

LA CUCINA DI CASA MASTERCLASS



There are some delicious local Caprese dishes that you will rarely find on a restaurant menu in Capri. These are the dishes that are typically cooked in the “casa” by the family for the family and shared around the dinner table for Sunday lunches and special occasions.

Using the recipes passed down through Gianluca’s family for generations, you will start by learning to make light and fluffy homemade gnocchi with garden basil pesto, moving on to the Monaca Pie (filled with beef meatballs, mozzarella and so many other tasty local ingredients) and finishing with the regional lemony sponge cake, Delizia al Limone.

Classes are held every day (except Wednesday) starting at 9.30am or 4.00pm followed by lunch/dinner.

Classes 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. Private classes are available. Classes in English and Italian.

€125 per person for a group class. Private 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

If you have a larger group and you’re interested in the La Cucina Di Casa 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.

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