



Contemporary Italian Pasta

WITH CHEF LUCA GUIOTTO

Saturday 28 March | 1000 Reasons | 11am -2pm | \$175/pax

Step into the kitchen with Chef Luca Guiotto and experience the heart of Italian cooking — where time-honoured techniques meet contemporary Mediterranean flavours.

Born and raised in Northern Italy's Veneto region and trained in a prestigious hotel school, Luca began his career in a Michelin-starred restaurant before building an impressive résumé across Italy, France, Switzerland and Australia. His Australian journey includes Head and Executive Chef roles at acclaimed venues such as Catalina Rose Bay, A Tavola Darlinghurst, and Ovolo Hotels, as well as leading the pre-opening of ITL at SkyCity Adelaide. Now based in the Adelaide Hills, Luca runs his private chef and consulting business Aromi Dining, delivering elegant, seasonal Italian cuisine to some of South Australia's most awarded luxury accommodations.

In this immersive, hands-on class, Luca will guide participants through the art of fresh pasta making, sharing professional techniques, personal insights and the subtle details that elevate simple ingredients into exceptional dishes. You'll cook alongside him, learn classic foundations, and enjoy a relaxed, generous Italian-style experience centred on great food and good company.

What's Included

- Hands-on pasta making with Chef Luca
- Step-by-step guidance and professional techniques
- All ingredients, equipment and recipes provided
- A shared meal of everything prepared during the class
- Chef demonstration of signature risotto
- Complimentary tiramisù to finish
- Small group setting for a personalised experience

The Menu

You'll make:

- Hand-shaped semola gnocchetti with pumpkin sauce, wild mushrooms & aged cheddar
- Hand-made cappelletti with braised beef shin ragout, red wine reduction & aged Parmigiano
- Seasonal salad of baby cos, radicchio, orange & fennel with white balsamic dressing

Chef demonstration:

- Carnaroli risotto with sparkling wine, beetroot, local goat cheese & chives

To finish:

- Complimentary tiramisù, prepared and plated by Chef Luca

Tickets

Spaces are strictly limited to 12 people to keep the experience hands-on and interactive.

Perfect for food lovers, couples, and anyone who loves cooking, eating and learning together.

Book now and be part of the launch of our 2026 Cooking Class Program