



PASTA CLASS IN ORVIETO

An experience that blends landscape, tradition, and authentic flavours, set among the gentle Umbrian hills overlooking the Rupe of Orvieto.

The morning begins at a farm where passion for the land takes shape through the cultivation of ancient grains, including Senatore Cappelli durum wheat and heritage soft wheat varieties, transformed into exceptional flours.

After a guided tour of the farm, guests are welcomed into the workshop for a hands-on fresh pasta class, an invitation to rediscover and learn slow, authentic gestures—from rolling out the dough to shaping tagliatelle and cutting spaghetti alla chitarra.

Throughout the experience, participants are guided by an English-speaking personal chef certified by the Gambero Rosso professional school, with experience in Michelin-starred restaurants.

The day continues at the table with a tasting lunch that tells the story of the territory through farm-produced and local zero-kilometre ingredients.

A selection of local cheeses and cured meats, naturally leavened breads, and traditional Umbrian legumes opens the meal.

This is followed by two iconic first courses of Umbrian cuisine: tagliatelle with Chianina beef ragù from free-range cattle, and spaghetti alla chitarra with cacio e pepe made using local aged “formaggio di fossa.”

To conclude, a delicious cocoa cake, accompanied by wines from local wineries and water.

A sensory journey celebrating craftsmanship, flavour, and the soul of rural Umbria.

THE PRICE INCLUDES

Cooking class at the farm, lunch with typical products, wine and beverages

THE PRICE DOESN'T INCLUDE

Anything not expressly listed under “The price includes.”

IMPORTANT

Please inform of any allergies or intolerances in writing prior to booking. The experience is not recommended for guests with celiac disease or severe gluten allergies

MEETING POINT

Orvieto - More info after the booking

