# Flaming Bag



# PRIVATE PASTA PARTY

Gather your friends & family for a one-of-a-kind experience. Learn how to make fresh pasta in the comfort of your home in a fun, hands-on workshop. Classes are for 10 people.

#### Basic

LEARN HOW TO MAKE
FETTUCINE & SPAGHETTI
USING A CHITTARA.

\$375

2 hours, for 10 people

\$425

Includes sauce-making

## Hand-cut

LEARN HOW TO MAKE FARFALLE, CAVATELLI & ORECCHIETTE.

\$425

2 hours, for 10 people

\$475

Includes sauce-making

### Ravioli

LEARN HOW TO MAKE FRESH CHEESE RAVIOLI & A HOMEMADE SAUCE TO COMPLEMENT THE PASTA.

\$525

3 hours, 10 people

Sauces vodka, alfredo, broccoli alfredo, spinach pesto, bolognese, aglione, bruschetta



#### **CONTACT US**

Email us at flamingbagfood@gmail.com to book your class today.