



Join us for an afternoon and enjoy a new experience learning to make fresh pasta in a fun setting from one of the industries leading chefs. This is a perfect out-of-the-box teambuilding experience for employers, a great activity for families, or the perfect way to get a weekend celebration started. This an exciting way to learn how to make pasta from scratch like a true Italian.



Team Building Pasta Making Class

Schedule Is Tentative and Flexible

This Is A One-Of-A-Kind Learning Experience To Make Fresh Pasta In A Fun Setting While Sipping Delicious Wine.

A Perfect Out-Of-The-Box Teambuilding Experience For Employers And An Exciting Way To Learn How To Make Pasta From Scratch Like A True Italian.

Here Is The Flow:

▪ **10:30am - Guests Welcomed**

Coffee & Fresh Biscotti Served.

▪ **10:35am – Class Starts**

- Fresh Pasta & Cooking Recipes Distributed.
- Wine Specification Sheets “Wines Will Be Available For Purchase At Retail Price”
- Q & A
- Prosecco Is Served “11:00am”

▪ **11:30am – Transition**

- Hands On Fresh Pasta Making “Raviolis And Long Noodles”

▪ **12:30pm – Lunch & Wine Service “Family Style”**

- White & Red Wine Served
- Fresh Focaccia Bread
- Caesar & Arugula Salad
- Chefs Will Cook All Hand Made Pasta You Made For Lunch

▪ **1:35pm – Finished**

\$110/Pp
Minimum of 10 Guests

Bachelorette or Bachelor Party Fun
Family Fun
Pasta Making Class

Schedule Is Tentative and Flexible

You Know What They Say To Do Before A Night Of Heavy Libations And Dancing? Carb Up! Break Out Of The Norm And Try Our One-Of-A-Kind Experience Where You Learn How To Make Fresh Pasta In A Fun Setting While Sipping Delicious Wine.

Grab Your Girls (Or Guys!) And Come To il Giallo For An Afternoon Of Laughs, Great Drinks, And Great Food. You And Your Crew Will Leave With Memories For A Lifetime And Hopefully A Slight Buzz.

Here Is The Flow:

10:30am - Guests Welcomed

Coffee & Fresh Biscotti Served.

10:35am – Class Starts

- Mimosas & Sangrias Bar “Seasonal Fresh Fruit, Fresh Squeezed Orange & Grapefruit Juice”
- Fresh Pasta & Cooking Recipes Distributed.
- Wine Specification Sheets “Wines Will Be Available For Purchase At Retail Price”
- Q & A

11:30am – Transition

- Hands On Fresh Pasta Making “Raviolis And Long Noodles”

12:30pm – Lunch & Wine Service “Family Style”

- White & Red Wine Served
- Fresh Focaccia Bread
- Caesar & Arugula Salad
- Chefs Will Cook All Hand Made Pasta You Made For Lunch

1:35pm – Finished

\$130/Pp
Minimum of 10 guests