



A Day in the Kitchen with *Chef Salvatore* and *Marilu*

Our cooking class takes place at the restaurant “**Il Ritrovo**” in Montepertuso, a beautiful village in Positano, completely surrounded by green hills and majestically overlooking the Amalfi Coast.

Chef Salvatore will guide you in discovering the fabulous flavors of Italian cuisine, creating several special recipes made with natural, local ingredients typical of the area.

Here, where the sun shines all year round, you will learn the secrets of healthy and authentic **Mediterranean cooking**.

A typical Italian meal consists of **3 to 5 courses**, including:

- **Appetizers** such as fried zucchini flowers filled with ricotta cheese
- **First courses** like homemade ricotta-filled ravioli and tagliatelle with cherry tomatoes and basil
- **A second course** of fish with lemon
- **Desserts** such as delicious almonds and nuts cookies.

At the end of the lesson, you will enjoy tasting all the dishes prepared during the class, while sitting on the terrace and sipping our local wine.

The cooking class starts at **3:00 PM** and lasts approximately **3 hours**.

The price also includes transfer to and from your hotel in Positano, cappuccino or coffee-upon arrival, and lunch at the end of the lesson with matching local wine.

Cost: €160 per person

Private lesson: €300 per person



RITROVO
RESTAURANT

