

Cook typical dishes in Sorrento in a charming garden

Amalfi · Amalfi Coast · Campania · ★ 5.0 207 reviews

- Duration: 3 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 dedicated to meat cuisine will guide you through the most authentic flavors of the Campanian tradition. Amidst fresh handmade pasta, family recipes, and local ingredients, you'll experience a convivial atmosphere where Mediterranean cuisine and Italian hospitality meet around the table.

Led by a local chef, you will prepare traditional dishes using cooking, marinating, and meat preparation techniques typical of Sorrentine cuisine. During the workshop, you'll make handmade pasta such as gnocchi, ravioli, or scialatielli alla sorrentina, along with specialties like traditional meatballs or chicken cacciatore cooked with cherry tomatoes, wine, and Mediterranean herbs. The experience concludes with a lunch or dinner accompanied by local wine and traditional tiramisu.







What makes this experience special

- Traditional cooking class in Sorrento
- Preparation of fresh pasta and typical meat dishes
- Traditional Italian cooking and marinating techniques
- Use of local ingredients and family recipes
- Lunch or dinner with local wine
- Full menu with traditional tiramisu