

HD: ITALIAN COOKING CLASS

(SIZE GROUP - UP TO 22 GUESTS)

PRICE: € 100,00 – Adults only (from 12 years old)

OPERATING ON: DAILY

From 01 February to 31 October 2023

DURATION: APPROX. 3 HOURS

LESSON STARTING TIME:

Morning 10:00 am (arrival 15 min in advance) Afternoon 15:00 pm (arrival 15 min in advance)

PICK-UP: NOT PROVIDED

HIGHLIGHTS:

- ► Fun while learning traditional Italian recipes
- ▶ Italian prosecco and local wine
- ► Take advantage of the knowledge of Chef Carmen to steal some of her cuisine secrets
- ► Enjoy the meal with your class companions of the day

YOUR COOKING EXPERIENCE:

Our chef will welcome you with an Italian prosecco, introducing you to the preparation of the recipes of the day.

Preparation of home-made pasta, a main course such us meat, fish or eggplant parmigiana.

Dessert is the sweetest way to finish the course!

At the end of the class, you will eat the dishes prepared. Enjoy your meal!

Type of menu will depend on the wish of the first clients making the booking.

INCLUDED:

- ► Lunch or dinner based on the menu prepared
- ► Welcome prosecco and local wine

NOT INCLUDED:

Transportation

PLEASE NOTE: Our Chef will be happy to provide gluten free option or ad hoc menu for food allergies.

PLEASE KEEP US INFORMED ABOUT DIETARY OR RELIGIOUS RESTRICTIONS / FOOD ALLERGIES





HD: COOK WITH CHEF TONY

(SIZE GROUP – UP TO 12 GUESTS)

PRICE STARTING AT: € 130,00 Adults € 90,00 KIDS (5–15 YEARS OLD)

OPERATING ON: DAILY

From 01 February to 31 October 2023

DURATION: APPROX. 2h. and 30 min

LESSON STARTING TIME:

Morning 11:00 am (arrival 15 min in advance) Afternoon 6:00 pm (arrival 15 min in advance)

PICK-UP: NOT PROVIDED

HIGHLIGHTS:

- ► Fun while learning traditional Italian recipes
- ► Italian prosecco and local wine
- ► Take advantage of the knowledge of Chef Tony to steal some of his cuisine secrets
- ► Enjoy the meal with your class companions of the day

YOUR COOKING EXPERIENCE:

Our chef will welcome you with an Italian prosecco, introducing you to the preparation of the recipes of the day.

Preparation of home-made pasta, a main course such us meat, fish or eggplant parmigiana.

Dessert is the sweetest way to finish the course!

At the end of the class, you will eat the dishes prepared. Enjoy your meal!

Type of Menu will depend on the wish of the first clients making the booking.

INCLUDED:

- Lunch or dinner based on the menu prepared
- ► Welcome prosecco and local wine

NOT INCLUDED:

Transportation

PLEASE NOTE: Our Chef will be happy to provide gluten free option or ad hoc menu for food allergies.

PLEASE KEEP US INFORMED ABOUT DIETARY OR RELIGIOUS RESTRICTIONS / FOOD ALLERGIES





HD: FLAVOURS OF SORRENTO FOOD AND WALKING TOUR

RATE: Adult € 55,00 / **Child 10-12 years old** € 55,00

OPERATED ON: MONDAY - WEDNESDAY &

FRIDAY

From 01 April to 31 October 2023

DURATION: 2 HOURS AND 30 MINUTES **MEETING POINT:** PIAZZA TASSO

SORRENTO

HIGHLIGHTS:

- ► Central meeting point in Sorrento
- Authorized local guide
- ► Discover little alleys and places history of Sorrento



ITINERARY:

Meet your guide from Piazza Tasso, walking along the narrow lanes you will have a chance to learn about its history, the cultivation of lemons and the production of olive oil, cheese and wine.

An expert guide will lead you step by step in the knowledge of the basics of cultivation, production and tasting of our local products.

You will learn to understand and recognize the different qualities of these excellent products, from the typical production to their properties, such as color, aroma and flavor. Of course, you can't miss a visit to a local factory producing cheese and limoncello.

Highlight of the tour will be the tasting of a nice bruschetta topped with fresh homemade bread, extra virgin Olive Oil, different kinds of local cheese, salami and vegetables paired with a glass of wine.

After everything you experienced during our tour, it will all acquire a whole new value!

INCLUDED:

- Authorized local guide English speaking
- ► Tasting of our local products
- ► Visit to a local factory producing cheese and limoncello

NOT INCLUDED:

► Roundtrip transfer Hotel or Meeting Point / Piazza Tasso Sorrento.