



Cooking Classes

These are demonstrations that can be booked all year round. There must be at least six participants. Approximate times: 3.30 pm to 6.00 pm



We Love Pasta

From different types of dough to cooking, we'll reveal all of the secrets to making outstanding traditional Italian pasta with sauce.

We'll cover all of the bases, from long and short shapes to filled pasta and classic sauces such as tomato, Bolognese and pesto with basil.

We Love Italy

Serve up expertly prepared classics from the Italian culinary scene! We'll teach you how to make them, step by step.

Homemade pizza and focaccia, parmigiana with aubergines and mozzarella, fresh pasta, risotto and of course tiramisu.

Participants will be given a recipe book during the lesson so that they can repeat all of the steps at home. At the end of the event, there'll be a chance to unwind and spend some time together on the terrace, enjoying the views and the dishes prepared by Enrico, our chef.

Class	80,00 €	Per person
Class & Aperitif	95,00 €	Per person
Class & Tasting Dinner	140,00 €	Per person
Class & Tasting Dinner in the Grotta di Bacco	170,00 €	Per person

Please note that these are demonstration-based lessons, with no practical activities for guests.