

PASTA & WINE PAIRING MASTERCLASS

Emilia's
CRAFTED PASTA

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THE CLASS

A 6-course tasting menu
Experience a range of dishes from our signature Emilia's menu.

6 Exquisite wine pairings
Each dish is served with its perfect Italian wine pairing.

TIME

2.5 - 3 Hour
Masterclass and tasting menu

PRICE

£80
per person

CONTACT US:

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In partnership with **Boutinot Wines**, this masterclass is hosted by one of their best sommeliers! Let a wine wizard guide you through the origins of **Emilia's gorgeous Italian wines** as you enjoy a 6-course tasting menu with 6 perfectly matched wine pairings. From a deep red to a sweet dessert wine, you'll experience a bit of everything and leave ready to unleash your inner sommelier, with all the fancy adjectives to describe the wines and dishes you've tasted!

WHAT'S INCLUDED:

- A 2.5-3 hour masterclass hosted by one of Boutinot Wines' expert sommeliers.
- Six dishes from our signature Emilia's menu perfectly paired with six Italian wines. (P.S. vegetarian and vegan options are all available if pre-requested)
- An interactive experience learning key terminology associated with wine tasting.

PRICE: from £80 per person.
Please note that our private masterclasses have a minimum booking value of £500 per event.

LOCATIONS:

Our masterclasses are held at our **Emilia's Canary Wharf & Victoria** locations.

- **Canary Wharf**: 12 George St, Canary Wharf Estate, London, E14 9QG (up to 12 people)
- **Victoria**: 56 Victoria St, Buckingham Gate, London, SW1E 6QW (up to 24 people.)

CONTACT US:

Additional customisations are available upon request, please **contact us directly** with any enquires:

Email: events@emiliaspasta.com

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