



LA CUCINA DELLA ZIA

Roll up your sleeves, grab a drink and let's get cooking!

Our chef will be showing you how to stretch, top, and bake your own pizza just like Zia would – sharing tips, tricks, and a few secrets along the way.

Pizza-making the Zia way; always fun, always genuine.

Ideal for team-bonding, end of quarter celebrations and seasonal festivities.

LA CUCINA DELLA ZIA

PARTIAMO CON

A glass of fizz or beer and selection of antipasti.

POI

Drinks down, aprons on and dough in hand!
Learn and practice the mastery of dough rolling and shaping, add a base and toppings of choice before loading your creation into our stone-baked oven.

DOPODICHÉ

Enjoy your fresh pizza with your group and another glass of fizz or beer.
Salute!

PER FINIRE

Our signature Tiramisù

£45 PER PERSON

ADD ON A DOUGH STARTER TO TAKE HOME IN A ZIA BRANDED BAG FOR
£15 PER PERSON



ZIA'S
SCHOOL OF ITALIAN

Partiamo Con:
To Start

Poi:
Then

Dopodiché:
After That

Per Finire:
To Finish