

Savor vegetarian Sorrentine cuisine by creating a seasonal 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 the heart of Sorrento, this vegetarian cooking class celebrates the fresh flavors of Campania cuisine through seasonal ingredients, handmade pasta, and traditional local recipes. Among Mediterranean vegetables, basil aromas, and Italian conviviality, you will experience an authentic journey dedicated to natural cooking and the joy of being together.

Guided step by step, you will prepare typical Sorrentine vegetarian dishes using fresh, local, seasonal produce. During the workshop, you will make handmade pasta such as gnocchi, ravioli, or scialatielli alla sorrentina, along with specialties like eggplant, zucchini, or artichoke parmigiana. The experience concludes with lunch or dinner accompanied by local wine, welcome prosecco, and traditional tiramisu.







What makes this experience special

- Vegetarian cooking class in the heart of Sorrento
- Preparation of fresh pasta and seasonal Campania recipes
- Use of local vegetables and fresh ingredients
- Full menu with local wine and welcome prosecco
- Experience dedicated to natural Mediterranean cuisine