

COOKING WITH ADRIANA

Classes are typically 4 hours in duration and cover 2 courses in detail. Guests are requested to choose a class option from the list below. Some desert courses from the list are interchangeable; alternatively we are happy to design individual classes upon request*

We will aim to cater our classes to suit your dietary needs – please let us know upon booking if you have any food allergies. Our standard lesson prices include 2 course lesson and lunch served with a glass of wine or soft drink on the Pool Terrace, Italian breadbasket and tea or coffee to finish.

CLASS ONE

Pizza

Learning the art of creating the perfect Italian pizza. Cooked fresh in our wood fired oven with your choice of toppings.

Tiramisu

Famous chocolate and coffee desert - a class favourite!

CLASS TWO

Gnocchi Sorrentina

The traditional way of making Gnocchi 'Sorrento style' - small potato dumplings with a tomato and mozzarella sauce.

Tiramisu

Famous chocolate and coffee desert – a class favourite!

CLASS THREE

Pasta Fresca

Making your own pasta at home is so easy – this class teaches you how! Includes making a 'Sauce of the Day' from the freshest local produce to accompany your pasta.

Torta Caprese

Traditional Italian chocolate almond cake – unique and very special to Sorrento.

CLASS FOUR

Panzarotti

Italian antipasto of savoury dumplings filled with ricotta, ham and mozzarella..

Pesce Acqua Pazza

'Crazy Water Fish' – fresh white fish cooked in fresh ingredients of the day.

**Additional charges may appl. Menus are subject to change.*