

MARCH COOKING CLASSES

with Chef Andrea DiCarlo

Perfect for date nights,
passionate food lovers, and
home cooks ready to level up
their skills.

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Andrea DiCarlo is a modern multiregional chef and co-founder of the original La Bella Italia. His teaching focuses on mastering fundamentals and balancing flavor — salt, fat, acid, sweetness, and umami.

With deep respect for tradition and a clear, approachable style, he teaches students why food works — building confidence, instinct, and lasting skill in the kitchen.

Pizza Party

Fresh Dough & Classic Pies
Learn how to make authentic
pizza from scratch from flour to
flame.

March 15th 1:45pm- 4:00pm

Ticket Price: \$100 per person

Class Size: Limited seating

What You'll Learn:

- Proper dough hydration & fermentation
- Stretching technique (no rolling pins)
- Sauce balance & seasoning
- Baking fundamentals for home ovens



Sunday Taco Workshop

From Tortillas, Carne Asada &
Al Pastor.

March 22nd 1:45pm- 4:00pm

Ticket Price: \$100 per person

Class Size: Limited seating

What You'll Learn:

- Proper dough hydration and pressing technique
- Marinating and seasoning carne asada
- Building authentic al pastor flavor
- Balancing heat, acid, and texture in every taco



Mediterranean Citrus & Sea

Explore bright coastal flavors
with perfectly cooked shrimp,
vibrant lemon orzo, and a
light ricotta-based dessert to
finish.

March 29th 1:45pm- 4:00pm

Ticket Price: \$125 per person

Class Size: Limited seating

What You'll Learn:

- Building bright, citrus-forward Mediterranean flavor
- Properly cooking and finishing orzo for texture and balance



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