



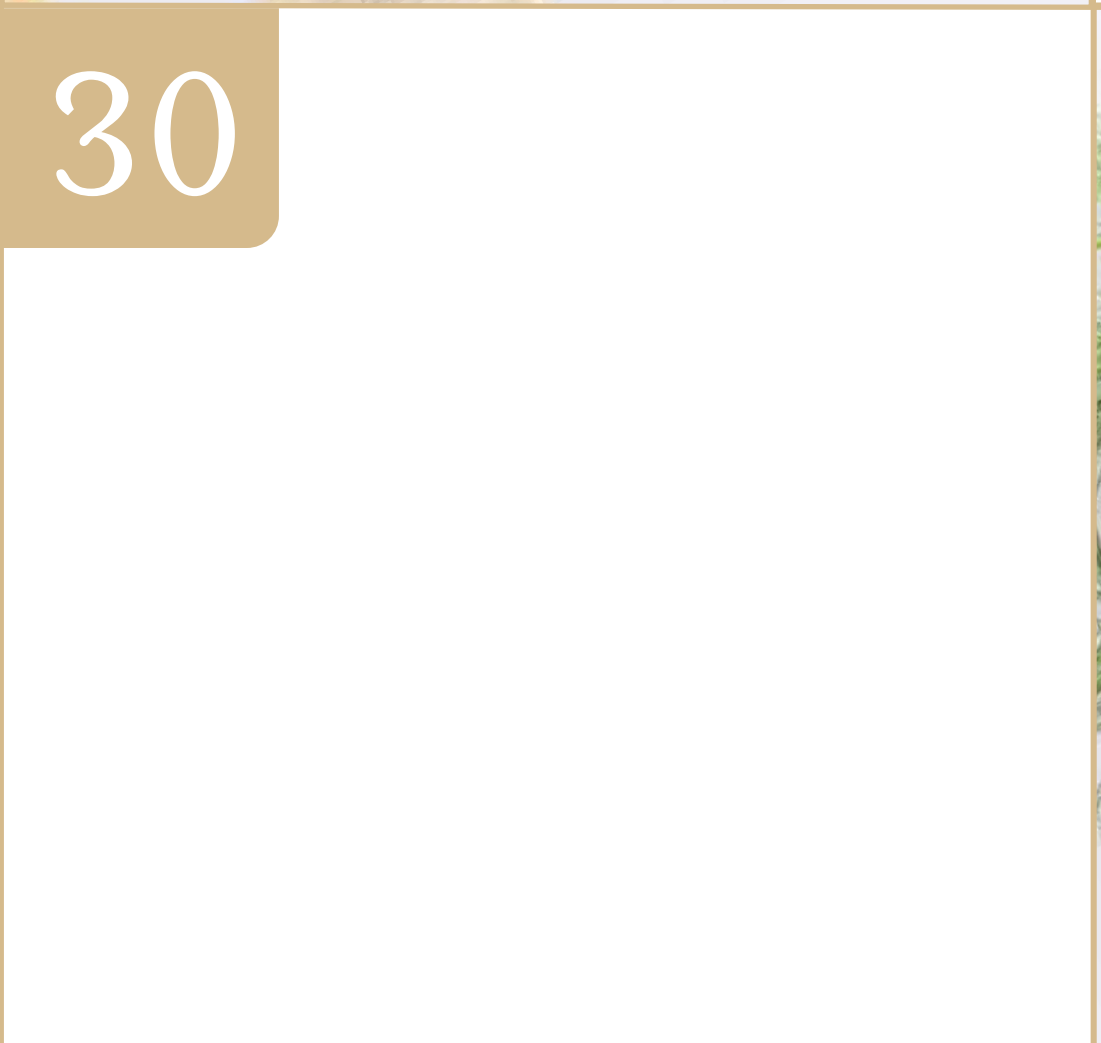



CLASS CALENDAR | APRIL 2018

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		<p>4</p> <p>EAT-INERARIES Walking Tour of Eataly NYC Flatiron 10:30AM-11:45PM · \$40</p> <p>CHEF'S WORKSHOP Fresh Dragged Pasta Workshop: A Dinner & Hands-On Workshop 6PM-8PM · \$125</p>	<p>5</p> <p>CHEF'S WORKSHOP Hands-On Fresh Pasta Intensive Workshop 5:30PM-8:30PM · \$165</p>		<p>7/8</p> <p>KIDS' ACTIVITIES Bring Your Parent to La Scuola! <i>Ticket Price Includes Entrance for 1 adult and 1 child</i> SAT. 12PM-2PM · \$100</p> <p>CHEF'S TABLE Discovering the Food & Wine of Sicily: A 4-Course Chef's Table Dinner SAT. 6PM-8PM · \$125</p>
9	<p>10</p> <p>CHEF'S WORKSHOP Get to Know Gnocchi: A Dinner & Hands-On Class 6PM-8PM · \$125</p>	<p>11</p> <p>EAT BETTER, LEARN BETTER Formaggio & Vino: A Cheese & Wine Tasting with Eataly's Experts 6:30PM-8PM · \$75</p>		<p>13</p> <p>CHEF'S TABLE Rome in Springtime: A 4-Course Chef's Table Dinner 6PM-8PM · \$125</p>	<p>14/15</p> <p>KIDS' ACTIVITIES Passport to Eataly: Tours for Kids SAT. 10AM-11AM · \$25</p> <p>DRINK BETTER, LEARN BETTER Cellar Talk & Tasting: All About Italian Wine from Grape to Glass SAT. 12PM-1:30PM · \$75</p> <p>EAT BETTER, LEARN BETTER It's What's Inside that Counts: The Best Ingredients of Parma SAT. 6:30PM-8PM · \$100</p>
	<p>17</p> <p>CHEF'S WORKSHOP Fresh Filled Pasta Workshop: A Dinner & Hands-On Workshop 6PM-8PM · \$125</p>	<p>18</p> <p>EAT-INERARIES Walking Tour of Eataly NYC Flatiron 10:30AM-11:45PM · \$40</p> <p>CHEF'S WORKSHOP A Hands-On Pizza Party with Rossopomodoro 6PM-8PM · \$125</p>	19	<p>20</p> <p>EAT BETTER, LEARN BETTER Discovering the Cuisine of Emilia-Romagna 6:30PM-8PM · \$100</p>	<p>21/22</p> <p>CHEF'S WORKSHOP Hands-On Workshop: Artisanal Baci Making with Perugina SAT. 11AM-12PM · \$45</p> <p>CHEF'S WORKSHOP Hands-On Workshop: Artisanal Baci Making with Perugina SAT. 1PM-2PM · \$45</p> <p>CHEF'S TABLE Celebrating Campania: A 4-Course Chef's Table Dinner SAT. 6PM-8PM · \$125</p>
	24	<p>25</p> <p>EAT-INERARIES Lots of Mozz(arella) 6:30PM-8PM · \$100</p>		<p>27</p> <p>EAT BETTER, LEARN BETTER "A Table in Venice": A Cooking and Food Styling Class with Skye McAlpine 6PM-8PM · \$110</p>	<p>28/29</p> <p>DRINK BETTER, LEARN BETTER Cellar Talk & Tasting: Eataly's Favorite "Not-So-Common" Italian Wines SAT. 12PM-1:30PM · \$75</p> <p>CHEF'S TABLE Escape to Puglia: A 4-Course Chef's Table SAT. 6PM-8PM · \$125</p>
30	<p><i>Interested in hosting a private event or private class at La Scuola?</i></p> <p>PLEASE EMAIL PRIVATEDINING@EATALY.COM FOR MORE INFORMATION.</p>				

REGISTER FOR CLASSES ONLINE AT EATALY.COM
OR AT LASCUOLA@EATALY.COM.

 **LA SCUOLA DI EATALY**