

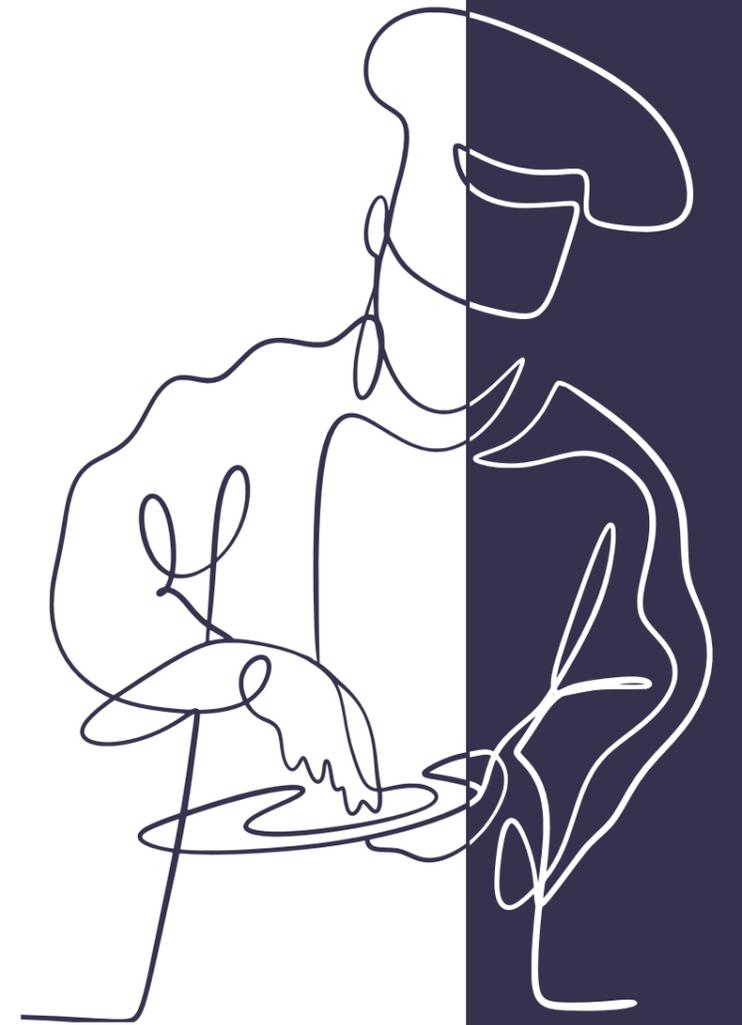


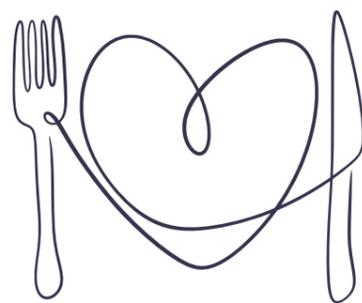
# TOWNS *of* ITALY

## *Cooking Schools*

**2025 - 2026**

**EVENTS AND TEAM BUILDING**





We are **Experience Makers**: creating experiences is what we've always done.

With **Towns of Italy**, we bring our expertise into the **corporate** world, crafting events and activities designed to make a **lasting impression**.



We organize corporate **events, meetings, and team-building** activities designed to strengthen **connections**, encourage **collaboration**, and enhance internal communication.

Engaging experiences that combine fun and professional growth

# Our Cooking Schools in Italy

A JOURNEY THAT BEGAN LONG AGO



## 2008: THE FIRST SCHOOL IN FLORENCE

---

Our story began on the rough wood of a kitchen table, where a child watched his **grandmother Wilma** knead fresh **pasta**. From that simple gesture, the idea was born to create, a few years later, the very first **Towns of Italy** cooking school.

## EXPANDING TO OTHER CITIES

---

Today we have **four cooking schools** across Italy — unique spaces that welcome visitors and reflect the essence of the cities they are in — with the goal of continuing to grow and bring our experience to **new destinations**.

## AN EVOLVING EXPERTISE

---

An **experience** shaped over years of work in diverse contexts, which today allows us to master the art of creating **authentic experiences**.

## Why Choose Towns of Italy?



### **FAMILY-FRIENDLY AND WELCOMING ATMOSPHERE**

Our cooking schools are where **professionalism** meets the **warmth of home**. Fully equipped spaces that preserve the family spirit of a shared table.

### **PROFESSIONALISM AND ENTERTAINMENT**

Our **chefs**, skilled and passionate, lead every activity with **energy and creativity**, turning each moment into an engaging and **memorable experience**.

### **EXPERIENCES THAT CONNECT AND INSPIRE**

Amid aromas, flavors, and creativity, participants learn **new culinary skills**, collaborate, and have fun through experiences designed to **strengthen team bonds**.

# Our Curated Experiences

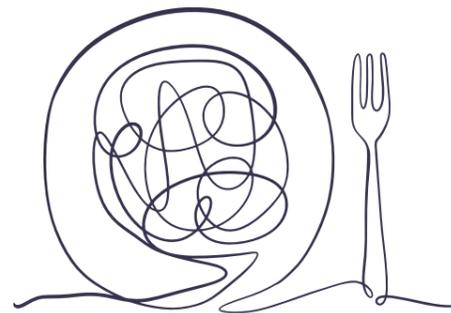
Creatively crafted and custom designed to reflect the highlights of the client company, match its ideals, and entertain participants, our team-building activities help strengthen the group by promoting authentic connections and debates in a fun and friendly atmosphere.

These are the activities we can offer:

Brigade Challenge

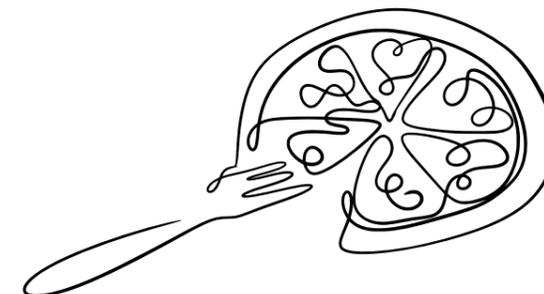


Pasta and Tiramisù  
Together



+ Market Tour  
(optional)

Gourmet Pizza  
and Tiramisù



Finger Food e  
Bollicine



# Brigade Challenge

Participants will be divided into real restaurant brigades. Each brigade will work under the supervision of our professional Chefs. The teams will be asked to prepare a menu based on an appetizer, a first course of fresh pasta and a dessert and the challenge will develop on different levels:

Speed contest: a whiplash challenge to make the best traditional French Chantilly, passing the whisk and helping each other, to obtain the softest and most delicious mixture.

Accuracy competition: the brigades will compete to see who can roll out the thinnest dough and make the most beautiful closure of the ravioli, the final judgment will be up to the professional chefs.

Competition of taste: the participants will create their own version of the recipes on the menu and the dish with the most balanced taste will be awarded.

**MAX 20 PEOPLE**  
**DURATION 4 HOURS**

## WHAT'S INCLUDED

Welcome drink

Cooking team competition supervised by the Chef: preparation of an appetizer, preparation of a fresh pasta main course, and a dessert

All the ingredients for cooking

Use of apron and kitchen utensils

Lunch or dinner buffet with prepared dishes accompanied by water and wine

Certificate of participation

*STIMULATES COLLABORATION*  
*DEVELOPS HEALTHY COMPETITION*  
*IMPROVES SOCIAL RELATIONS*  
*REQUIRES PROBLEM-SOLVING AND ADAPTABILITY*  
*HIGH FUN RATE GUARANTEED!*



# Pasta and Tiramisù together

An immersive experience in the world of food and the preparation of the most popular dishes, to create group cohesion and encourage collaboration. The participants will work all together, without competition but on the contrary for a common purpose. The chef will explain what preparations will be made and then the real cooking experience will begin.

A path that will start from the dough, passing through the preparation of the egg pastry, up to the definition of the different cuts and the making of tagliatelle, ravioli and the beloved tiramisù.

The Chefs from the Cooking School will provide helpful advice for creating delicious and beautiful dishes to be enjoyed together in a friendly atmosphere, accompanied by a good glass of wine.

**MAX 20 PEOPLE**  
**DURATION 4 HOURS**

## WHAT'S INCLUDED

Welcome drink  
Group cooking test with professional chef: preparation of two first courses and tiramisù'  
All the ingredients for cooking  
Use of apron and kitchen utensils  
Lunch or dinner buffet with prepared dishes accompanied by water and wine  
Certificate of participation

*STIMULATES COLLABORATION*  
*DEVELOPS HEALTHY COMPETITION*  
*IMPROVES SOCIAL RELATIONS*  
*REQUIRES PROBLEM-SOLVING AND ADAPTABILITY*  
*HIGH FUN RATE GUARANTEED!*

# Gourmet Pizza and Tiramisu

A unique experience designed to strengthen team spirit through the joy of cooking. In this interactive workshop, each participant will have the opportunity to prepare authentic and delicious food with their own hands, from tiramisu to pizza.

The experience begins with tiramisu preparation, a fun and collaborative moment: egg whites are whipped to stiff peaks, a soft and fluffy cream of yolks, sugar, and mascarpone is made, and finally, the dessert is assembled together.

Next, it's time for pizzas, made from scratch and topped with fresh, seasonal, high-quality ingredients, carefully selected to enhance the flavors and allow everyone to create their own original combinations according to personal taste.

Everything is accompanied by unlimited white and red wine, making the experience even more enjoyable and sociable. A special occasion to have fun, learn, create together, and share the fruits of your work in a relaxed and engaging atmosphere.

**MAX 20 PAX**  
**DURATA 3 ORE**

## WHAT'S INCLUDED

- Welcome drink (glass of Prosecco or soda)
- Group team-building session with a professional chef
- Hands-on preparation of 1 gourmet pizza and 1 tiramisu per person
- All ingredients included
- Apron and cooking utensils provided
- Everything you need to cook is supplied by the organizers
- Lunch or dinner buffet with prepared dishes accompanied by water and wine
- Certificate of participation

*STIMULATES COLLABORATION*  
*DEVELOPS HEALTHY COMPETITION*  
*IMPROVES SOCIAL RELATIONS*  
*REQUIRES PROBLEM-SOLVING AND ADAPTABILITY*  
*HIGH FUN RATE GUARANTEED!*



# Finger food and Prosecco

Get ready for healthy competition, and positive energy – the perfect ingredients for building a strong team! During this activity, you will be guided by our chef, who will explain the recipes and provide all the necessary ingredients. You and your team will each play a part in the creative process, crafting a variety of delicious and visually stunning finger foods. You will make appetizers like puff pastry baskets, vegan hummus (chickpea, beetroot, pumpkin), crispy chips and crudités, mini skewers, savory mini cheesecakes, and unique single-serve portions.

The focus will be creating visually appealing dishes, designed to make attractive buffets and original aperitifs. You'll enjoy a fun and engaging atmosphere as you create these tasty treats, perfect for fostering teamwork.

To top it off, you'll pair your creations with prosecco, enhancing the flavors of these fresh and delightful foods.

**MAX 20 PEOPLE**  
**DURATION 3 HOURS**

## WHAT'S INCLUDED

Welcome drink

All the ingredients for cooking

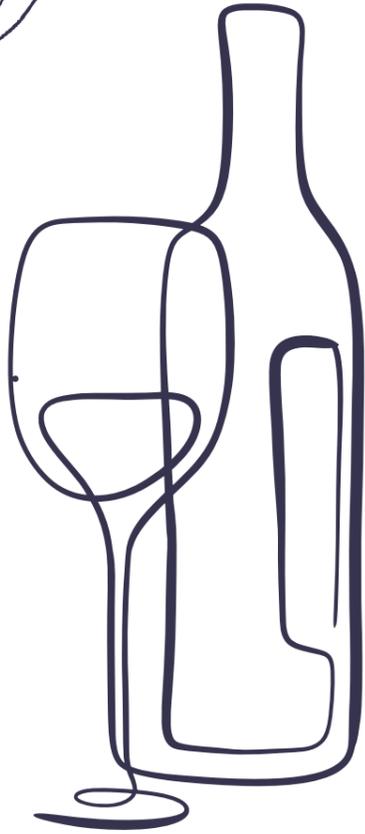
Water and wine during the meal

Use of apron and kitchen utensils

Lunch or dinner buffet with prepared dishes accompanied by water and wine

Certificate of participation

*STIMULATES COLLABORATION*  
*DEVELOPS HEALTHY COMPETITION*  
*IMPROVES SOCIAL RELATIONS*  
*REQUIRES PROBLEM-SOLVING AND ADAPTABILITY*  
*HIGH FUN RATE GUARANTEED!*

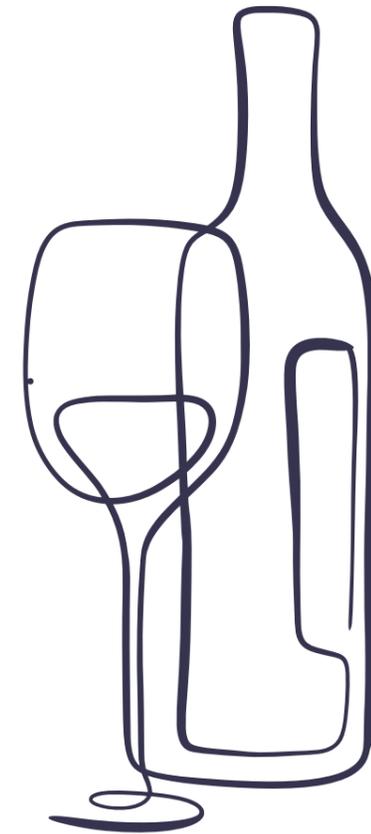


## What's included

- Welcome drink
- All the ingredients for cooking
- Use of apron and kitchen utensils
- Lunch or dinner buffet with wine and water
- Certificates of attendance

## On demand

- Possibility to add a welcome buffet with a bottle of prosecco every 4 people
- Tasting of superior wines
- Unlimited wine option



Rome: Via IV Novembre 139, 00187 Rome RM

# Location - Rome

This space seamlessly blends the warmth and conviviality of Roman hospitality with the city's rich historical allure, providing the perfect setting for corporate events. With 5 rooms available, including a spacious auditorium, the venue can comfortably accommodate even large groups.

Florence: Via Panicale, 43/r, 50123 Florence FI

# Location - Florence

In the heart of Florence: a structure with 3 different areas housed in a modern and spacious facility that combines traditional Tuscan design elements with contemporary décor and amenities.

Palermo: Via Volturno, 44, 90138 Palermo PA

# Location - Palermo

Located just a few steps away from Teatro Massimo and Mercato del Capo. This vibrant and bustling area is the perfect setting for a cooking school that combines tradition and modern style in a truly unique way.

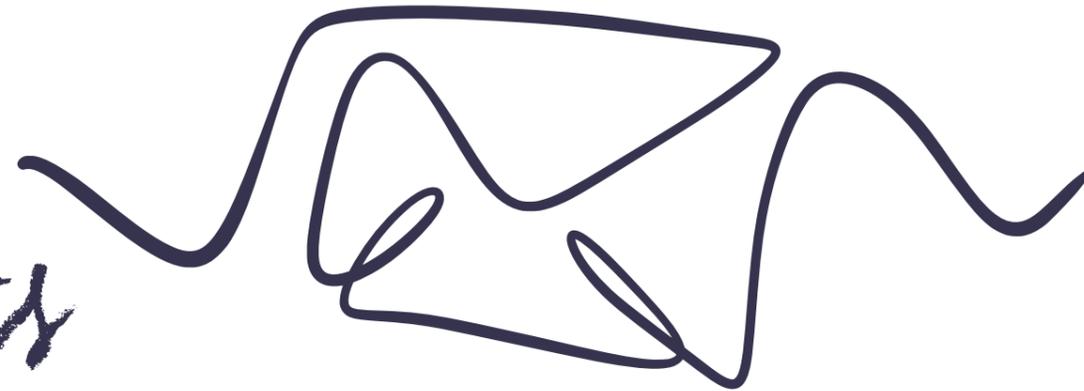


Milan: Via Giovanni Battista Sammartini 1  
(corner piazza IV Novembre) next to Central  
Rail Station - the School is located inside the  
Central Market on first floor (1 floor UP from  
the ground floor)

# Location - Milan

An exclusive, refined, and originally designed location to celebrate the Italian gastronomy tradition. Here, warmth and conviviality, combined with the Milan cosmopolitan appeal, create a fascinating context perfect to host corporate happenings.

# Contacts



Rome: Via Quattro Novembre 139, 00187 Rome RM

Florence: Via Panicale, 43/r, 50123 Florence FI

Palermo: Via Volturmo, 44, 90138 Palermo PA

Milan: Via Giovanni Battista Sammartini 1 (corner piazza IV Novembre) next to Central Rail Station - the School is located inside the Central Market on first floor (1 floor UP from the ground floor)



[tours@townsofitaly.com](mailto:tours@townsofitaly.com)



+39 055 28 1103



Towns of Italy Cooking Schools



[@townsofitaly\\_cookingschools](https://www.instagram.com/townsofitaly_cookingschools)

