



viola's
PANTRY

COOKING *classes*



Join us for our variety of cooking classes:

- Private in-person at your home/office
- Private in-person at a commercial kitchen
- Private online
- Public online
- Public in-person at Classic Cooking

* *in-person private*
wherever you choose



WHENEVER,
WHEREVER

- Find your cooking class crew!
- Select which class sounds most fun! *
- You find the location. Tell us where to show up! We bring everything you'll need for the class.
- Select any extras you'd like to make your class memorable! *

Equipment Free Pastas of Southern Italy- \$75pp



Learn the history of southern Italian pasta, how to make the dough, several shapes and techniques, along with two traditional sauces. No special equipment is needed for this class, so it's perfect for you to recreate at home!

Stuffed Pastas- \$85pp

Learn the history of northern Italian pasta, how to make the dough, the filling-- including how to make your own ricotta!, a variety of shapes, along with the perfect sauce for every stuffed pasta. This class does require a pasta roller-- we can provide them for you if needed!



Stuffed Pastas in Colors and Patterns- \$95pp



Learn the history of northern Italian pasta, how to make the dough in a variety of colors using all natural ingredients, as well as how to do all kinds of patterns in your dough, the filling-- including how to make your own ricotta!, a variety of shapes, along with the perfect sauce for every stuffed pasta. This class does require a pasta roller-- we can provide them for you if needed!

Italian Desserts- \$85pp

Learn where the recipes for Italian desserts originate, along with a recipes from throughout Italy- we also make cannoli, biscotti, and tiramisu from scratch.



Regional Italian Dinner

starting at \$110pp, price varies on menu



We create a custom multi-course menu and have your group work in teams to create each dish- we can do up to an 8 course meal.

*please note that we have a \$500 minimum- you are able to apply that to anything you'd like!

**a booking fee of 20% is required at the time of booking. It is refundable if you cancel within two weeks of your scheduled date.



Extras MENU



All cooking classes include a family style dinner where you'll eat all your pasta creations, however if you'd like to add any appetizers, salads, or desserts, please select from the following menu! If there is something you want that your mama or nonna used to make, just ask!

Food

**Focaccia crostini with house made ricotta
and lemon zest**
(10 pieces)
\$17

Seasonal crostini
(10 pieces)
\$17

**Proscuitto wrapped fresh mozzarella with
balsamic drizzle**
(10 pieces)
\$20

**Crudite and focaccia with Sicilian unfiltered
olive oil**
(serves ~5)
\$17

Vase of house made breadsticks
(6 pieces)
\$7

Family farmer's market salad
(serves 5-6)
\$30

Tiramisu
\$7/slice
\$34/famiglia bowl (serves ~5-6)

Cookie Plate
\$23/plate (3 kinds of cookies, half dozen each)

Chocolate and Salted Caramel Budino
\$7.50/single serving

Alcohol

Wine Pairings-
\$150 plus cost of alcohol

Cocktail Pairings-
\$200 plus cost of alcohol

*Suggestions for easy-to-find beers
and wines that pair well with your
food will be provided upon
booking your class!*

Aprons

Apron- \$35

*Group Embroidery- \$20pp
Individual Embroidery- \$30pp*

Ask about our other
customizable kitchen
essentials!



www.violaspantry.com



* *in-person private*
at one of our commercial kitchens



WE GOT YOU!



- Find your cooking class crew!
- Select which class sounds most fun! **See the class options in the prior section!
- We find a kitchen that will accommodate your group for you.
- Select any extras you'd like to add to make your class memorable!

PUBLIC + PRIVATE

online classes

Public Online Classes-

please see our website for upcoming public online classes!

Private Online Group Classes-

Perfect for groups or if want one-on-one training to up your pasta game!

Private online classes for groups are 15% off the prices listed above (since you will be getting your own ingredients). Private online group classes have a \$300 minimum.

Private One-on-One Classes-

All private one-on-one classes are \$120, and we custom build the class just for you and what you'd like to learn! Classes typically run about 2 hours.

Public In-Person Classes

Visit ccacademy.com
for any public classes
offered!

