

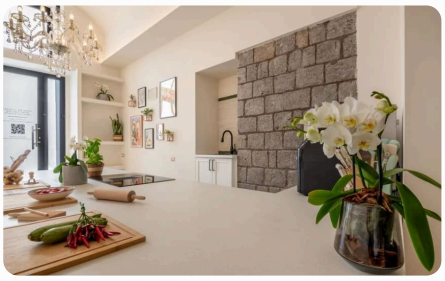
Sorrento Cuisine with Aperitif: Spritz and Homemade Spaghetti

Amalfi Coast · Campania

- Duration: 2 h
- Up to 8 people per booking
- Food and flavours
- Free cancellation up to 12 hours before

In the heart of Sorrento, this cooking class combines the relaxed atmosphere of an Italian aperitivo with the authentic flavours of Neapolitan cuisine. Amidst aromatic cocktails, steaming spaghetti, and Mediterranean conviviality, you will experience an evening dedicated to the pleasure of cooking, toasting, and sharing a meal.

Guided step-by-step, you will prepare a classic Spritz and aromatic variations using selected ingredients, learning the basics of Italian mixology. During the workshop, you will create spaghetti alla sorrentina with local products and simple traditional Italian techniques, and then enjoy everything together in a warm and convivial atmosphere.







What makes this experience special

- Cooking class with Spritz and traditional cuisine in Sorrento
- Preparation of classic Italian cocktails and aromatic variations
- Workshop dedicated to spaghetti alla sorrentina
- Use of local ingredients and traditional techniques
- Authentic experience between Italian dinner and Mediterranean aperitivo

What you take home (along with the taste of la dolce vita)

The ability to recreate a true Italian evening made of cocktails, simple cuisine, and shared moments, rediscovering the authentic pleasure of being together around the table.