

# *Vini Costa Amalfitana*

## *Amalfi Coast Wines*

- *\_\_\_ Prima cuvée prosecco doc Millesimato 2021 bellenda € 14,00*
- *\_\_\_ Grotte greco di tufo DOCF colli di castelfranci € 16,00*
- *\_\_\_ Vadantico Irpinia aglianico DOC € 16,00*
- *\_\_\_ Tenuta perano chianti classico DOCG Frescobaldi € 23,00*
- *\_\_\_ MAR'ISA Rosso IGT Campania – Marisa Cuomo Furore € 20,00*
- *\_\_\_ Bianco Doc Costa d'Amalfi– Marisa Cuomo Furore € 23,00*
- *\_\_\_ FIORDUVA Furore Bianco Doc Costa d'Amalfi € 60,00*

# *Spectacular dinner in Villa Lauro*

## *Menu of Sea*

*Octopus with tomatoes, potatoes, taggiasca olives and basil*

*Calamarata with swordfish, red date and friggitelli*

*Sea bass fillet with crazy water and vegetables and boiled*

*Lemon Delight*

## *Menu of Sea*

*Amalfitana anchovies stuffed with mozzarella and lemon on tomato salad*

*Spaghetti with zucchini cream, mint and scalded red shrimp*

*Slice of pasce spada alla mediterranea*

*Baba' al Limoncello*

## *Menu of Earth*

*Caprese with three tomatoes*

*Paccheri al scarpariello*

*Rolls with their own sauce filled with parmesan, parsley, salt and pepper*

*Lemon Tortino specialita' Amalfitana*

## *Menu of Earth*

*Eggplant parmigiana with Buffalo burrata*

*Ravioli caprese tomato and basil*

*Red meatballs with basil, potatoes and shallots*

*Chocolate Caprese*

*Note: the price will be € 125,00 per person till 6 people  
€ 100,00 per person from 7 to 10 people*

# COOKING CLASS

Learn your way around an Italian kitchen during this farm-to-table experience, including a terraced gardens visit and cooking class, topped off with a 4-course meal.

Harvest fresh ingredients from the vegetable garden and take your cue from an expert chef as you create Italian local dishes such as bruschetta, pasta, and lemon tiramisù.

Then sit down to enjoy the fruits of your labor, complemented by local wine.



Duration

4 hours



Rate

€ 129-139



Group size

min 1, max 10



Start time

9:30 / 10:00

2:30 / 3:00



## Inclusions

- English-speaking local guides and chefs
- Guided visit of the gardens  
olive grove, lemon grove, vegetable garden, vineyard
- Fresh ingredients picking from the vegetable garden
- Hands-on cooking class  
guided step-by-step by our chefs

- Four-course meal  
with the dishes made during the class and other delicacies - see Menu below
- Beverages  
water, local wine, Amalfi Coast Limoncello, Neapolitan coffee
- Kitchen tools and apron
- Recipes  
sent by email after the class
- Cooking diploma  
for your hard work!

## Menu

Because we only use fresh, seasonal ingredients from our vegetable gardens and local suppliers and farms, the cooking class menu will vary according to the season and the availability of the products on the day of the class.



