

# Pasta experience

## PASTA MAKING CLASS MENU

### ANTIPASTO

Charcuterie, burrata and  
cherry tomatoes

### FIRST SHAPE:

**GNOCCHETTI SARDI  
SALSICCIA POMODORO**

Fresh hand made pasta with  
Ragu of sausages and tomato sauce

### SECOND SHAPE:

**ORRECCHIETTE CRUDAIOLA**

Fresh hand made pasta with cherry  
tomatoes, arugula, parmigiano and extra virgin olive oil

### THIRD SHAPE:

**PICI ALLA CARBONARA**

Fresh hand made long pasta with  
carbonara sauce (eggs, guanciale, pecorino, pepper)

150 CAD PER PERSON



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## PASTA MAKING CLASS

### WHAT IS IT ABOUT?

During the antipasto Chef Davide is going to give a brief introduction about the history of Pasta and the importance in Italian culture.

Chef Davide start by showing how to make the pasta dough. Furthermore we are going to prepare the sauces for the pasta. Then the group is going to de pasta shapes with the Chef's support.

Chef Davide is going to invite some participants to help him cook the pasta and together we are going to do a tasting.

the class will be 3 hours

### THE PRICE OF THE EXPERIENCE INCLUDES:

- a) The pasta tablet to prepare gnocchetti at home
- b) The recipes we cook together via email

TIPS ARE WELCOME



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## PASTA MAKING CLASS TOOLS

- BIG POT TO COOK PASTA
- 1 BIG BOWL TO DO THE DOUGHT
- 1 MEDIUM POT TO DO THE RAGU
- 2 MEDIUM PANS TO SAUTEING THE PASTA
- 3 BIG PLATTER FOR THE ANITPASTO
- 4 BAKING TRAYS
- CUTLERY FOR 10 PEOPLE
- DISHESFOR 10 PEOPLE
- 1 PASTA SPIDER COLANDER