

# AUGUST AT LA SCUOLA di Eataly

Here you are encouraged to play with your food, From casual tasting classes to indepth cooking classes you can learn from the masters to eat and cook like an Italian.



MONDAY <i>Lunedì</i>	TUESDAY <i>Martedì</i>	WEDNESDAY <i>Mercoledì</i>	THURSDAY <i>Giovedì</i>	FRIDAY <i>Venerdì</i>	SATURDAY <i>Sabato</i>	SUNDAY <i>Domenica</i>
	<b>1</b> <i>Cook Better, Live Better:</i> LA CUCINA DEL MARE (SEAFOOD CUISINE) 6:00pm-8:00pm   \$100	<b>2</b> WALKING TOUR 10:30am   \$20	<b>3</b>	<b>4</b> <i>Sip &amp; Savor:</i> SPARKLING WINES 5:30pm-6:30pm   \$35	<b>5</b>	<b>6</b>
<b>7</b>	<b>8</b>	<b>9</b> <i>Sip &amp; Savor:</i> BLIND WINE TASTING NORTH VS. SOUTH OF ITALY 6:00pm-7:00pm   \$40 WALKING TOUR 10:30am   \$20	<b>10</b> <i>Back to Basics:</i> FRESH PASTA 101 6:00pm-7:00pm   \$50	<b>11</b> <i>Back to Basics:</i> SEAFOOD PASTA 1:00pm-2:00pm   \$60	<b>12</b>	<b>13</b>
<b>14</b>	<b>15</b> <i>Cook Better, Live Better:</i> CELEBRATING "FERRAGOSTO" 6:00pm-8:00pm   \$100	<b>16</b> <i>Back to Basics:</i> ITALIAN COCKTAILS 101 6:00pm-7:00pm   \$40 WALKING TOUR 10:30am   \$20	<b>17</b>	<b>18</b> <i>Back to Basics:</i> FRESH PASTA 101 1:00pm-2:00pm   \$50	<b>19</b>	<b>20</b>
<b>21</b> <i>Back to Basics:</i> SERVING OYSTERS 6:00pm-7:30pm   \$70	<b>22</b>	<b>23</b> <i>Sip &amp; Savor:</i> WINE AND CHEESE FROM SARDEGNA 6:00pm-7:00pm   \$45 WALKING TOUR 10:30am   \$20	<b>24</b> <i>Cook Better, Live Better:</i> LA CUCINA VEGETARIANA (VEGETARIAN CUISINE) 6:00pm-8:00pm   \$90	<b>25</b>	<b>26</b>	<b>27</b>
<b>28</b>	<b>29</b> <i>Back to Basics:</i> FRESH PASTA 101 6:00pm-7:00pm   \$50	<b>30</b> <i>Sip &amp; Savor:</i> OYSTERS & ROSÉ WITH ISLAND CREEK 6:00pm-7:00pm   \$50 WALKING TOUR 10:30am   \$20	<b>31</b>	<i>Register for classes and view                      calendars at <a href="http://eataly.com">eataly.com</a></i>		















COOK BETTER



LIVE BETTER

FIND THE PERFECT CLASS FOR YOU  
OR SOMEONE YOU LOVE.

CHECK OUT OUR OFFERINGS BELOW.

SIP & SAVOR	 1 hour	BACK TO BASICS	 1-1.5 hours	COOK BETTER LIVE BETTER	 2-3 Hours
	 Specialty food or beverage focused		 Individual dish or concept-focused		 Theme-focused
	 3 to 6 food and/or beverage tastings		 1 course prepared by students		 3 to 4 courses
	 Instructor guided tasting of Italian and/or local specialties		 Includes wine pairings		 Includes wine pairings
			 Hands-on   Demos		 Hands-on   Semi Hands-on   Demo

## HOST YOUR NEXT PRIVATE EVENT AT LA SCUOLA DI EATALY

We offer a wide variety of options from private cooking classes and wine tastings to corporate events, team-building workshops and exclusive dining experiences.

*Please email [Boston.lascuola@eataly.com](mailto:Boston.lascuola@eataly.com) or call 617-807-7300 for more information*

CHECK OUT EATALY WALKING TOURS

*Every Wednesday 10:30am ~ 20\$*