

LA SCUOLA DI EATALY DALLAS:

Guide to Private Classes



JOIN US AT LA SCUOLA AS WE EXPLORE THE WORLD OF ITALIAN COOKING, EATING, AND LIVING *la dolce vita*.

Keep reading to find out more about our private class offerings and how to book your next event at La Scuola di Eataly!

EATALY DALLAS

NORTHPARK CENTER | 8687 N. CENTRAL EXPY
SUITE 2172, DALLAS, TEXAS 75225

EMAIL EDA-LASCUOLA@EATALY.COM
FOR MORE INFORMATION

Learn More About: LA SCUOLA DI EATALY DALLAS PRIVATE CLASS OFFERINGS

La Scuola di Eataly Dallas is an intimate gathering space where you can improve your cooking skills, learn how to prepare iconic Italian dishes, and enjoy delicious food and beverages with friends, family, or colleagues. Complete with step-by-step recipes and tasting notes, your guests will leave happy and satisfied after enjoying a wonderful meal that they learned to create, *together!*

Q: How do I book my private class?

A: FOLLOW THE GUIDE BELOW

EMAIL EDA-LASCUOLA@EATALY.COM WITH THE FOLLOWING 3 PIECES OF INFORMATION:



1

Number of people in your group



2

Preferred date and time



3

Type of class you would like

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Learn More About: CLASS CATEGORIES:

SIP & SAVOR

Quick Notes:

- 1 Hour
- 4 Selected Italian wines
- 4 Perfectly paired cheese tastings
- Guided tasting

For private “Sip & Savor” classes, you can choose the tier you prefer and then we pick the perfect cheese pairings to complement your wines! Our passionate beverage team will explain the process of wine making and introduce guests to some of Eataly’s favorite producers.

BACK TO BASICS

Quick Notes:

- 1-2 Hours
- Hands-on class
- Food always included
- 2 perfectly paired Italian wines
- Dedicated Eataly expert

Have you ever wanted to make fresh pasta, master the art of the Italian Salumi & Formaggi board, perfect your Roman-style pizza skills, or dig into the world of tiramisù? In a hands-on “Back to Basics” class, we will get to the fundamentals of your favorite Italian dishes. There will also be a Salumi & Formaggi platter to enjoy as appetizer, and perfectly paired Italian wines chosen by an Eataly sommelier to complement your dish. It’s a communal cooking experience that will build teamwork, improve your kitchen skills, and give you the know-how to impress family and friends.

COOK BETTER LIVE BETTER

Quick Notes:

- 2 Hours
- Private chef
- Custom menu
- Perfectly paired Italian wines

The “Cook Better, Live Better” option includes a private dining experience cooked right before your eyes by a private Eataly Chef. You can enjoy the private setting with your party and watch the cooking demonstration, while sipping perfectly paired Italian wines! Menus can be based on Italian seasonal fare, regional specialties, or favorite delicacies. This is a complete educational experience into the world of Italian cuisine and a group entertainment aimed at cooking, eating, and living better.

HOW TO CHOOSE YOUR PRIVATE CLASS:

STEP ONE: PICK FROM OUR THREE EVENT FORMATS

- A. SIP & SAVOR
- B. BACK TO BASICS
- C. COOK BETTER, LIVE BETTER WITH A PRIVATE CHEF

STEP TWO: CUSTOMIZE YOUR CLASS

A. SIP & SAVOR

- 1. Standard - \$100 2. Deluxe - \$125 3. Premium - \$150

B. BACK TO BASICS

We'll provide an antipasto - you choose one component:

- 1. Fresh Pasta - \$125
 - Pasta from the North (Egg pasta)
 - Pasta from the South (Semolina) 
 - Pasta Master Class: Choose a shape to master
Tagliatelle, Ravioli, Lasagne, Tortellini, Gnocchi 
- 2. Bread 101 - \$125
 - Bread & Focaccia 
 - Roman-style pizza 
- 3. The Art of Italian Salumi & Formaggi board - \$100
- 4. Tiramisu' - \$125

C. COOK BETTER, LIVE BETTER WITH A PRIVATE CHEF

Tier 1 - \$125	Tier 2 - \$150	Tier 3 - \$200
1 Appetizer	2 Appetizers	2 Appetizers
1 Pasta	1 Pasta	1 Pasta
1 Main course	1 Main courses	2 Main courses
1 Dessert	1 Sides	2 Sides
	1 Dessert	2 Dessert

Beverage-Includes 2 glasses of Italian wine

- 1. Standard - \$25 2. Deluxe - \$50 3. Premium - \$75

* \$10 per additional glass

 = Vegan Option

\$1,000 FOOD & BEVERAGE MINIMUM
All pricing is per person and inclusive of service fee.
Does not include sales tax

LA SCUOLA MAXIMUM
CAPACITY: 15 GUESTS
*all of our customized Cook Better, Live Better events are
seasonally focused and individually plated.