



Cooking Classes
A Team of Professional Personal Chefs
Food Tours

#tastethedifference



Pasta in Roma is a professional team of chefs. We work as personal chef and custom personal events for our guests at their their accomodation or in other locations.

Food is the event we are offering, taking you among the flavours, smells and secrets of Rome and of Roman and Italian cuisine. Different proposals and one single target: taste the difference, try, enjoy, bite the difference.

Cooking class – chef’s hat, apron and your hands in pasta: a sure-fire success!

Chef’s hat, apron, and your hands in pasta: a sure-fire success! We will cook together, using just fresh, seasonal and local food, ! Surrounded by a cloud of flour, accompanied by the noise of boiling water and smelling the aroma of fresh basil, we will then sit together and enjoy the results of our work, taking note of the Chef’s secrets.

If you like, you can choose to add at your cooking class a tour of a typical Italian market, where we will have a small appetizer and then moving to the kitchen.

Food tour “Quattro salti” a Roma – Strolling through some local markets in Rome. A Foodie’s hidden Rome.

Are you a tireless explorer looking for gourmet gems, street food and local wines? Here is the tour for you! We will walk through the Roman markets, talking with the merchants, tasting fresh produce or a particular Roman sandwich, enjoying the sparkling welcome of friendly wine shops and choosing from the best gelato, a traditional dessert, or a typical “crispy pizza”. And, finally, some great coffee!

Personal Chef chez vous, where we take care of everything!

It’s like being at a restaurant, but in a location of your choice, where the Chef is just for you and the menu is customized according to your wishes. A unique event, that you can personalize in every way.

DISCOVER OUR SERVICES, TIMING, MENU AND DAILY PLANS



You will enjoy it. At the same time you will experience the best of Italian and Roman cuisine tradition. You will use fresh, seasonal and traditional ingredients. After our cooking classes, you'll be able to replicate the recipe at home, time and again!

1. Cooking class: Traditional Roman meal

We will cook together and prepare a tasty meal (from first course through to dessert), learning the Chef's secrets.

Welcome

You will taste a traditional appetizer with seasonal and local foods.

For example: pizza with mortadella or "zucchine conce" (a traditional Roman recipe with zucchini)

First course

You can choose between one of these three dishes:

- Carbonara: pasta with crispy pork cheek, eggs and pecorino cheese
- Amatriciana: pasta with tomato sauce, crispy pork cheek and pecorino cheese
- Cacio e pepe: pasta with pecorino cheese and pepper

Second course

You can choose between one of these two dishes:

- Saltimbocca alla romana: meat with prosciutto e sage
- Roman Rolls

Dessert:

- Tiramisù: Savoiardi biscuits, mascarpone cream, coffee and cocoa powder.

Included a bottle of wine for every 4 persons.

Not included other beverages (soft or alcoholic drinks)

At the end of the cooking class, we will enjoy the food prepared together.

Price: on demand

Location: your accommodation

Duration: Approx. 3h

2. Cooking class: Hands – on fresh pasta

Learn how make fresh pasta like our grannies were used to do, with some modern trick.

Welcome

You will taste a traditional appetizer with seasonal and local product.

For example: pizza with mortadella or "zucchine conce" (a traditional Roman recipe with zucchini)

Fresh pasta

You will learn to make three different Italian types of fresh pasta:

- Homemade Fettuccine
- Homemade Maltagliati (irregularly cut fresh pasta squares)
- Homemade Ravioli (fresh filled pasta)

Pasta's sauces and fillings

You will prepare the sauces and the filling for fresh pasta

- Amatriciana sauce for fettuccine: tomato sauce, crispy pork cheek and pecorino cheese
- Maltagliati's sauce: sausages and seasonal vegetables
- Filling for ravioli: ricotta cheese and spinach
- Sauce for ravioli: "cacio e pepe" (pecorino cheese cream and pepper)

Included a bottle of wine for every 4 persons.

Not included other beverages (soft or alcoholic drinks)

At the end of the cooking class, we will enjoy the food prepared together.

Price: on demand

Location: your accommodation

Duration: Approx. 3h

NOTES:

Attention: *The fresh pasta cooking class* needs a suitable **location** for working the fresh pasta. We need to check your accommodation's kitchen with the owner before your arrival.

- We just use **seasonal foods**, our proposals will change in accordance with season.
- We don't suggest the cooking class "fresh pasta" if you have food **intolerance to flour**.
- Let us know if you have **food intolerance or allergies**.

Not included: beverage, a placè meal

Upgrade: Evening Cooking Class + Food tour

If you like, you can add the **market tour** inside the recently renovated Testaccio Market. The tour is available only in the morning: one hour tour with a appetizer food stop.

The tour plus the cooking class will take all the day approximately.

Price: on demand.

Not included the transfer service.



Testaccio food market

The Testaccio Market is among the most important in Rome and was recently renovated: inside you'll find an array of stalls with seasonal produce and stands dedicated to the best Italian street food. As we stroll through the market, we will make four "tasty stops" to savour some specialities and experience the courtesy of Roman hospitality.

Plan:

- 10.00 am meeting and "caffè". Do you know the tips to ask for a "caffè" in Rome? We will show you how to do that!
- Tour with 4 stops to taste some real Italian street food! Are you ready?

Price: on demand

Duration: Approx. 2 hours

Let us know if you have food intolerance or allergies.



Would you just like to sit back and enjoy a lunch or dinner and calmly discover the delights of Italian cuisine? Our personal chefs will organize the event, taking care of every detail for you – be it at your residence, workplace or chosen venue. You can choose a personalized menu that satisfies your wishes. What appeals to you the most? The tradition of Roman cuisine? Or are you more adventurous? Write to us, and you will discover that nothing is impossible.

We would like to show you some menu ideas for your personal meal.

The service will be *placé*.

The menu will be in accordance with season: we use just seasonal and local food.

Let us know if you have food intolerance or allergies.

Price: on demand

Time: lunch or dinner time

Proposal #1 Meat

Appetizer

- Muffin with gorgonzola cheese and pear, with fondue of parmigiano cheese

Starter

- Tasted bread with **pesto** of black cabbage and grilled mortadella

Two First Courses

- Pasta Cacio e Pepe 2.0
- Amatriciana with fresh pasta

Second Course

- Marinated chicken escalope served on a wafer of Roman dumplings with Italian sweet pepper chutney and fresh spinach salad

Dessert

- My grandmother's trifle

Drink Included

Proposal #2 Fish

Appetizer

- Toasted bread with anchovies and candy onions

Starter

- Morsels of fried ricotta cheese with tomato sauce and basil

Two First Courses

- Flour and milk gnocchi with slow cooked salted cod fish, black olives and black bread crumble
- Chickpeas cream with slow cooked squids e rosemary croutons

Second Course

- Parmigiana with spatola fish, aubergine and cherry tomatoes' confit

Dessert

- Tiramisù with peaches and almond

Drink included