

## PRIVATE MASTERCLASS



This special private class, for lovers of traditional Caprese cooking, gives you the opportunity to tailor make a 3 course meal using recipes passed down through the family for generations!

Choose any 3 recipes - the refreshing Insalata Caprese; cheese filled Ravioli Caprese with either a tomato or lemon sauce; mouth-watering Fettuccine al Limone; Parmigiana Melanzane; Tagliatelle Melanzane & Basilico; gnocchi with garden basil gnocchi with garden basil pesto or Monacone Pie (filled with beef meatballs, mozzarella and other local ingredients). The sweet options are the delicious chocolate & almond, or lemon Torta Caprese; the regional lemony sponge cake - Delizia al Limone or learn to make the famous lemon flavoured liqueur, Limoncello.

Classes are held every day (except Wednesday) starting at 9.30am or 4.00pm followed by lunch/dinner. They 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 class. Classes in English and Italian.

Classes are €150 per person.

Price includes:

- Brunch/Spuntino
- Cooking demonstration & class participation
- 3 course lunch (as made by the class of course)
- One glass of Italian wine and one limoncello
- Michel'angelo apron and recipes for you to take home

**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 the Private Masterclass, 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)