

PIZZA A CASA

PIZZA SCHOOL ★ NEW YORK CITY

Private Pizza-Making Classes



"In my industry, we enjoy frequent nights of entertainment from our vendors, and Pizza a Casa was by far one of the best. The ambience was perfect, the time flew by, and we all walked away much more connected as a business team. I highly recommend Pizza a Casa as a unique and fun team building activity."
— Erin Hennigan, Moët-Hennessy



Come see why our pizza classes are the talk of the town for corporate events, team building, entertaining clients, celebrations with family and friends—whatever your special occasion may be.

Pizza a Casa Pizza School provides a thoroughly entertaining education paired with a gourmet bonding experience that your group will delight in attending and be buzzing about for a long time to come!



email: booking@pizzaacasa.com tel: 212-228-5483

Our Classes Feature:

- ★ How to make pizza dough from scratch
- ★ The secrets to making perfect pizza sauce
- ★ Stretching techniques for the ideal crust
- ★ How to throw dough like a real pizza pro
- ★ Exciting ingredients & embellishments — from classic combos to unexpected & unforgettable matches
- ★ Top-shelf toppings including fresh mozzarella we get daily from the oldest Italian cheese shop in the United States, our award-winning homemade sausage, the finest locally sourced and imported vegetables and meats, plus exotic options like organic truffle oil — even Nutella for dessert pizzas!
- ★ A special, one-of-a-kind space with a great soundsystem and playlist

Guests will enjoy our pizzas as well as incredible pizzas of their own creation. All in attendance receive a detailed handout with recipes and instructions and an exclusive Pizza a Casa pizza-making gift. PLUS everyone leaves with dough and/or a box of pizza for later!

Private Pizza Class Options:

Our Signature **HANDS-ON PIZZA WORKSHOP**

Up to 16 guests ★ 3 to 4 hours ★ \$2200 includes a \$150 credit towards our wine, beer and specialty soda selections

Our acclaimed HANDS-ON PIZZA WORKSHOP begins with a rollicking reception featuring beer/wine/specialty sodas and an incomparable sampling of pizzas made by the Pizza a Casa team. As guests mingle, the pizzas making the rounds serve as inspiration for the delicious skills all are about to learn. Once everyone has arrived and settled in, the pizza-making fun really kicks in — this class is a start-to-finish pizza-making extravaganza! We'll make dough from scratch, share the secrets of sauce making, conduct a cheese tasting, and so much more. Each participant (or team of two) will create, enjoy and/or leave with up to 4 pizzas — BRAVO! Our guests tell us time and time again, it's a truly unique and unforgettable experience for all.

GOURMET PIZZA-MAKING DEMO *and* PIZZA-MAKING PARTY

17 to 24 guests ★ 2 to 3 hours ★ \$2400 includes a \$200 credit towards our wine, beer and specialty soda selections

We'll get the party started with a festive meet and greet (and eat!) serving up beer/wine/specialty sodas and an incomparable tasting of pizzas made by the Pizza a Casa team. Once everyone has arrived and is suitably settled in, the pizza lesson begins. Our engaging instructors demo how to whip up a batch of dough from scratch, make an unforgettable pizza sauce, and how to stretch, top and bake a pizza like a pro. This event, designed for a larger group, is just the right amount of hands-on. What starts as a thoroughly entertaining cooking lesson ultimately turns into an unforgettable pizza-making party: the dough is risen and ready; participants stretch, top and cook their pizzas to perfection; slices are shared and hugs and high-fives fill the room! All participants learn the savory skills they'll need for pizza-making prowess and in the process get to make up to two pizzas each (to enjoy on the spot or take home). This party never fails to bring groups closer together.

★ **FOR ALL CLASSES** a 20% service fee and sales tax will be added to the total bill

★ Wine, beer and specialty soda menu — see list on page 4

★ Pizza-making party favors and gifts available — see list on page 4

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Owner/operators Jenny & Mark Bello

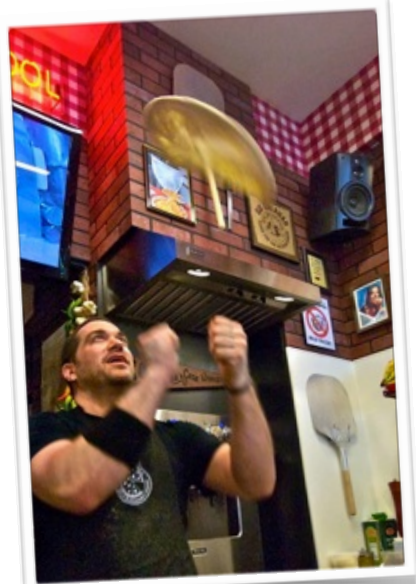
Master pizza instructor
Neil Lesneski



Satisfied Students Since 2010

Literally translated from Italian "pizza a casa" means "pizza at home". But it's so much more than that— it's a social happening that brings friends, family, and even total strangers closer together, united in the love of creating and sharing good food. At Pizza a Casa Pizza School, fostering this spirit of culinary camaraderie has been our mission since day one. Our school attracts pizza lovers from around the globe, all of them seeking the secrets of pizza-making perfection — and having a pizzeria oven is not a prerequisite! The proof is in the pizza as the unbelievable results our students see, taste and learn are all taught in our totally hands-on classroom, equipped entirely with home ovens. Our 10,000+ graduates agree, learning to make pizza the Pizza a Casa way is an amazing, unique and totally unforgettable experience. An experience that leads to a lifetime of incredible "pizza a casa" that will have friends and family talking and the local pizzeria wondering where everyone has gone...

Check out the Pizza a Casa [TripAdvisor](#) and [Yelp](#) reviews for the good word from people who've joined the fun at Pizza a Casa Pizza School!



Extra Cheese

Pizza a Casa founder Mark Bello's pizza and talent for sharing his expertise has been praised by the press with features in [The Village Voice](#), [Epicurious.com](#), [Entrepreneur](#), and as a repeat guest on [Martha Stewart's "Morning Living" radio](#). Mark has also had the distinction of being a presenter for the [Chefs@Google series](#), and performing a sold-out solo event at The [James Beard House](#). Mark was also recently named Pizza Expert in the [Food & Wine Masters Series](#).

Where We're Located

[371 GRAND STREET](#) on New York City's historic Lower East Side. Next door to Kossar's Bialys, two doors down from the Doughnut Plant, and two blocks from the Delancey/Essex F/J/M/Z subway stop.



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BEVERAGES & PARTY FAVORS

SODA

San Pellegrino Sodas	Orange, Blood Orange or Grapefruit	\$3
Fizzy Lizzy Natural Sodas	Grape or Pineapple	\$3
Diet Coke	Chilled to Perfection	\$3

BEER

Mama's Little Yella Pils	American Pilsner	\$5
Harpoon Cider	Crisp/Dry Cider	\$5
Lion Stout	Rich Dark Beer	\$5
Brooklyn IPA or Lager	Brooklyn Brews	\$5
Dale's Pale Ale	American IPA	\$5
Martens Witte	Belgian Wheat Beer	\$6
Raderberger	German Pilsner	\$6
Sixpoint Crisp or Sweet Action	16oz Tall Boy Cans	\$6

BUBBLY

Secco, Sorelle Casa, 2011	Crisp, Sparkling Italian	\$29
Lambrusco, Becco Rosso, 2011	Fizzy Light Red	\$30
Franciacorta Brut, Ronco Calino, 2012	Classic Prosecco	\$45

WHITE WINE

Pinot Grigio 'Tre Venezie' Vigneti del Sole, 2011	Our House White	gls. \$5/btl. \$19
Gavi, 'Maserà', Stefano Massone, 2012	Fruity, Honeyed, Dry	\$29
Palazzone Orvieto Classico, Terre Vineate, 2011	Umbrian Gold	\$32
Falanghina, Cantine del Taburno, 2011	Citrus, Mineral, Pear	\$32

RED WINE served cellar temperature

Montepulciano d'Abruzzo, Vigneti del Sole, 2011	Our House Red	gls. \$5/btl. \$19
Dolcetto d'Alba, 'Vignalonga' Rocca, 2011	Smokey, Earthy	\$29
Barbera d'Alba, Seghesio, 2012	Juicy, Rich, Chewy	\$34
Aglianico del Fidelis Cantine Taburno, 2009	Dark Fruit, Spice, Round	\$34
Chianti Classico, Ripanuda D.O.G.C., 2009	Classic, Perfect with Pizza	\$36
Etna Rosso, Terre Nere, 2011	Elegant, Berries, Herbal	\$40
Pinot Noir Vallee d'Aoste, Lo Triolet, 2011	Ripe, Rich, Fruity	\$49
Barolo, Fratelli Revello, 2009	Soft, Elegant, Perfumed	\$59
Brunello di Montalcino, Ciacci Piccolomini, 2008	Cherry, Chocolate, Leather	\$95

DIGESTIVE for when you "hit the pizza wall"

Underberg, German elixer and full stomach fixer	Cloves, Herbal	shot \$5
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POPULAR PARTY FAVORS & PIZZA-MAKING GEAR

Pizza a Casa Koozie® \$3 • Herb Scissors \$10 • Pizza a Casa Canvas Tote \$10
Pizza Screen (for crispy crusts in any home oven) \$10 • Mike's Hot Honey \$12
Pizza a Casa Pizza School Apron (red) \$20 • Pizza a Casa Instructor's Apron (black) \$30
PIZZA-MAKING KITS the **PRONTO** \$30/the **PRIMO** \$100/the **MAESTRO** \$170