

COOKING CLASSES

- Extra virgin olive oil and other condiments
- Wine, balsamic and aromatic vinegars
- Herbs and spices
- Hot and cold antipasti
- Vegetables and salads
- Rice and risottos
- Soups
- Dried pasta and its sauces
- Fresh and filled pasta
- Polenta, gnocchi, pies and timbales
- Fresh water fish
- Salt water fish and seafood
- White meats, mutton, pork meats and cattle meats
- Cheeses

PASTRY CLASSES

- Spoon desserts
- Small pastry
- Working with chocolate
- Ice-creams and sorbets

WINE CLASSES

- Vine growing and wine-making techniques
- Wine tasting techniques
- Food-and-wine pairing
- Introduction to the most renowned Italian wines

ITALIAN LANGUAGE CLASSES

- Basic knowledge of Italian language and grammar
- Group conversations

EDUCATIONAL TRIPS