



• Pasta Ferrazza •

# PASTA MAKING CLASSES

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# WHAT'S INCLUDED

## BOOK YOUR OWN PRIVATE PASTA CLASS, ANYWHERE

Become the host of the perfect pasta evening and bring everyone together over good food and a great time.

Ideal for private gatherings and celebrations, special occasions, or even team-building events.

We can host the experience anywhere you need it to be. Everything will be taken care of and provided.

## EVERY PASTA CLASS BOOKING INCLUDES AS STANDARD

Start your event off right with an Aperitivo (non-alc.) and a Lemon and Lime Ricotta Bruschetta.

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Make a traditional semolina pasta dough from scratch and learn various kneading techniques.

Whilst the dough rests, see how simple it is to make a delicious and classic pasta sauce from scratch.

Learn how to make up to 12 different pasta shapes from the same dough.

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A digital guide, with all the recipes from the class as well as some cooking tips and tricks.

# CHOOSE YOUR EXPERIENCE

## MAKE AND TAKE | £35 PER PERSON

After a relaxed, hands-on session making fresh pasta shapes and sauce from scratch, your handmade pasta and sauces are packaged up, ready for you to enjoy later on, in the comfort of your own home.

Perfect for groups who want to learn, have fun, and leave with something delicious to take away.





## FLOUR TO FORK | £45 PER PERSON

Sit back, relax, and enjoy your own handmade pasta cooked and served to you with two options of the freshly made pasta sauces, Pecorino Romano, fresh basil and a side of home made focaccia. You'll also have a portion of pasta and the sauce packaged up to take home to enjoy at home.

Add tiramisu for dessert (+£5 per person)

## THE ITALIAN EXPERIENCE | £65 PER PERSON

A full four-course Italian feast, where after your hard work and efforts, you enjoy a burrata caprese with a side of homemade focaccia. You then have your pasta cooked and served to you, with a choice of sauces. Everything is then topped off with the signature tiramisu.

A full Italian dining experience, ideal for special occasions or for those who want the most complete culinary experience.

For alternative menu options or allergen information, reach out to us via the website or DM.

## LOCATIONS

Everything is mobile. The Location is totally flexible. Your home kitchen, a garden, office, or an event space. We already work with venues in and around Warrington if a venue is needed.

## HOW TO BOOK

For the menus, bookings, questions, or to explore the Private Dining Menu, visit the website or send an enquiry via Instagram or email.

@pastaferrazza | [pastaferrazza@gmail.com](mailto:pastaferrazza@gmail.com)

Booking confirmed on receipt of a £100 deposit.

