

Create Your Fish Menu in Sorrento

Amalfi · Amalfi Coast · Campania · ★ 5.0 207 reviews

- Duration: 3 h
- Up to 8 people per booking
- Food and flavours
- Free cancellation up to 48 hours before

In Sorrento, this seafood cooking class introduces you to the most authentic recipes of the Campania maritime tradition. Amidst handmade fresh pasta, local fish, and Mediterranean aromas, you will enjoy a convivial experience overlooking the Sorrentine Coast.

Guided step-by-step, you will learn to clean and prepare fresh fish using simple and traditional local cooking techniques. During the workshop, you will make handmade pasta such as gnocchi, ravioli, or scialatielli, accompanied by clams and mussels, along with seafood specialties like "Acqua Pazza" style fish or salt-crusted fish. The experience concludes with a lunch or dinner overlooking Sorrento, accompanied by local wine and traditional tiramisu.







What makes this experience special

- Seafood cooking class in Sorrento
- Preparation of fresh pasta and traditional fish recipes
- Use of fresh fish and local ingredients
- Practical techniques for cleaning and cooking fish
- Lunch or dinner with a view of the Sorrentine Coast
- Complete menu with local wine and tiramisu