**Pasta Making at Rossoblu**

**Handmade Pasta Class and Dinner for 4**

This Experience Includes:

Learn how Pasta Master ‘Sfoglino’ Francesco Allegro makes Rossoblu’s famous handmade pasta with a demonstration and Q&A class

Four-course dinner with paired wines

Winspire booking & concierge service

In the wheat fields of Canosa di Puglia, Italy, Francesco Allegro’s grandfather would harvest seeds to take home, grind, toast, then form into a toasted wheat troccoli. Today, Allegro makes that same troccoli, tossed with a fragrant combination of breadcrumbs, garlic, olive oil, and parsley, at Rossoblu. From a young age, he worked in the restaurant industry, but after high school, he pursued his two favorite things: music and pasta. On the side, Allegro taught Italian language classes, and in 2017, Chef Steve Samson was one of his students. Impressed by Allegro’s profound pasta skills, Samson recruited him to become the head sfoglino at his Bolognese-inspired restaurant, Rossoblu. Allegro now resides in L.A., where he hand-makes pasta for Rossoblu’s restaurant and market.

Pasta Making Class and Luncheon for 4

Experience a pasta making demonstration and Q&A class with Pasta Master Sfoglino Francesco Allegro then enjoy a four-course dinner with paired wines.

Rossoblu is the multiyear recipient of the Michelin Guide's Bib Gourmand, the Los Angeles Times Annual 101 Best Restaurants and for 5 years straight was listed on Eater LA's 38 Essential Restaurant list since opening in 2017. It's been a critical darling since the late revered food critic Jonathan Gold listed it as a top ten Los Angeles restaurant after only being open one year. At its soul, Rossoblu tells the story of the two places Chef Steve Samson calls home: Los Angeles and Bologna, Italy. The menu features authentic handmade pasta, market fresh produce and expertly cooked meats from a wood fired grill. Served in a stylish space with vaulted ceilings and a spacious outdoor garden, the cuisine is matched by genuine hospitality. Rossoblu is a true owner-operator restaurant with Chef Steve's wife Dina Samson helming marketing and finance, while Michael Tower is the Director of Operations.

WINSPIRE PACKAGE REDEMPTION:

Winspire Travel packages and experiences must be booked within one year of the purchase date. The actual travel date must occur within two years of the purchase date.

 WINSPIRE BOOKING & CONCIERGE SERVICES:

Winspire provides a team of seasoned travel professionals to help you redeem your experience. We will book all travel-related details and reservations for every part of your experience. Included within our services, Winspire can assist with extra hotel nights, airfare, and additional guests as a full-service travel agency.

 ADDITIONAL INFORMATION:

Reservations are subject to availability, blackout dates, and major holidays. Reservations must be booked 60 days in advance of travel. Purchases through charity fundraisers are non-refundable.

Certificates can not be resold or replaced if lost, stolen, or destroyed. Ground transportation is the responsibility of the winner unless otherwise stated.