

Seven Hills Pasta CO. has been a leader in the crafting of bronze-extruded and slow dried pasta in New England for almost a decade. We have also been teaching pasta classes for just as long. Let our "pastaio" and chef introduce your guests to the wonderful world of hand crafted pasta!

Book at: events@sevenhillspasta.com



HOST US FOR A PASTA MAKING DEMO!

We will come with all ingredients and tools and engage your customers with a wonderful pasta making demo. Our chef will make fresh egg dough and then shape it into all different shapes. We will bring fun tools such as gnocchi boards and pasta cutters.

Customers will be able to ask questions and some can also participate in the pasta making.

FREE 2-3 hrs

6 foot table and access to electricity. Ability to sell merchandise and other company products.



FARMERS MARKET PASTA CLASS!

Are you a farmers market manager looking to create extra special engagement with your visitors? Hire us to come to your farmers market for a farm to table pasta class out in the open!

We will bring all materials and ingredients and put on a show for your shoppers!
Kids activations available too.

Please contact us 1.5-2 hrs Max. 12



HIRE US FOR A PASTA MAKING CLASS IN YOUR SPACE!

Do you have an underutilized event room? Or a weeknight evening with lower foot traffic?

We have been teaching pasta classes for almost a decade and can cater the class to your needs. Gluten free, vegan or seasonal themed classes can all be arranged. Kids classes and pasta making birthday parties available too!

600.⁰⁰ 1.5-2 hrs 8-16

Tables large enough to accommodate the pasta class. Ability to sell merchandise and other company products.



MEET OUR PASTAIO CHEF

Chef Avery Perry has over 10 years of experience teaching classes for Seven Hills Pasta Co., The Trustees and the Boston Public Market. Knowledgeable yet very approachable, Avery will create a fun and relaxed evening where you can delve into the world of pasta making and craft a delicious meal with the pasta you create!

