

PASTA & DESSERT CLASS

AVAILABLE IN ROME, FLORENCE, PALERMO AND MILAN

This hands-on culinary format combines fresh pasta making with a dessert-focused experience, offering a well-paced and engaging introduction to classic techniques and flavors. Guided by professional chefs, participants work directly with the dough, learning how texture, timing, and simple gestures shape handmade pasta.

The session continues with the pairing of the pasta with seasonal, traditional sauces introduced by the chef, before the dishes are cooked and enjoyed. The experience is completed with a dedicated dessert moment, which may include either a live gelato-making demonstration followed by tasting, or the hands-on preparation of classic tiramisù.

A balanced and interactive format designed to keep guests involved throughout, combining practical learning with relaxed tasting moments, and well suited to corporate events and private gatherings.

KIND OF ACTIVITY

Cooking Class

PEOPLE /

DURATION 3 Hours

LANGUAGE English, Italian

DAY AND TIME Everyday
11.00 AM | 3.00 PM | 6.30 PM

NOTES

- In case of delays exceeding 10 minutes, we may no longer be able to guarantee the full delivery of the service, and this will not entitle any refund, either partial or full.
- Vegetarian options and alternative recipes are available upon prior notice.
- Please note that the activities are not suitable for guests with celiac disease.
- All participants under 18 years of age must be accompanied by at least one adult

INCLUSIONS

- Cooking class led by professional local chefs
- Hands-on preparation of fresh pasta dishes, paired with seasonal sauces
- Artisanal gelato demonstration and tasting or tiramisù preparation and tasting
- All fresh ingredients, apron, and kitchen utensils
- Full meal and unlimited wine during the experience (soft drinks for children)
- Certificate of participation

SMART PASTA CLASS & GELATO TASTING

TOWNS OF ITALY TOURIST HUB & COOKING SCHOOL | ROME

This experience introduces the essential techniques of handmade fresh pasta, offering a clear and engaging approach to traditional preparation methods. Guided by professional local chefs, participants work directly with the dough, learning how simple ingredients are shaped through technique and precision.

Hands-on practice is paired with chef-led explanations, focusing on seasonal, traditional sauces and the balance of texture and flavor. The experience also includes a tasting of artisanal gelato, introduced through a brief explanation of its production process. Practical tips shared throughout the class allow guests to confidently recreate the recipes at home.

KIND OF ACTIVITY

Cooking Class

PEOPLE /

DURATION 2 Hours

LANGUAGE English, Italian

DAY AND TIME Everyday
11/12.00 AM | 3.00 PM |
6.30/7.30 PM

DISHES PREPARED DURING THE EXPERIENCE

- Handmade fresh fettuccine, prepared during the class

Served with Amatriciana sauce

Served with Cacio e Pepe sauce

- Artisanal gelato

INCLUSIONS

- Cooking class led by professional local chefs
- Hands-on preparation of two fresh pasta dishes
- Pairing with seasonal, traditional sauces
- Artisanal gelato tasting
- Unlimited wine during the experience (soft drinks for children)
- Digital recipe booklet to recreate the experience at home
- Certificate of participation

NOTES

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- Please note that the activities are not suitable for guests with celiac disease.
- All participants under 18 years of age must be accompanied by at least one adult

SMART PIZZA CLASS & GELATO TASTING

TOWNS OF ITALY TOURIST HUB & COOKING SCHOOL | ROME

Flour, water, heat, and timing are at the core of this hands-on pizza class, where participants step into the kitchen to understand how technique shapes the final result. Participants are introduced to dough, ingredients, and technique, gaining a clear understanding of the process.

To ensure the best results, doughs are prepared in advance to respect proper leavening times, while guests also work with dough during the class. Each participant stretches, tops, and bakes their own pizza under the chef's guidance.

A gelato-making demonstration, followed by a tasting, completes the experience, alongside practical tips that allow guests to recreate what they have learned at home.

KIND OF ACTIVITY

Cooking Class

PEOPLE /

DURATION 2 Hours

LANGUAGE English, Italian

DAY AND TIME Everyday
11/12.00 AM | 3.00 PM |
6.30/7.30 PM

NOTES

- In case of delays exceeding 10 minutes, we may no longer be able to guarantee the full delivery of the service, and this will not entitle any refund, either partial or full.
- Vegetarian options and alternative recipes are available upon prior notice.
- Please note that the activities are not suitable for guests with celiac disease.
- All participants under 18 years of age must be accompanied by at least one adult

INCLUSIONS

- Cooking class led by professional local chefs
- Hands-on pizza-making experience
- Use of apron and kitchen utensils
- Gelato-making demonstration followed by tasting
- Unlimited wine during the experience (soft drinks for children)
- Certificate of participation

PIZZA CLASS & GELATO TASTING

AVAILABLE IN ROME, FLORENCE, PALERMO AND MILAN

An energetic and crowd-pleasing cooking format built around pizza, designed to create an immediate sense of involvement and enjoyment. This experience invites guests into the kitchen for an informal and dynamic session, where technique meets creativity and every step leads quickly to a tangible result.

After a brief introduction to ingredients and preparation, participants move straight into action, shaping, topping, and baking their own pizzas under the guidance of professional chefs. The focus is on experimentation and personalization, turning the kitchen into a lively space filled with aromas, movement, and conversation.

The experience is complemented by a gelato-making demonstration followed by tasting, adding a light and enjoyable finale that completes a format conceived to entertain, engage, and delight guests in a relaxed setting.

KIND OF ACTIVITY

Cooking Class

PEOPLE /

DURATION 3 Hours

LANGUAGE English, Italian

DAY AND TIME Everyday
11 AM | 3 PM | 6.30 PM

NOTES

- In case of delays exceeding 10 minutes, we may no longer be able to guarantee the full delivery of the service, and this will not entitle any refund, either partial or full.
- Vegetarian options and alternative recipes are available upon prior notice.
- Please note that the activities are not suitable for guests with celiac disease.
- All participants under 18 years of age must be accompanied by at least one adult

INCLUSIONS

- Cooking class led by professional local chefs
- Hands-on preparation of individual pizzas and Gelato-making demonstration and tasting
- All fresh ingredients and use of apron and kitchen utensils
- Full meal and unlimited wine during the experience (soft drinks for children)
- Certificate of participation

COOKING CLASS AND MARKET TOUR

TOWNS OF ITALY COOKING SCHOOL | FLORENCE

Inspired by the way food has always been part of everyday family life, this culinary experience is rooted in the legacy of Nonna Wilma and designed as a journey from market to table. The format combines a guided visit to Florence's Central Market with a hands-on cooking session, creating a direct connection between ingredients and technique.

Accompanied by a professional chef, guests explore the Central Market, engaging with local vendors and discovering seasonal products through curated tastings. Back in the kitchen, participants prepare their own Nonna-style lasagna, layering fresh handmade pasta with slow-cooked Bolognese ragù and creamy béchamel.

The experience also includes a tiramisù-making session, before enjoying the dishes just prepared in a relaxed and informal setting.

KIND OF ACTIVITY

Cooking Class

PEOPLE /

DURATION 5 Hours

LANGUAGE English, Italian

DAY AND TIME Everyday
9:00 AM

INCLUSIONS

- Cooking class led by professional local chefs and guided visit to the Central Market of Florence
- Tasting of typical seasonal products during the market experience
- Preparation of your own Nonna's Lasagna, with fresh pasta, slow-cooked Bolognese ragù, and creamy béchamel
- Tiramisù-making session
- All fresh ingredients and use of apron and kitchen utensils
- Full meal and unlimited wine during the experience (soft drinks for children)
- Certificate of participation

NOTES

- In case of delays exceeding 10 minutes, we may no longer be able to guarantee the full delivery of the service, and this will not entitle any refund, either partial or full.
- Vegetarian options and alternative recipes are available upon prior notice
- Please note that the activities are not suitable for guests with celiac disease
- All participants under 18 years of age must be accompanied by at least one adult

COOKING CLASS AND MARKET TOUR

TOWNS OF ITALY TOURIST HUB & COOKING SCHOOL | PALERMO

Set within the vibrant atmosphere of Palermo's historic Mercato del Capo, this culinary experience introduces Sicilian flavors through market exploration and hands-on cooking. Guided by a local professional chef, guests move through the open-air market, discovering seasonal produce, local specialties, and ingredients that define the region's culinary identity.

Back in the kitchen, participants take part in the preparation of a complete three-course Sicilian menu, working with fresh ingredients and traditional techniques. From iconic street-food classics to handmade pasta and a signature dessert, each dish reflects the expressive character of Sicilian cuisine.

The experience concludes with a shared meal featuring the dishes prepared during the class, accompanied by unlimited wine (soft drinks for children), offering a lively and engaging food-focused moment.

KIND OF ACTIVITY

Cooking Class

PEOPLE /

DURATION 5 Hours

LANGUAGE English, Italian

DAY AND TIME Everyday
9:00 AM

NOTES

- In case of delays exceeding 10 minutes, we may no longer be able to guarantee the full delivery of the service, and this will not entitle any refund, either partial or full.
- Vegetarian options and alternative recipes are available upon prior notice.
- Please note that the activities are not suitable for guests with celiac disease.
- All participants under 18 years of age must be accompanied by at least one adult

INCLUSIONS

- Cooking class led by professional local chefs and guided visit to the Palermo Mercato del Capo
- Tasting of typical seasonal products during the market experience
- Preparation of three courses Sicilian Meal
- All fresh ingredients and use of apron and kitchen utensils
- Full meal and unlimited wine during the experience (soft drinks for children)
- Certificate of participation

CAPPUCCINO AND TIRAMISÙ CLASS

AVAILABLE IN ROME AND FLORENCE

A refined activity designed to start the day surrounded by the aromas and flavors of an authentic Italian breakfast. Under the guidance of our professional chefs, participants will try their hand at preparing the great morning classics: from a masterfully frothed cappuccino to traditional breakfast pastries, culminating in the creation of one of Italy's most iconic desserts: tiramisù.

The experience blends hands-on practice with culinary discovery, allowing participants to learn techniques and secrets while working side-by-side in a relaxed and convivial atmosphere. The activity is specifically designed to foster interaction, conversation, and the pleasure of shared moments.

The experience concludes with the group enjoying the breakfast they have prepared together, immersed in a relaxed setting to start the day in the best possible way.

KIND OF ACTIVITY

Cooking Class

PEOPLE /

DURATION 1.30 Hour

LANGUAGE English, Italian

DAY AND TIME Everyday
9:00 AM

NOTES

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- Vegetarian options and alternative recipes are available upon prior notice.
- Please note that the activities are not suitable for guests with celiac disease.
- All participants under 18 years of age must be accompanied by at least one adult

INCLUSIONS

- Welcome coffee and juices
- Breakfast class with a professional chef
- Hands-on preparation of cappuccino and Italian breakfast items
- All ingredients, apron, and utensils
- Enjoying the prepared breakfast together
- Certificate of participation



COOKING CLASS ROMAN STYLE 1

TOWNS OF ITALY TOURIST HUB & COOKING SCHOOL | ROME

A private cooking experience inspired by the bold and authentic flavors of Roman cuisine. Guided by professional local chefs, guests explore traditional techniques and ingredients through a balanced combination of hands-on preparation and chef-led demonstrations.

During the class, participants take part in the creation of a complete Roman menu, including an appetizer, a fresh pasta course, a main dish, and a classic dessert. Each preparation reflects the direct, expressive character of Roman cooking, where simplicity and quality ingredients define the final result.

The experience unfolds at an unhurried pace, allowing guests to fully appreciate each step of the process and gain a deeper understanding of Roman culinary culture through practice, observation, and taste.

KIND OF ACTIVITY

Cooking Class

PEOPLE /

DURATION 3 Hours

LANGUAGE English, Italian

DAY AND TIME Everyday
11 AM | 3 PM | 6.30 PM

DISHES PREPARED DURING THE EXPERIENCE

Starter – Fried Zucchini Flower

Fresh Pasta Workshop – Tagliatelle Amatriciana

Main Course – Saltimbocca alla Romana

Dessert – Crumble with ricotta cream and sour
cherry (visciole) jam

INCLUSIONS

- Cooking class led by professional local chefs
- Hands-on preparation of a complete menu, including starter, fresh pasta, main course, and dessert
- All fresh ingredients, apron, and kitchen utensils
- Unlimited wine during the experience (soft drinks for children)
- Certificate of participation

NOTES

- In case of delays exceeding 10 minutes, we may no longer be able to guarantee the full delivery of the service, and this will not entitle any refund, either partial or full.
- Vegetarian options and alternative recipes are available upon prior notice.
- Please note that the activities are not suitable for guests with celiac disease.
- All participants under 18 years of age must be accompanied by at least one adult

COOKING CLASS ROMAN STYLE 2

TOWNS OF ITALY TOURIST HUB & COOKING SCHOOL | ROME

A private cooking experience inspired by the bold and authentic flavors of Roman cuisine. Guided by professional local chefs, guests explore traditional techniques and ingredients through a balanced combination of hands-on preparation and chef-led demonstrations.

During the class, participants take part in the creation of a complete Roman menu, including an appetizer, a fresh pasta course, a main dish, and a classic dessert. Each preparation reflects the direct, expressive character of Roman cooking, where simplicity and quality ingredients define the final result.

The experience unfolds at an unhurried pace, allowing guests to fully appreciate each step of the process and gain a deeper understanding of Roman culinary culture through practice, observation, and taste.

KIND OF ACTIVITY

Cooking Class

PEOPLE /

DURATION 3 Hours

LANGUAGE English, Italian

DAY AND TIME Everyday
11 AM | 3 PM | 6.30 PM

DISHES PREPARED DURING THE EXPERIENCE

Starter – Fried Carciofi

First Course – Mezze Maniche Cacio e Pepe

Main Dish – Polpette alla Romana

Dessert – Tiramisù

INCLUSIONS

- Cooking class led by professional local chefs
- Hands-on preparation of a complete menu, including starter, fresh pasta, main course, and dessert
- All fresh ingredients, apron, and kitchen utensils
- Unlimited wine during the experience (soft drinks for children)
- Certificate of participation

NOTES

- In case of delays exceeding 10 minutes, we may no longer be able to guarantee the full delivery of the service, and this will not entitle any refund, either partial or full.
- Vegetarian options and alternative recipes are available upon prior notice.
- Please note that the activities are not suitable for guests with celiac disease.
- All participants under 18 years of age must be accompanied by at least one adult