



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.

SUNDAY Domenica	MONDAY Lunedì	TUESDAY Martedì	WEDNESDAY Mercoledì	THURSDAY Giovedì	FRIDAY Venerdî	SATURDAY Sabato
29	30	<b>1</b> Le Salse: Pesto 101 6:00pm-8:00pm	<b>2</b> Hands-On Semolina Pasta: A Focus on Orecchiette 6:00pm-8:00pm	<b>3</b> Hands-on Semolina Pasta: A Focus on Culurgiones 6:00pm-8:00pm	4	5
6	7	Se ale	9 Hands-on Pizza Party with Rossopomodoro 6:00pm-8:00pm	10 Pasta al Forno 101 with Rovagnati Prosciutti 6:00pm-8:00pm	<b>11</b> Hands-on Semolina Pasta 6:00pm-8:00pm	<b>12</b> Hands-on Semolina Pasta 1:00pm-4:30pm
		15	16 A Sip of Puglia with Tormaresca Wines 6:00pm-7:30pm	<b>17</b> Hands-on Fresh Pasta: A Focus on Gnocchi 6:00pm-8:00pm	<b>18</b> Hands-on Egg Pasta 6:00pm-8:00pm	<b>19</b> Cucina dei Bambini: Semolina Pasta 12:00pm-2:00pm
		<b>22</b> Olive Oil Tasting 101 with Monini 6:00pm-7:00pm	<b>23</b> Cannoli 101: Hands-on Italian Desserts 6:00pm-7:30pm	24		<b>26</b> Un Caffè: An Intro to Italian CoffeeCulture 11:00am-12:00pm
27	28	<b>29</b> Hands-on Egg Pasta: Farfalle & Garganelli 6:00pm-8:00pm	<b>30</b> The Authentic Italian Ragù 6:00pm-8:00pm	<b>31</b> L'Orto dei Italy: Vegetarian in Italy 6:00pm-8:00pm	<b>1</b> Hands-on Semolina Pasta 6:00pm-8:00pm	2

## FIND THE PERFECT CLASS FOR YOU OR SOMEONE YOU LOVE.

## CHECK OUT OUR OFFERINGS BELOW.



For inquiries regarding our classes, please email LA.LaScuola@eataly.com or call (213) 310-8000 ext. 733

EAT BETTER

Demo and Tasting



LIVE BETTER

Includes wine pairings

Demo and Tasting