



LEARN

How to Cook Italian Food



Learn to cook delicious Italian pasta in the enchanting environment of the Italian villa less than an hour drive from Venice.

We are offering one-day cooking classes, three-day classes with full-board accommodation or we can spice your existing itinerary with a half-day cooking class.

Choose hands-on cooking classes to create an unforgettable holiday that combines Italian food, art, and culture. Programs are offered in April, May, June, September and October. Our daily classes begin at 10:30 and end around 2:00, allowing you time to explore the art and culture of Veneto on your own. Your accommodations will be in the lovely Italian villa near Rovigo (80 km from Venice). You will enjoy the great care to detail that the owners, Ms. Maria give to the hotel, the restaurant, and, most importantly, to their guests. Under their watchful eyes, Maria has transformed the medieval aged villa into one of Veneto's finest hotels, all the while keeping its original old style, charm, and ambiance.

In the summer the garden is cool and green and guests can relax in our swimming pool or can enjoy sipping a cool glass of Prosecco under the roof terrace. For lovers of Italian food, we offer a unique hands-on opportunity to participate in small groups in a cooking experience. The local women of Veneto will share their techniques, special ingredients, and family recipes. Our classes are ideal for cooks at all experience levels. And you'll join them a "tavola" to enjoy what you've prepared.

For wine lovers, we're situated not so far from Valpolicella where the famous Amarone is produced. Lets you explore Venice on your own. Our staff can help with museum and dinner reservations, guided tours, outlet shopping, and additional days in and around Venice with car and driver. You are invited to explore the surrounding area and make the program as structured or unstructured as you wish.





Programs

One Day Cooking Class



If you don't have time for a full culinary week or weekend, the best option is to choose the **one-day cooking class**, which always include the meal with wine after the lesson. You can discover step-by-step how to make a satisfying, full Italian meal from appetizers to dessert, including the art of **making pasta fresca**.

You'll learn to create such pastas as ravioli, tagliettli, gnocchi in this fun, hands-on pasta-making adventure. Recipes vary according to the season, utilizing only the freshest ingredients available and providing you with a deeply individual Italian experience.

The best part is the conclusion: indulging in the success of your creations.

Classes are on request, based upon availability, for a **minimum of two people**, when a booking is confirmed for two people, it does not guarantee a private class, only that you will have a guaranteed space in that class.

Price: 120,00 EUR / person

Minimum participation: 2 people.

This fee does not include accommodation and dinner.

Program: 10:30 a.m. - 2:00 p.m.

Hands-on and demonstration cooking lesson which are available from Monday to Friday.

Three-day Cooking Vacation



Our cooking vacations will allow you to immerse yourself in the culture and lifestyle of Veneto and learn to cook authentic Italian dishes in an informal and friendly environment.

Classes are limited to 8/10 participants. The classes are small enough to accommodate cooks of all levels and are ideal for small groups of family and friends.

It is also possible to bring along a non-participating partner who can spend the day enjoying the surroundings, sightseeing or playing golf and could then join the group at dinnertime.

MONDAY: Arriving, 1st Cooking Class, and cheese tasting

Arrival to the villa. Time to mingle with the other guests!

This day we're going to start making pasta using techniques and recipes handed down through generations of local women. Lunch at the villa. In the afternoon you will meet our cheese expert **Mario Piccinin** for a culinary excursion to Borgoforte.

Our guided tour introduces you to the art of cheese making: step by step, you will follow the entire course of cheese production, from the fermentation process to the maturing techniques and final refinement with local herbs and spices. The tour can be combined with a guided cheese tasting.



TUESDAY: 2nd Cooking Class and Wine Tour to Bagnoli Doc

Hands-on cooking lesson on meat, fish and herbs or vegetables and starters. Lunch at the villa.

After lunch we'll have a wine tasting at **Il Dominio di Bagnoli** where you'll taste the famous Friularo (red dry wine), will be back at 6.30 pm.

Dinner at the villa.



WEDNESDAY: 3rd Cooking Class and culinary tour to Montagnana

Hands-on cooking lesson on meat, fish and herbs or vegetables and starters. At the end, we sit down and enjoy the meal together.

In the afternoon you are going to tour the **Montagnana** which is famous for the Prosciutto (ham). This experience includes a sampling of the finest prosciutto and not only will you taste amazing food, but we'll share the secrets behind how these favourites are made, give you the chance to meet the owners, and learn what to look for in truly great food.

Dinner at the villa.

THURSDAY: *Departure*

Breakfast, transfer to airport or train station, departure.



Price: 780,00 EUR / person

Price bases on double occupancy.

Single supplement: 100 EUR.

Non-participating guests (double occupancy) supplement: 280 EUR.

Price includes:

Three nights accommodation with private bathroom, 3 cooking lessons on Monday, Tuesday, Wednesday from 10.30 a.m. to 2 p.m. and all meals (including wine), a wine tasting tour and two culinary tours.



Price does not include:

Transfer to / from airport.

We can arrange transfers on request, however we recommend car hire.

**WISHING YOU a PLEASANT STAY,
Your Happy Tours!**

