



TRADITIONAL COOKING CLASS

Flour, water, and a pinch of salt: just a few simple ingredients are enough to create the two most beloved Italian icons — pizza and pasta.

Symbols of conviviality, simplicity, and taste, they embody the most authentic and the heartfelt spirit of our country.

Guided by a professional chef, you'll discover and choose whether to learn the secrets of local pasta or authentic Italian pizza.

If you opt for pizza, you'll learn how to knead, shape, and bake three different varieties, selecting from a range of toppings and flavor combinations curated by the chef — inspired by the villa's atmosphere and the season.

If you prefer pasta, you'll get your hands into the dough to create two types of fresh pasta of your choice, drawing inspiration from traditional local recipes.

From the flour to the dough, and all the way to rolling it out by hand, you'll experience every step. You'll also prepare two sauces, chosen from those proposed by the chef.

Throughout the class, the chef will take you on a culinary journey through the flavors and stories of Italy, enriched with curiosities, anecdotes, and professional tips.

And to end on a sweet note, a timeless classic: surrounded by the aroma of coffee and the creaminess of mascarpone, you'll learn to prepare the perfect tiramisù — the ultimate symbol of Italian hospitality.

At the end of the class, all that's left to do is sit down, relax, and enjoy the fruits of your work — accompanied by a smile and a memory to take home forever.

THE PRICE INCLUDES

Lesson in English or Italian, ingredients, and final kitchen cleanup

THE PRICE DOESN'T INCLUDE

Wine and beverages, available upon request.
Everything not expressly indicated in “the price includes.”

IMPORTANT

The children's menu will be the same as the adults.
Please, clearly inform the chef in advance of any allergies or intolerances.

After the booking, the chef will contact you within a couple of days to decide the menu together.

