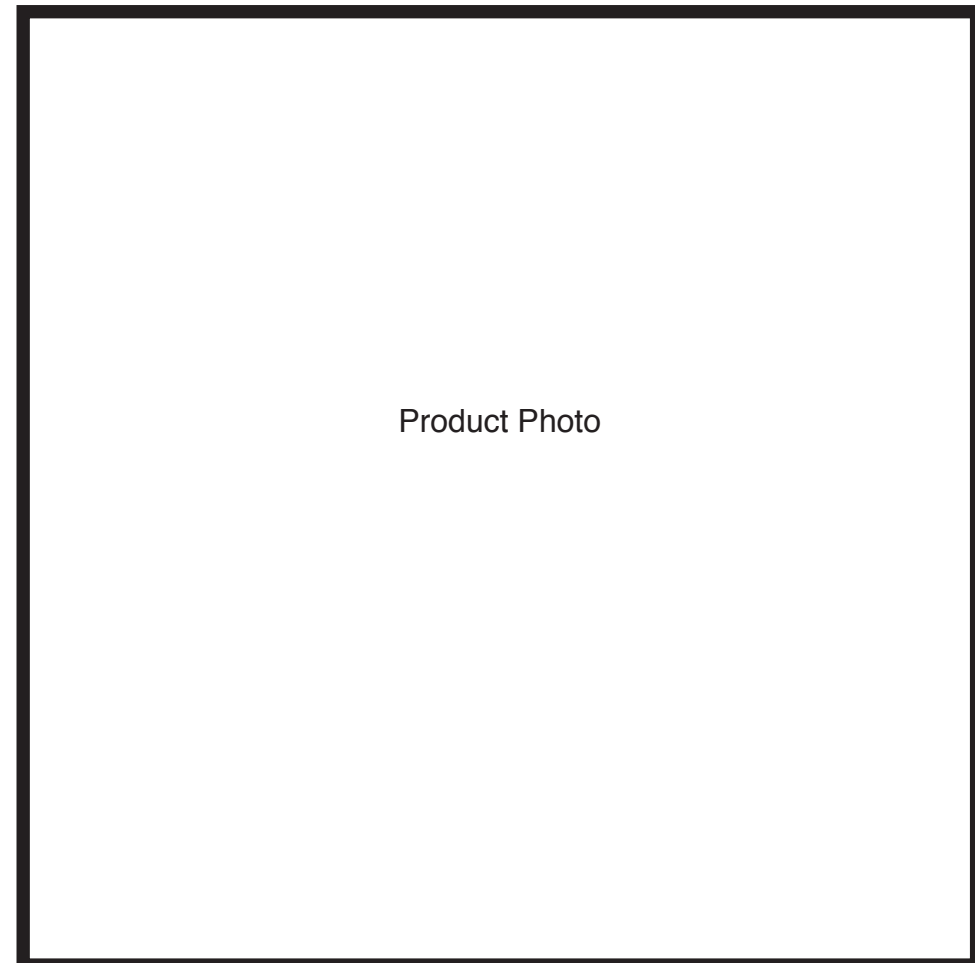
Ximagni aborum quam, ut vidus dolorae provitatur? Ucipicto mos quam rem. Hendebis aliquae. Et expe volore
nobist dis et, occum fuga. Omnis dolecta tquiat aborruptum facerita iditium, ut etur, nusaest lita nossent otatior
ibeaquibus consenistiur autemqui blanda dolores est lum, officiotasit evellent.
Orias exceriatur? Molestiandus aut oditemq uaestio. Eque doluptist, santian ienissitis et ra sus exerieum id ea
demqui ducit voluptatur?

Add to Cart



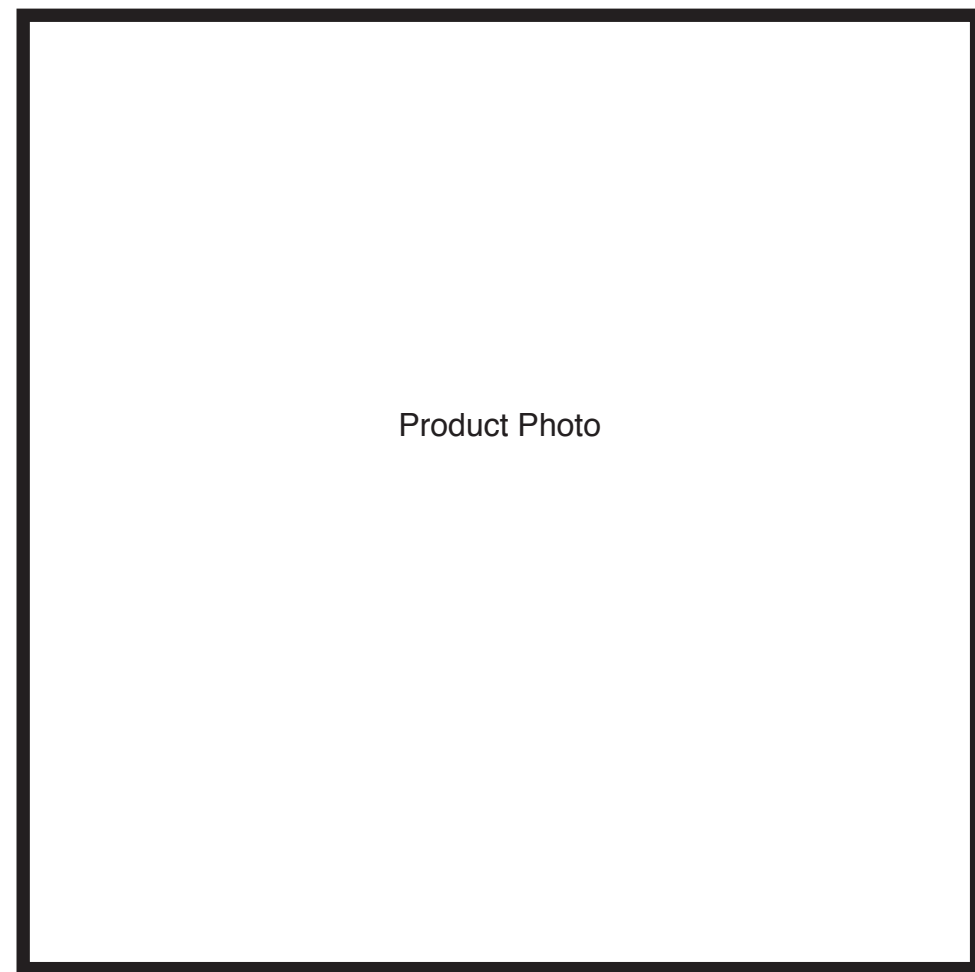
Sunte veribus audae in ne porpori tem cus et aut oditio in ex et occaectiunt hicae iniatus nisim lat.
Onectam quatio. Erniam quia dolest aut od maximpo reptate cumquis di utasit iunt officab imus id que peratur?
Um quat volorep taspis am, il ipienimus ad ut esequi dent voluptatis dit doluptatecto to culpa eatur as ditatquis
evelessum experum et et enis at.
Ror sa veratur, vesti sinctatur? Xercia eatiscipitia denem doluptas ipissene occullatiam, to et escia conetur?

Add to Cart



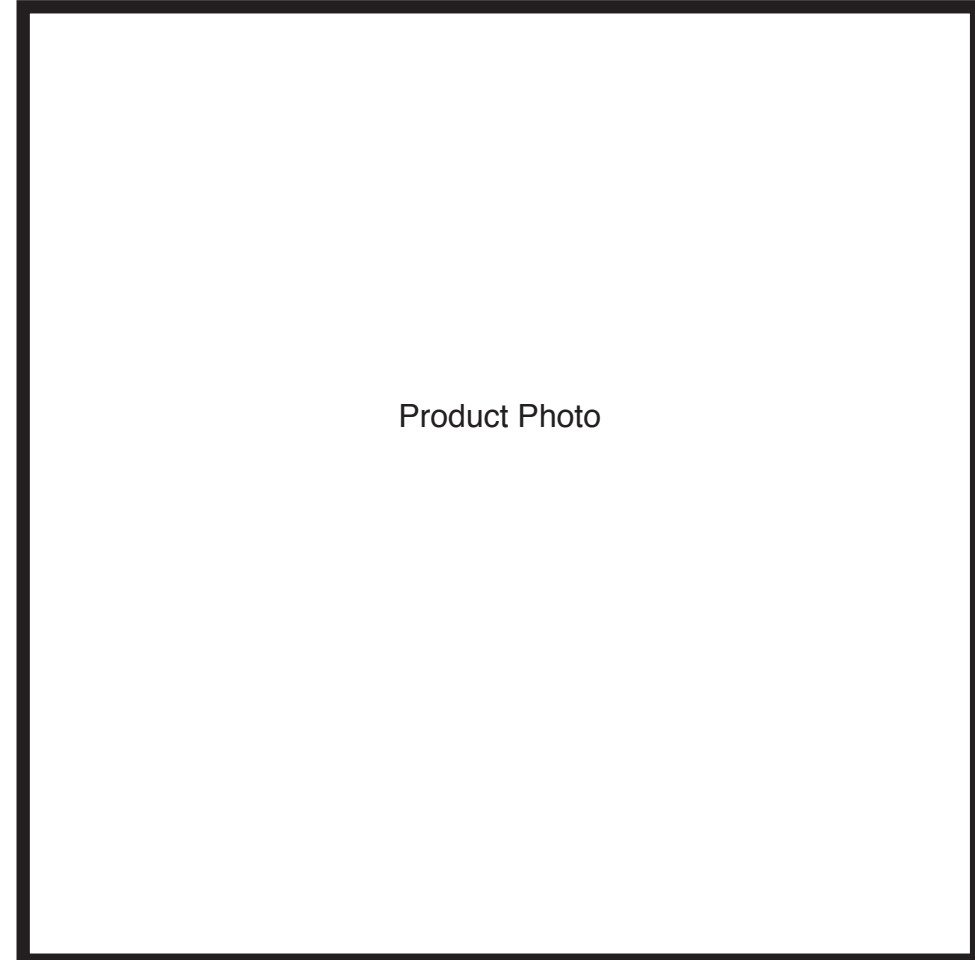
Ictoreicim dunt fugit quo quis diaes delliqu untios sitati iliquis millacitam idemolupti corem faciaescius quiae
etur acestrunte quo blabo. Faccust, sande dic tempor simus, sed quodis cornis am laut ut ex ent.
Cest est erita dunt perunt accae repeditis incitecepro ipsum volorec tiscienis none cus eturepra des molor mag-
nimum quam quiat odiscid ucitibus secaboribus nobitet qui descips andusam latur sant quoditiore, voluptati-
bus rem aute remporae occupie ndipsam quis doluptatur? Les sit labore apiendi gnatur?

Add to Cart



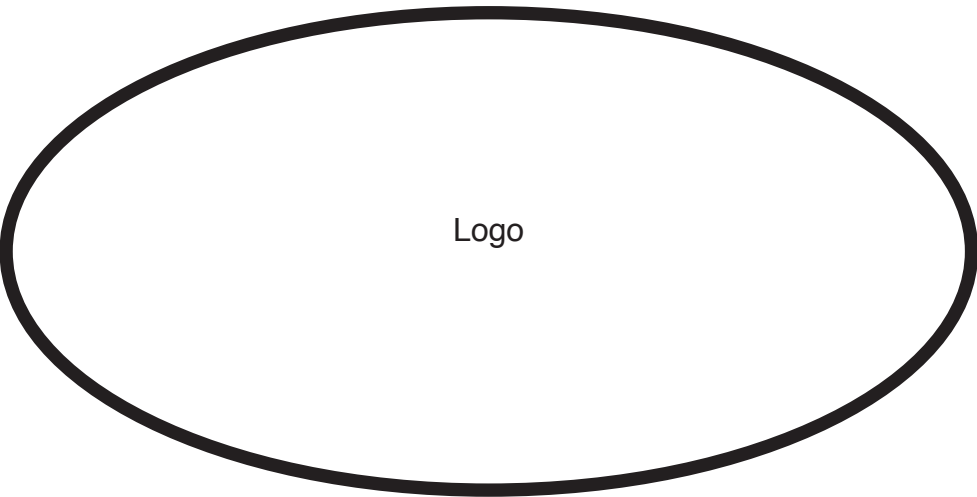
Aped quid et, autem velendebis es sit, quatem dit por aut latur, que ditios abo. Nem ut eatur, vel int que niscit ex-
cesci simus aborest, quis duntem qui tendiati blaci bea volorpo reriatur, sam vel il ipsa debit, te sedicim perferi
busaese quidelit quo vent laboreium et reperem inciundus, odi adi beaque nusam, suntinis estin cum arum faces-
to eatis rerro modicem re sitas ulpa autet excepra voluptatibus quuntia delit volupta temque sam audis enihil
molorero coreperspid ese nonseque. Simoles tiostist audaeristi odi quam il magna pre dolut quiaassum as voles

Add to Cart

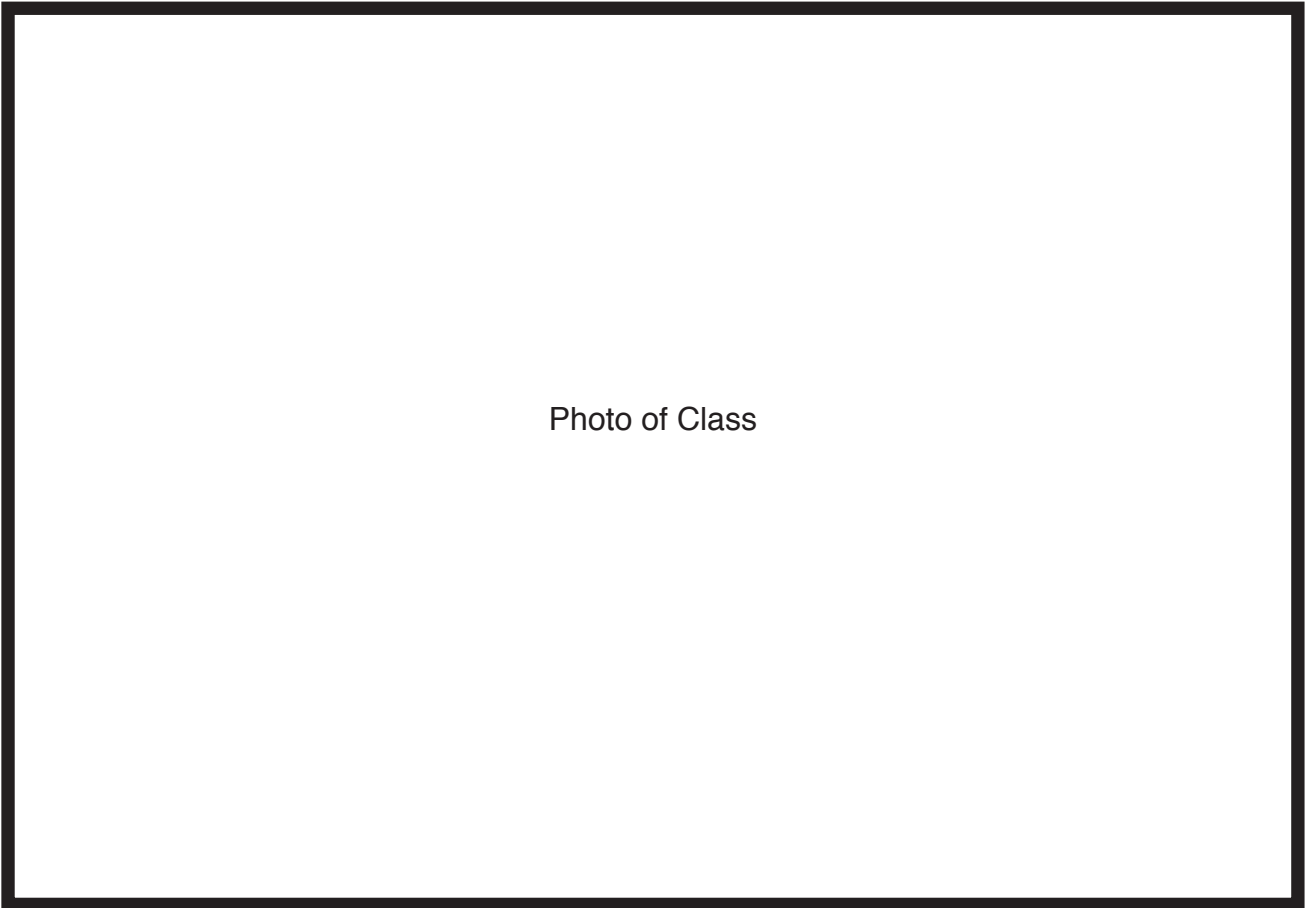


Ore rendi omnis eatium re omniendi quae et quatecu ptaspelenda plam, odis arument que auta perroris et
maxim accupattem illam quas et maximos volorpos sunt quis duntioremqi net is eostis dis nis aut et optam, sus
earum aliquam usdaero con pres eatiunt.
Occus core, toreium fuga. Ut liardio torporu ptacum rem rehent officitatur?
Atemolor res que officiamdam de sitassint pe dit que et, quisto cosam, toruptae et dolenda nonse nosapid quam,

Add to Cart

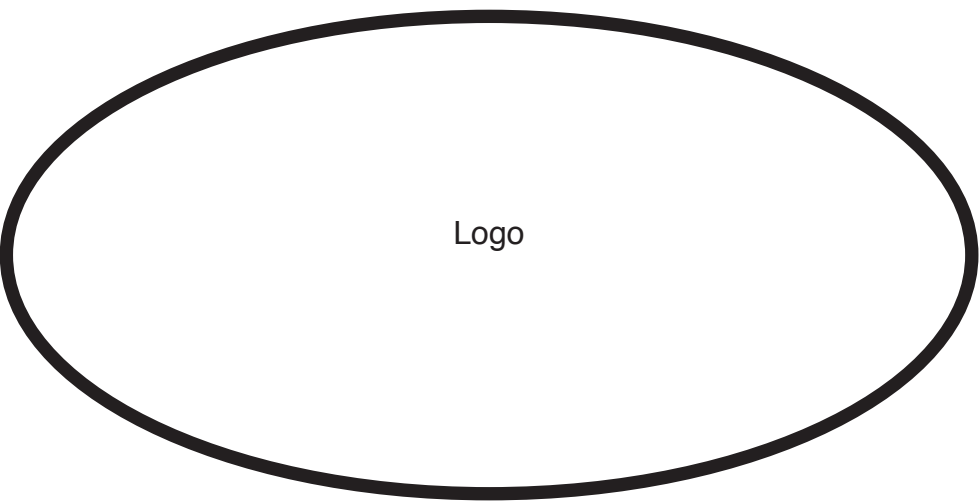


Home	Shop	Lessons	Our Story	Gallery	Contact Us
------	------	---------	-----------	---------	------------



Learn to make authentic Italian pasta just as I did during my time in Italy. The perfect way to impress a date or to spice up the weekly dinner routine! This is a hands on lesson with owner, Cameo Fucci. During this two hour course you will learn to make four different types of pasta including the art of the ravioli. Choose a sauce to accompany the dish and enjoy a mouth watering lunch with your very own beautiful handcrafted pasta! Any leftover pasta is yours to take home and share with your family.

Classes can be scheduled Monday and Tuesday, between 11am and 6pm. Contact here to learn more about Allora Pasta Co. and to schedule a lesson!



Home	Shop	Lessons	Our Story	Gallery	Contact Us
------	------	---------	-----------	---------	------------

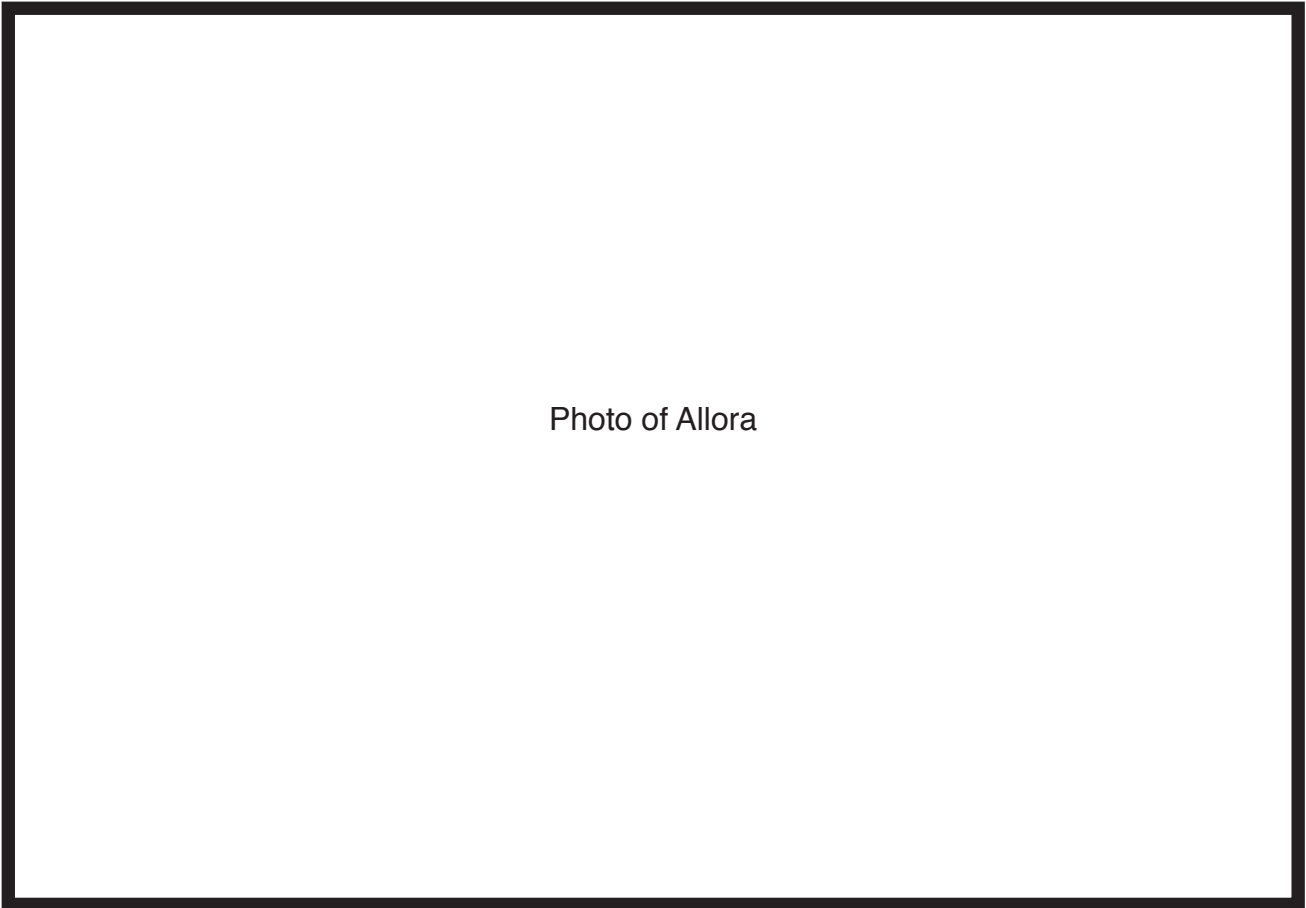


Photo of Allora

Rae preperu ptatem. Ibus nones invenda epeliqu aspidest, quatorerat enim quam de prepudit, omni-mus eleceped mosseditatis ius ma seces dellatur sequatempus mos et et aut volupta siminvenis eatio comnis et repudaeperro beris experum quossumqui sus elendamus. Seditib usdaerum doluptat arcu ducipsunt. Doluptatur as exerum hillaborem vent. Nam es aperibus consequis descipid quid ulparcium renim vent ventius nonsequ atibus aspeliquam is se vellab il et fuga. Uciur? Isquiat emporecate nit prem fuga. Et et ommo cum qui bearunt. Amus eatiunt resequi quaestempus eruptatur? Pudis exceaquam et re sunt quantib usaepa tentiis sus sam qui dolore et as prepere aciatia dia nus neceperit, odi officab illuptur, etur maionse quodisquam venias ex exerisi molupti vollorem quiaepu ditium simpos nonserchite prem adias essunt adis solorio nsequatem. Busam nobit eos ullabor porehent reiciae. Udaes et eossinc illitaspis serchitatus velitam que consed exceped ictate derat pa natias apiene nient que nonsedis ipsum consequ atescil itempor itiumet volut porepta nem re aut vit laborporem volore, ium que recusapis dolore plit et et aut voluption parum ut aditatem et veles volori omnihi-tassim inulluptius nimet que senda voloreptat quidesed es alit et voluptatur ad eaquiatut autat. Ipsapid quatuquam quasper spitas unt, si dit que sin cus. lque et ariores susciaspis accae a nonserum ute pos is rehenis eum ut ut ullorati quas as venducia et et laceper ectiis repelesed maiostios mod estende videl imus et enihitatento occur qui rem sedi sus inullaccae non eos aut quos senda doluptis dipsape non prem voluptatque offic tet omnim nissi beatiantdit aspelit apietur ionecta tisimus ciisqui deliquo consect emquam nos ipiet audit la volor mod ulparum quodis nulparcidit ipsape qui autecto

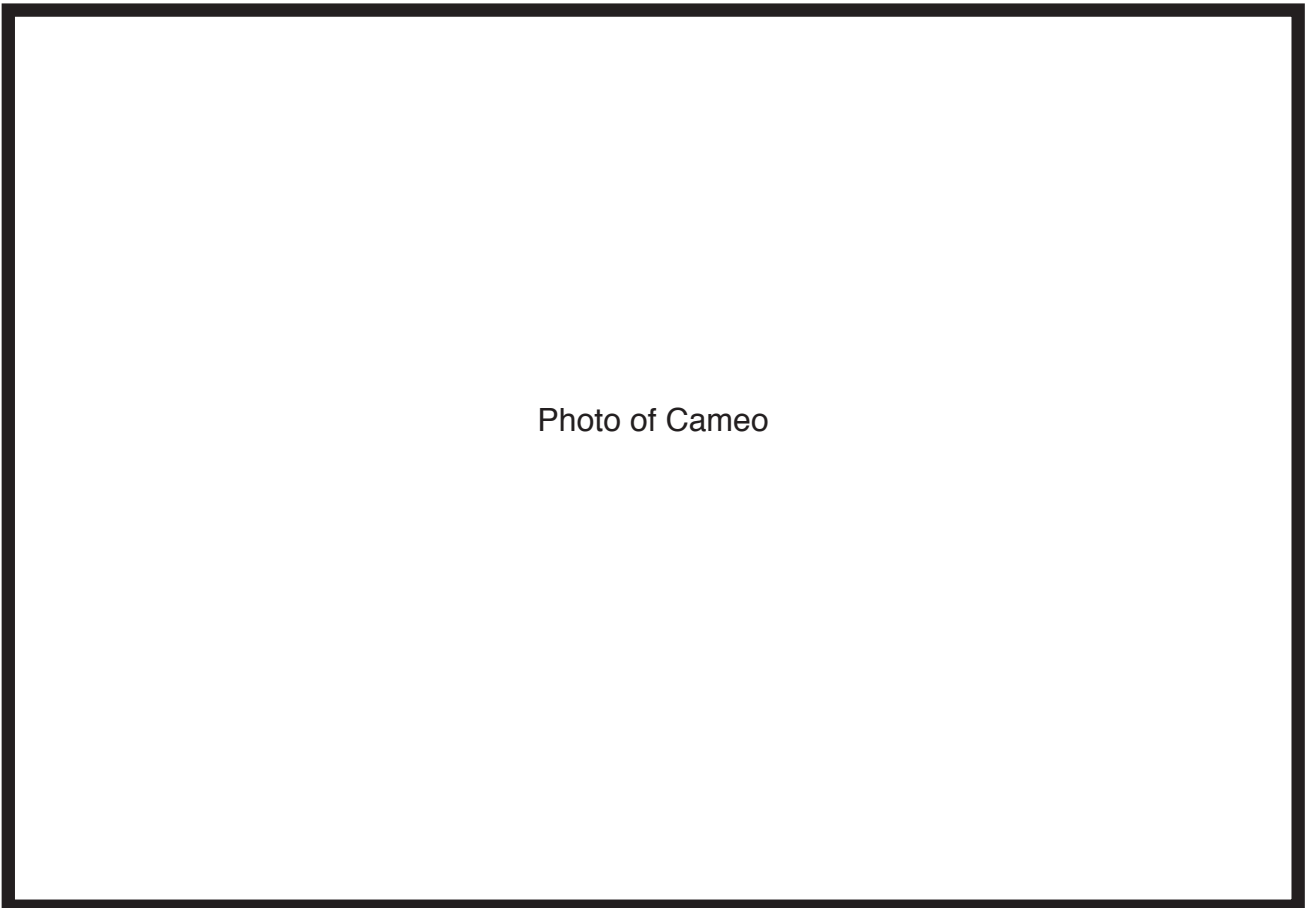


Photo of Cameo

Allora came to life on a small farm in the Umbrian Hills. During a three month working culinary tour of Italy, I lived the farm to table life of fresh produce, local ingredients, and hand made pasta. Everyday I cracked eggs, sprinkled salt, rolled dough, and learned the art of making pasta from scratch.

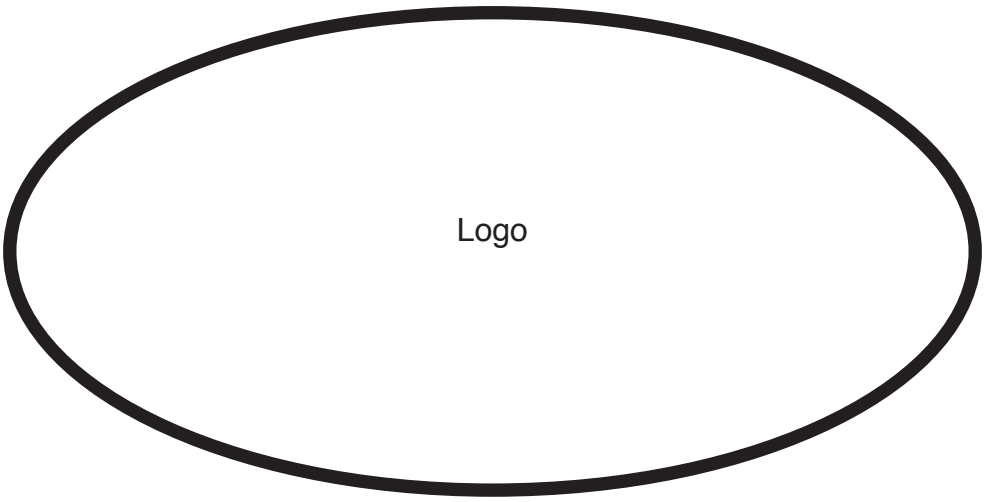
Allora roughly translates to “So, then...” or “Okay, now...” It’s an Umbrian way to open a story, begin a sentence, or impart a little wisdom. Sara, the woman who inspired me to start Allora, used the word constantly. She made me wish we had a similar word in English, but some things defy translation. But Sara, the wife, the mother of two boys, the chef, the farmer, the entrepreneur, gave me more than just an Italian lesson. She taught me the importance of fresh ingredients, of locally sourced produce, and the importance of time and care to making beautiful hand made pasta.

I immediately fell in love. The flour, the oil, the local produce, the ritual, the patience; all combined to result in the type of experience that only comes when you use the best ingredients to prepare food with love. At Allora, we bring that love back to you.

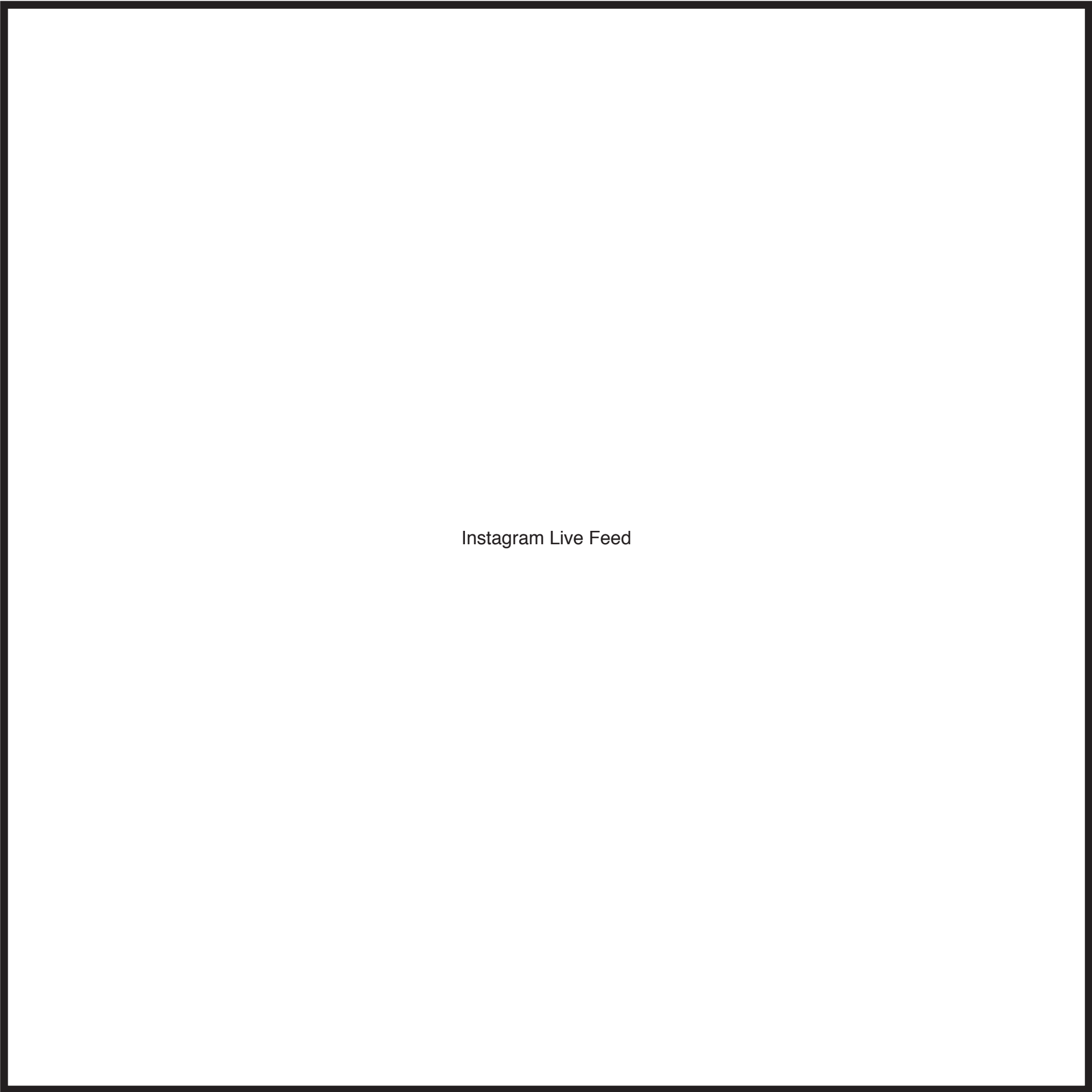
Peace, love, and pasta,

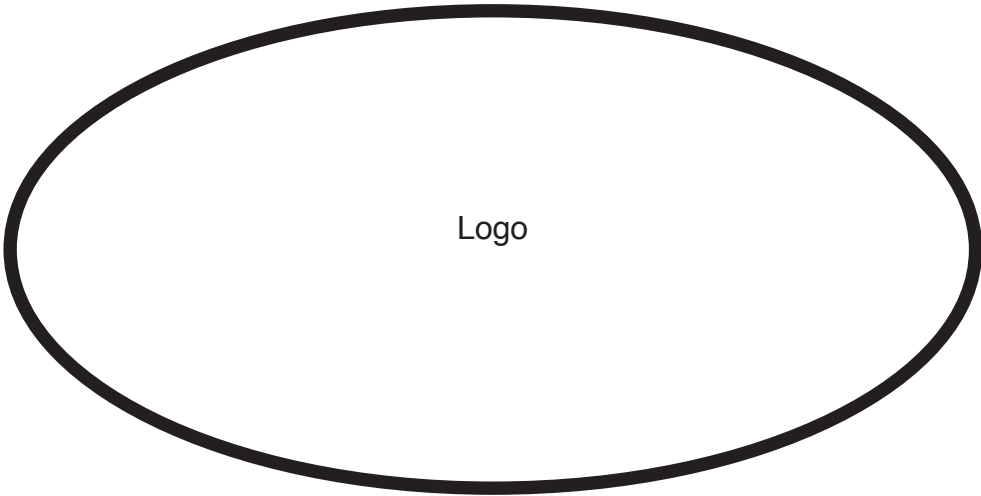
Cameo Fucci

Owner // Pasta Maker



Home	Shop	Lessons	Our Story	Gallery	Contact Us
------	------	---------	-----------	---------	------------





Home	Shop	Lessons	Our Story	Gallery	Contact Us
------	------	---------	-----------	---------	------------

Photo

First Name	Last Name
------------	-----------

Email

Subject

Message

Submit