

MINIMUM SPENDS

While we don't have a minimum guest count we do require a minimum spend on all private experiences

MONDAY - FRIDAY DAYTIME EVENTS \$600.00 MINIMUM BEFORE TAXES

MONDAY - THURSDAY EVENING EVENTS \$800.00 MINIMUM BEFORE TAXES

FRIDAY EVENING EVENTS & SATURDAY SUNDAY EVENTS \$1000.00 BEFORE TAXES

Reservation Confirmation and Policies:

To secure your reservation and hold your desired date, we require a valid credit card to be placed on file. You'll need to complete and return our credit card authorization form, along with acknowledgment of our cancellation policy, guest confirmation policy, and terms and conditions.

Please note that no charges will be made to the card unless in accordance with our cancellation policy.

A confirmed guest count is required no later than 72 hours prior to the event. All forms and details regarding **allergies and food sensitivities** must be submitted prior to the event date as we may be unable to accommodate the dietary restrictions of ou guests with no advance notice.

PLEASE NOTE - your date and time is not confirmed until you have signed the CC authorization form

PACKAGE PRICES ARE SUBJECT TO CHANGE







ON ARRIVAL



GNOCCHI
MAKING CLASS
Glass of red or white wine



BRUSCHETTA

Fresh tomato bruschetta and burrata

GNOCCHI MAIN

Tomato sauce & lemon butter sauce

Dessert

Lemon sorbet & fresh fruit

TAKE HOME TERRA MIA APRON

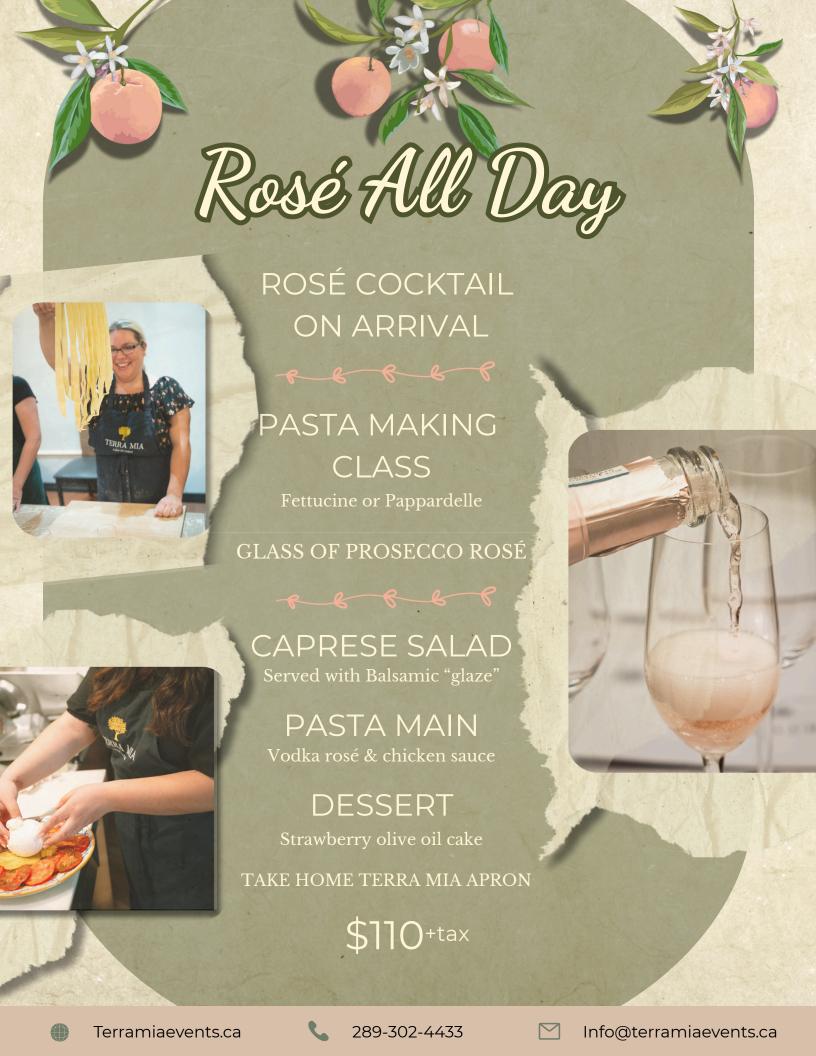
\$105+tax











La Dolce Vita



WELCOME COCKTAIL
ON ARRIVAL

8888

PASTA MAKING CLASS

Pasta Chittara

GLASS OF RED OR WHITE WINE

DINNER

Sit down to appetizer and pasta made in class with chicken parm

DESSERT

Finish with a refreshing sorbet drink and some cannoli

TAKE HOME TERRA MIA APRON

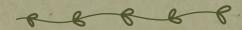
\$115+tax





WELCOME SPRITZ ON ARRIVAL

Charcuterie & Small Bites

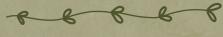


PASTA CUTTING

Take turns cutting fresh rigatoni or fusill from our pasta extruder! This is a fun, social activity where you'll get to experience how pasta is made WITHOUT THE HANDS-ON WORK OF MAKING IT FROM SCRATCH

BUILD YOUR OWN PASTA

Once we've cooked the fresh pasta for you, it's time for the fun part!
Customize your own baked pasta dish with a selection of delicious ingredients before we pop it in the oven



DINNER

Sit down to bruschetta & salad, your personal baked pasta, followed by dessert

TAKE HOME TERRA MIA APRON

\$115+tax













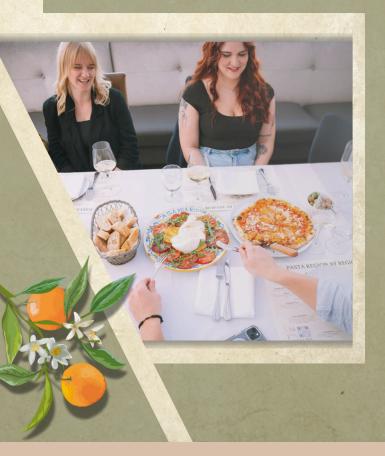
ESPRESSO MARTINI COCKTAIL CLASS

Create your very own espresso martini with our sommelier and enjoy while making tiramisu

BUILD YOUR OWN

TIRAMISU





GLASS OF RED OR WHITE WINE

8888

SNACKS AND SMALL BITES

Enjoy charcuteries, two styles of salad, truffle fries, pizzas, and arancini

DESSERT

Tiramiusu made in class

TAKE HOME TERRA MIA APRON

\$115 +tax





