



## LIVE ITALIAN OPERA & COOKING DINNER SHOW

TOWNS OF ITALY TOURIST HUB & COOKING SCHOOL | ROME

Set to the notes of Italy's most celebrated melodies, this exclusive format blends the great traditions of Italian cuisine with an exceptional live musical performance. The evening begins with a welcome aperitivo, accompanied by a repertoire of iconic Italian classics performed live, setting a captivating tone for the event.

At the heart of the evening is a dedicated show cooking: the chef reveals the secrets of traditional handmade fresh pasta, allowing guests to enjoy the preparation through culinary storytelling and musical entertainment. The musical selection is carefully curated to accompany every moment, alternating famous opera arias with timeless masterpieces of the Italian musical tradition.

The experience concludes with a tasting of traditional Italian artisanal gelato, offering a moment of relaxation and conviviality that brings together the pleasure of the table and the timeless charm of Italy's culinary and musical heritage

### KIND OF ACTIVITY

Food & Beverage Entertainment Experience

**PEOPLE** Min / Max 36

**DURATION** 2 Hours

**LANGUAGE** English, Italian

**DAY AND TIME** Apr/May/Aug/Nov/Dec1-15/Jan/Feb: SAT/MON  
Jun/Jul/Sep/Oct: SAT/MON/THU  
7PM

### INCLUSIONS

- Welcome aperitivo
- Live performance by an opera singer and pianist
- Fresh pasta live cooking show led by a professional chef
- Full meal featuring seasonal recipes
- Wine, soft drinks, and water included
- Final toast with limoncello

### 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



## MOZZARELLA TASTING EXPERIENCE

TOWNS OF ITALY TOURIST HUB & COOKING SCHOOL | ROME

A refined culinary event designed to introduce participants to selected products and flavors through guided tasting, storytelling, and live cooking moments. Led by food experts and professional staff, the experience centers on Mozzarella di Bufala Campana DOP, explored through its production process and presented in different styles and textures, alongside ricotta cheese and a selection of cured meats.

The tasting is complemented by a curated wine moment featuring a rosé from the island of Pantelleria, introduced by a sommelier who shares insights into its characteristics and origin. The experience continues with a live pasta preparation by the chef, followed by a refreshing gelato tasting, creating a well-paced and engaging culinary sequence.

Conceived as a relaxed and structured format, this experience combines tasting and live demonstrations, making it suitable for corporate events, incentives, and private gatherings

### KIND OF ACTIVITY

Food & Beverage Entertainment Experience

**PEOPLE** Min 10 Max /

**DURATION** 3 Hours

**LANGUAGE** English, Italian

**DAY AND TIME** On Request

### INCLUSIONS

- Guided tasting of Mozzarella di Bufala Campana DOP, presented in different styles and textures, including ricotta cheese and selected cured meats
- Guided wine tasting featuring a rosé from the island of Pantelleria, presented by a sommelier
- Live pasta preparation by a professional chef
- Pasta and gelato tasting
- House wine and soft drinks during the experience
- Practical tips for recreating pasta and gelato at home

### 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



## ITALIAN CLASSIC MIXOLOGY DEMONSTRATION

TOWNS OF ITALY TOURIST HUB & COOKING SCHOOL | ROME

A relaxed and engaging mixology experience dedicated to the great classics of Italian cocktail culture. Guided by a master bartender, guests observe the techniques behind iconic aperitivo drinks, discovering ingredients, balance, and presentation through a live demonstration.

The experience continues with the tasting of the cocktails prepared during the session, paired with homemade focaccia and a selection of Italian cured meats.

Designed as an informal yet refined moment, this format combines observation, tasting, and practical insights, offering an enjoyable introduction to Italian mixology in a convivial setting.

### KIND OF ACTIVITY

Food & Beverage Entertainment Experience

**PEOPLE** Min 10 Max /

**DURATION** 2 Hours

**LANGUAGE** English, Italian

**DAY AND TIME** On Request

### COCKTAILS & FOOD PAIRING

- Negroni
- Americano
- Spritz
- Bellini
- Sbagliato
- Campari Shakerato
- Homemade focaccia
- Selection of Italian cured meats

### INCLUSIONS

- Professional bartender-led session
- Demonstrations and tasting of Italian cocktail classics
- Aperitivo with focaccia and Italian cured meats
- Practical tips to recreate cocktails at home

### 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



## HANDS-ON ITALIAN APERITIVO

TOWNS OF ITALY TOURIST HUB & COOKING SCHOOL | ROME

An interactive mixology experience dedicated to the classic Italian aperitivo. Guided by a professional bartender, guests actively take part in the preparation of some of Italy's most iconic cocktails, learning techniques, proportions, and the balance behind timeless recipes.

From Negroni and Spritz to Bellini and other aperitivo classics, participants prepare their own drink and enjoy it alongside homemade focaccia and a selection of Italian cured meats.

A relaxed and engaging format that combines practical involvement, tasting, and insider tips, offering a lively introduction to Italian cocktail culture.

### KIND OF ACTIVITY

Food & Beverage Entertainment Experience

**PEOPLE** Min 10 Max /

**DURATION** 2.5 Hours

**LANGUAGE** English, Italian

**DAY AND TIME** On Request

### COCKTAILS & FOOD PAIRING

- Negroni
- Americano
- Spritz
- Bellini
- Sbagliato
- Campari Shakerato
- Homemade focaccia
- Selection of Italian cured meats

### INCLUSIONS

- Professional bartender-led session
- Hands-on Preparation and tasting of Italian cocktail classics
- Aperitivo with focaccia and Italian cured meats
- Practical tips to recreate cocktails at home

### 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



## CRAFT & HOMEMADE MIXOLOGY

TOWNS OF ITALY TOURIST HUB & COOKING SCHOOL | ROME

A hands-on mixology experience that explores the Italian aperitivo through classic cocktails and homemade ingredients. Guided by a professional bartender, guests prepare some of Italy's most iconic drinks while learning techniques, balance, and presentation.

Alongside the cocktail classics, participants create their own homemade juice to personalize their aperitivo, adding a craft touch to the experience. The session continues with the tasting of the prepared cocktails, paired with homemade focaccia and a selection of Italian cured meats, for a relaxed and engaging moment dedicated to Italian mixology culture.

### KIND OF ACTIVITY

Food & Beverage Entertainment Experience

**PEOPLE** Min 10 Max /

**DURATION** 3 Hours

**LANGUAGE** English, Italian

**DAY AND TIME** On Request

### COCKTAILS & FOOD PAIRING

- Negroni
- Americano
- Spritz
- Bellini
- Negroni Sbagliato
- Campari Shakerato
- Homemade focaccia
- Selection of Italian cured meats

### INCLUSIONS

- Professional bartender-led session
- Preparation and tasting of Italian cocktail classics and juice
- Aperitivo with focaccia and Italian cured meats
- Practical tips to recreate cocktails at home

### 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



## SPIRITS & LIMONCELLO EXPERIENCE

TOWNS OF ITALY TOURIST HUB & COOKING SCHOOL | ROME

A sensory journey through the world of the aperitivo, where spirits, aromas, and handcrafted elements take center stage. This experience invites guests to step behind the bar and discover the character of classic cocktails and homemade liqueurs, guided by a professional bartender who shares techniques, balance, and creative insights.

Alongside the preparation of iconic aperitivo drinks, participants create a homemade syrup to personalize their cocktails, before crafting their own bottle of limoncello to take home. The tasting is accompanied by homemade focaccia and a selection of cured meats, bringing together flavor, craft, and atmosphere in a lively and engaging mixology experience.

### KIND OF ACTIVITY

Food & Beverage Entertainment Experience

**PEOPLE** Min 10 Max /

**DURATION** 4 Hours

**LANGUAGE** English, Italian

**DAY AND TIME** On Request

### COCKTAILS & FOOD PAIRING

- Negroni
- Americano
- Spritz
- Bellini
- Sbagliato
- Campari Shakerato
- Personal bottle of Limoncello
- Homemade focaccia
- Selection of Italian cured meats

### INCLUSIONS

- Professional bartender-led session
- Preparation and tasting of Italian cocktail classics and Limoncello
- Tasting with focaccia and Italian cured meats
- Limoncello Bottle to bring home
- Graduation certificate of participation
- Practical tips to recreate cocktails at home

### 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



## LIVE COOKING SHOW 1

TOWNS OF ITALY TOURIST HUB & COOKING SCHOOL | ROME

A live cooking experience dedicated to the richness of Roman-inspired pasta traditions, where guests enjoy the pleasure of watching a professional chef at work while discovering techniques, flavors, and stories behind classic recipes. Set in a relaxed and convivial atmosphere, this format turns cooking into an engaging performance, combining observation, narration, and tasting.

Designed for those who wish to experience Italian cuisine without hands-on participation, the show allows guests to focus on the rhythm of the kitchen and the enjoyment of a shared meal

### KIND OF ACTIVITY

Food & Beverage Entertainment Experience

**PEOPLE** /

**DURATION** 2.5/3 Hours

**LANGUAGE** English, Italian

**DAY AND TIME** Everyday  
11:00 AM | 6:30 PM

### MENU

Antipasto – Selection of cured meats and cheeses with jams, honey, and bread

First Course – Cacio e Pepe risotto, creamed in the cheese wheel

Main Course – Saltimbocca alla romana, served with mixed greens

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

### INCLUSIONS

- Live cooking demonstration by a professional chef
- Full menu demonstration and beverage
- Tasting of all dishes prepared during the demonstration
- Dietary substitutions available upon request

### 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



## LIVE COOKING SHOW 2

TOWNS OF ITALY TOURIST HUB & COOKING SCHOOL | ROME

An engaging live cooking experience that celebrates Roman cuisine through observation, storytelling, and taste. In a relaxed and convivial setting, guests follow a professional chef as a complete menu comes to life, discovering techniques, traditions, and the stories behind iconic local dishes.

Designed for those who prefer to enjoy Italian cuisine without hands-on participation, this format focuses on the pleasure of watching, listening, and tasting, turning the cooking process into an entertaining and shared moment

### KIND OF ACTIVITY

Food & Beverage Entertainment Experience

**PEOPLE** /

**DURATION** 3 Hours

**LANGUAGE** English, Italian

**DAY AND TIME** Everyday  
11:00 AM | 6:30 PM

### MENU

First Course Selection

- Ravioli filled with ricotta and pecorino, served with pumpkin cream and crispy guanciale
- Mezze maniche, creamed in the cheese wheel

Dessert

- Artisanal chocolate gelato with hazelnut brittle

### INCLUSIONS

- Live cooking demonstration by a professional chef
- Preparation and tasting of all dishes featured in the menu
- Beverages served during the experience
- Dietary substitutions available upon request

### 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





## LIVE COOKING SHOW 3

TOWNS OF ITALY TOURIST HUB & COOKING SCHOOL | ROME

This live cooking show is conceived as a seated dining experience, where guests enjoy a refined Roman-inspired menu while watching a professional chef prepare each course in real time. Rather than following the pace of a class, the evening unfolds like a culinary performance, with dishes presented, explained, and served as the menu progresses.

The chef leads the experience through a sequence of elegant preparations, combining technique and storytelling to highlight ingredients, balance, and presentation. Guests are invited to observe, listen, and taste, allowing the focus to remain on conversation, atmosphere, and the pleasure of a shared table.

### KIND OF ACTIVITY

Food & Beverage Entertainment Experience

**PEOPLE** /

**DURATION** 3 Hours

**LANGUAGE** English, Italian

**DAY AND TIME** Everyday  
11:00 AM | 6:30 PM

### MENU

Antipasto – Purple cabbage salad with toasted sesame and Brie croutons

First Course – Risotto with artichoke cream and Grana Padano shavings

Main Course – Roast pork loin with prunes, served with mixed greens

Dessert – Vanilla gelato with red fruit coulis

### INCLUSIONS

- Live cooking demonstration by a professional chef
- Preparation and tasting of all dishes featured in the menu
- Beverages served during the experience
- Dietary substitutions available upon request

### 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