

## MOZZARELLA, BURRATA & WINE TASTING



With Michelangelo's Mozzarella Bar's wide selection of cheeses, we're perfectly equipped to provide our new tasting sessions of the finest and freshest local mozzarella, burrata, caciotta and ricotta all produced in the heart of Campania.

There's nowhere more fitting to spend your aperitivo hour in Capri tasting these delicious local specialities perfectly matched with local white and red wines while polishing your Italian cheese knowledge.

By the end of this experience, you'll be able to impress your friends with your knowledge of the difference between each local cheese, how to pair each cheese with condiments and wines and then be ready to ease into the Capri Summer nightlife.

Tastings are held every day (except Wednesday) from 5.00pm - 6.30pm. Tastings are limited to a min. of 2 and max. of 10 people. Bookings are essential and if booking online, they need to be made no later than 24 hours before the day of the tasting. Tastings are held in English and Italian.

€55 per person for a group tasting session.

Price includes:

- 6 different cheeses with condiments
- Wine tasting (4 varieties) paired by our sommelier
- History and explanation of each cheese and cheese knives/cheese board presentation
- Digital photos (if requested)

**BOOK NOW: Call +39 081 837 7220**

Email: [bookings@caprimichelangelo.com](mailto:bookings@caprimichelangelo.com)

If you have a larger group and you're interested in our tasting sessions, please contact us and we can discuss alternative options.

Payment required in full at time of booking. If you are not able to attend, you may arrange another person to attend in your place however, we do not provide refunds.

Via Sella Orta 10, 80073 Capri, Campania, Italy [www.caprimichelangelo.com](http://www.caprimichelangelo.com)