

THE

COASTAL  
ITALIAN



# ABOUT THE COASTAL ITALIAN

Born and raised in a seaside town on the Italian east coast, Davide's passion for food was ignited as a child, watching and helping his mamma and nonna making fresh pasta.

In his 20's he began working in local seafood restaurants, and spent time developing his craft under the supervision of a Michelin star chef.

In later years, Davide earned the position of head chef for a well-renowned restaurant in his hometown.

The love of travel, adventure and new experiences brought Davide to Australia in 2011. He quickly found his feet as he stepped into various kitchens across Sydney's fine dining scene.

A love for fresh seasonal produce is what drives Davide as he prepares classic and modern dishes- always with an equal portion of both Italy and Australia in his heart.



# LET'S CREATE

There is no better way to bond with your family, friends or co-workers than to create beautiful, fresh food together.

Enter The Coastal Italian.

Taking recipes from the Italian Riviera, each workshop will allow participants to learn about and create an amazing Italian feast to share, all while enjoying a drink.

The Coastal Italian caters for small groups\* (4 to 8 people), and is perfect for Team Building, Corporate Functions, Private Cooking Workshops, Private Events, Family Gatherings, Birthdays or Hens Parties.

*\*if you have a smaller group, please feel free to contact me as more options are available.*

# GETTING STARTED

## 1. Select a workshop

A range of workshops are available, or work with Chef Davide to create a unique experience that suits your needs.

## 2. Choose date & numbers

- We work from our store, conveniently located in Glebe, Sydney.
- Pick a date for your event and we will check availability for the chosen day.
  - Confirm workshop participant numbers.

## 3. Receive a quote

Quotes start\* from \$110 pp for 2 hours event  
to \$160 for 3 hours class.

*(\*minimum spend required)*





In our workshops, you will learn how to make each dish from scratch.

How to perfectly knead pasta dough.

Create different pasta shapes to pair with authentic Italian sauces made by you.

All of this while sipping a drink.

At the end of the class, you will be enjoying your creations in a sit down meal.

# PASTA CLASS - SAMPLE

Complimentary Drink

Antipasto

*to share*

Pappardelle alla Salsiccia e Finocchio

*Pappardelle with Pork Sausage & Fennel Ragù*

Maltagliati con San Marzano & Olive

*Maltagliati with San Marzano Tomato, Sicilian Olives & Basil*

Crostata ai Frutti di Bosco & Noci

*Italian Tart with Wild Berry Jam & Walnuts*

\$110 pp - 2 hrs Event









# GET IN TOUCH

Contact via email:  
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