CLASS CALENDAR

March 2018

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Interested in hosting a private event or private class at La Scuola? PLEASE EMAIL PRIVATEDINING@EATALY.COM MORE INFORMATION.				2 EAT BETTER, LEARN BETTER The Art of Risotto: A Demonstration Style Class & Dinner 6:30PM–8PM · $100	3/4 DRINK BETTER, LEARN BETTER Cellar Talk & Tasting: Honoring Women in Wine Production SAT. 12PM–1:30PM · $75 CHEF'S TABLE Celebrating Carnevale in Venice: A 4-Course Chef's Table SAT. 6PM–8PM · $125
	6 EAT BETTER, LEARN BETTER Discover Toscana: Siena & Florence 6:30PM–8PM · $100	7 EAT-INERARY Walking Tour of Eataly NYC Flatiron 10:30AM–11:45AM · $40 CHEF'S TABLE An Evening with the Metropolitan Opera & Tenor Vittorio Grigòlo: A Four-Course Chef's Table Dinner 6PM–8PM · $125	8 EAT BETTER, LEARN BETTER Festa della Donna: Celebrating Women in the Culinary World 6:30PM–8PM · $100	9 EAT BETTER, LEARN BETTER Italian-American Favorites: Re-Imagined 6:30PM–8PM · $100	10/11 EAT BETTER, LEARN BETTER Back to Basics: Ragù 101 SAT. 12PM–1PM · $50 EAT BETTER, LEARN BETTER Hearty Tuscan Vegetarian Cuisine SAT. 6:30PM–8PM · $100
	13	14 EAT BETTER, LEARN BETTER Lots of Mozz(arella) 6:30PM–8PM · $100		16 CHEF'S WORKSHOP Hands-On Fresh Pasta Intensive Workshop 5:30PM–8:30PM · $165	17/18 KID'S ACTIVITIES Passport to Eataly: Tours for Kids SAT. 10AM–11AM · $25 KID'S ACTIVITIES Bring Your Parent to La Scuola! SAT. 12PM–2PM · $100 *Ticket price includes entrance for 1 adult and 1 child* CHEF'S TABLE Unveiling Umbria's Cuisine: A 4-Course Chef's Table SAT. 6PM–8PM · $125
19	20 CHEF'S WORKSHOP Fresh Filled Pasta Worskhop: A Dinner & Hands-On Workshop 6PM–8PM · $125	21 EAT-INERARIES Walking Tour of Eataly NYC Flatiron 10:30AM–11:45PM · $40 CHEF'S WORKSHOP A Hands-On Pizza Party with Rossopomodoro 6PM–8:PM · $125	22 EAT BETTER, LEARN BETTER A Renaissance Easter: Lecture & Dinner with Rocky Ruggiero Ph.D. 6:30PM–8PM · $110	23 CHEF'S TABLE The Food & Wine of Friuli-Venezia Giulia: A 4-Course Chef's Table 6PM–8PM · $125	24/25 CHEF'S WORKSHOP Crafting the Perfect Cannoli & Sipping on Sicilian Wine SAT. 12PM–1PM · $50 EAT BETTER, LEARN BETTER Getting Saucy in the Kitchen: All About Italian Sauces SAT. 6:30PM–8PM · $100
26 CHEF'S WORKSHOP Get to Know Gnocchi: A Dinner & Hands-On Class 6PM–8PM · $125		28 CHEF'S TABLE A Taste of Calabria: A 4-Course Chef's Table 6PM–8PM · $125	29 EAT BETTER, LEARN BETTER Formaggio & Vino: A Cheese & Wine Tasting with Eataly's Experts 6:30PM–8PM · $75	30 EAT BETTER, LEARN BETTER The Food & Wine of Tuscany's Montepulciano 6:30PM–8PM · $100	31 KID'S ACTIVITIES Kids' Hands-On Fresh Pasta Class SAT. 12PM–2PM · $65 CHEF'S TABLE Escape to Puglia: A 4-Course Chef's Table SAT. 6PM–8PM · $125

REGISTER FOR CLASSES ONLINE AT EATALY.COM OR CONTACT US AT 212.539.0205 OR AT LASCUOLA@EATALY.COM.

LA SCUOLA DI EATALY

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