



Rigatoni



Pappardelle



Casarecce



Gnocchi



Bucatini



Ravioli

# Emilia's

CRAFTED PASTA

## **Pasta specialists Emilia's to host first ever London dedicated pasta festival this summer!**

On Sunday 21st August, the Canary Wharf branch of Emilia's Crafted Pasta will not be running a usual restaurant service. Instead, the spacious, modern restaurant and outdoor areas, riverside terrace and surrounding parks and greenery **will all be transformed into a summer festival filled with live music, various pasta-themed masterclasses and kids activities - all in the name of celebrating pasta!**

Headlining the festivities will be one of Italy's and London's most exciting and up and coming Hip Hop & Soul artist - and X factor Italia finalist - **Davide Shorty** (@davideshorty), as well as a handful of other musicians, who champion Italian culture.

Best of all, entry and all activities will be completely **free of charge**, whilst the kitchen and bar will still be open for takeaway food and drinks (via Emilia's usual restaurant and bar menus) which can be enjoyed in our dedicated festival 'pasta picnic' areas. Plus, there'll be deckchairs, riverside benches and more open space dance spots (for those who are feeling more groovy).

We're especially excited to be **offering a variety of masterclasses** to explore the magical world of pasta. One masterclass will see pasta chefs teaching the pasta making process from scratch, from making the dough to rolling to making 3 different shapes of pasta. For those who are firmly in the camp of eating pasta rather than making it, we'll be offering a masterclass for that too, wherein we'll dive a bit deeper into pairing the perfect pasta shape to the perfect sauce. We'll also be partnering with **Boutinot Wines** to share more about pairing the perfect wine to pasta dish and **Rossella Cirillo** to understand how to use leftover food from home cooking endeavours to move towards a zero-waste lifestyle.

Spaces for all masterclasses (and other activities) will be free - but limited - and bookable through Eventbrite (*link to the organiser's profile: <http://emiliaspasta.eventbrite.com>*)

Emilia's inaugural 'Summer Pasta Festival' is reminiscent of the traditional Italian '**Sagra**', a festival that celebrates local food and drink by connecting the public with the producers, with plenty of feasting, music and fun along the way.

As evident in their now famous World Pasta Day annual event that offers free fresh pasta to all visitors, Emilia's is *a young company that thrives on ambitious events and in sharing its love for pasta and Italian culture with an ever-growing audience.*

We can't wait to see you on 21st August, from 12pm to 8pm, for a day full of celebrations and fun!

***[The event is being run in partnership with Parmigiano Reggiano PDO, Galvanina, Boutinot Wines, Baladin beers and the Campari Group – so expect delicious treats and fresh Italian drinks throughout the whole day. Part of the products have been kindly sponsored by the aforementioned partners]***



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<https://www.emiliaspasta.com/>  
<https://www.instagram.com/emiliaspasta/>  
<https://www.tiktok.com/@emiliascraftedpasta/>

### **Notes for editors:**

- Address: 12 George Street, Wood Wharf, E14 9QG
- The Emilia's ethos:

From rigatoni, to pappardelle, to casarecce, gnocchi, ravioli and bucatini, Emilia's Crafted Pasta takes the pairing of its hand-crafted pasta to the right sauces very seriously – there's a science behind the pairings to ensure the flavour is perfectly distributed and a craft behind the making the perfect pasta that allows the sauces to stick perfectly to the pasta ensuring each mouthful is as flavoursome as possible.

Our pasta dishes are made from scratch every day start to finish and inspired from traditional recipes and techniques. The menu is used only using the purest of ingredients, all 100% natural, with some exclusively sourced from a handful of local and sustainable suppliers in Italy and locally. Our most famous dish is a twist on a classic – a (minimum) four hour slow-cooked Béchamel Bolognese made with our 'Pasture for life' certified 100% grass-fed organic beef mince from a small farm just outside Bristol, made heartier and creamier using fresh béchamel. We serve this with long silky-smooth golden ribbons of egg pappardelle, which is a pasta shape that works well with rich and meaty sauces enabling it to capture the Bolognese sauce on every centimetre of the pasta.

The weight, texture, and size of the pasta should complement the sauce and it is this which we call the science and geometry behind our pasta. The delicate nature of long pasta such as bucatini requires a simple olive oil, tomato base or runny egg sauce, whilst the curves of ridged pasta like casarecce allow delicate recipes like homemade pesto to nestle in their twists.