www.ristorantedonpedro.it

Culinary Adventure to Sorrento "Don Pedro Restaurant"

Hands-on cooking lessons

Sorrento offers some of the most beautiful spots in which to embark on your Culinary Adventure. Situated amongst stunning scenery and surrounded by beautiful sights such as Capri, Pompeii, the Amalfi Coast, Naples and Herculaneum, the town enjoys fantastic views of the Bay of Naples with Vesuvius towering in the background.



Everyone knows that Italy is extraordinarily famous for its food, and anyone who has been here has been able to enjoy the rich and delicious Mediterranean-style dishes that set the country apart in the culinary stakes. So, on your next holiday to Italy, why not just enjoy our food, but learn to cook it yourself?

Where better to learn to create Italian

cuisine than Sorrento, a town famed for its stunning views and fantastic food. When you're not busy creating masterpieces in the kitchen, you can enjoy the hustle and bustle of the town, enjoy the panoramic views of the Bay of Naples and Vesuvius, or visit nearby Positano, Amalfi and Capri. Our cooking school is family-run and our staff will help you every step of the way, in order to create the dishes that you desire.



Our cooking school is set in the green hills above the town of Sorrento, in the region of Campania. Many dishes have been born in this region and later adopted by the rest of Italy, such as the classic Pizza, and spaghetti topped with tomato sauce. Also typical of Campania are buffalo mozzarella, seafood, and fruits including peaches, figs, oranges and lemons. Many famous wines are also produced here, such as the red Aglianico, Taurasi and the white Lacryma Christi, Falanghina. With such great credentials, it's no surprise that Campania is admired for its culinary greatness within Italy itself.

The "Don Pedro" restaurant is a little corner of paradise nestling in the Sorrento hills, suspended between land and sea. From the terraces, the view of the Bay of Naples are both breathtaking and overwhelming.

Our beautiful bridge connects the terrace to our garden, where you can relax, enjoy a drink and admire the view.

CULINARY PROGRAM

Day One "Welcome"



Pick-up and Transfer from Naples airport or train station to your "Villa"or Hotel accommodation.

Arrival at the charming Villa or Hotel where you check-in and an afternoon at leisure.

You will have time to relax or explore the surrounding

In the evening you will enjoy a superb dinner of local cuisine at the Don Pedro restaurant.



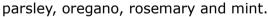
Day Two "Garden"



Breakfast.

In the morning you will head to the "Don Pedro Garden", where you can take a stroll and see all of our produce.

In our garden you will find tomatoes, aubergines, zucchini, olives and much more. They grow in abundance thanks to the warm Mediterranean climate, which provides perfect growing conditions. You will also find organic herbs such as basil, sage,



The local organic herbs that we grow are used in our cooking classes, along with our own 100% Extra Virgin Olive Oil. The owner will explain how the vegetables are used in cooking

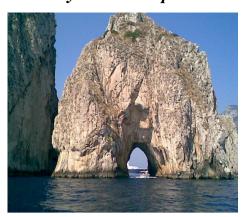
and for our lunch he will prepare delicious samples of his products, such as Extra Virgin Olive Oil, Special Liquor Limoncello, Finocchitto and a lot more. Then you will have your first Hands-on cooking lesson. Afternoon at leisure.







Day Three "Capri"



Breakfast.
Special Excursion by typical gozzo boat to Capri.
You will enjoy a leisurely trip, stopping to discover the isle of Capri with free time for lunch, a stroll and shopping. Weather permitting, The boat will stop along the way for a delightful swim in the sea, close to the Blue Grotto!









Day Four "Hands-on Cooking Lesson"



Breakfast.

Start of with a Hands-on cooking lesson, you will enjoy a demonstration at the restaurant.

The owner and the Chef, Carmela, are very passionate about their work and will prepare a special lunch based on dishes featuring local ingredients.

You will learn a lot of little secrets to take home to your own kitchen! Learn how to make hand-made pasta such as gnocchi, scialatielli and ravioli.

The pasta is then topped with seasonal sauces to make the perfect lunch or dinner.







Day Five "Fishing Day"



Breakfast.
Special Day "Fishing Day"
Excursion by Private Boat.
An early morning departure
with a local fishing boat for an
exiting fishing Adventure.

In the afternoon you will have a Hands-on cooking lesson where you will get to "Cook what you Fish!!!!"









Day Six "Cheese Demonstration"



Breakfast.

Enjoy a guided visit to a dairy products factory with a demonstration of the production of mozzarella cheese.

If you like, you can try your hand with the preparation.

A tasting of this wonderfully fresh and light cheese follows.
Afternoon at leisure.







Day Seven "Free Day"



Breakfast.
Day at leisure.
Today you may decide to do an optional Amalfi Coast or shopping tour in Naples or Pompei



Napoli Piazza Plebiscito

Amlfi Coast



Pompei

Day Eight "Departure Day"

Breakfast.

Departure from the Villa or Hotel to the Naples airport or train station

Ciao See you soon.!!!

















Program includes:

- 8 days/7 nights in luxury Villa or Hotel Accommodation.
- Daily Breakfast
- · Welcome dinner with Don Pedro.
- Drinks with meals (local wine included)
- Three hands-on cooking classes, with either lunch or dinner with the meals prepared in Class.
- A stroll through Don Pedro's garden to see and taste his freshly grown produce.
- Excursion by private boat for a Fishing Adventure
- Full day Excursion by private boat to the Island of Capri .
- Excursion to Factory "Cheese Demonstration".
- Return transfers from Naples Airport/Train station to your Accommodation.

Price may vary according to any changes to the original packages



If you would like villa accommodation it is based on a minimum number of participants (min 6 pax, max 12 pax). Below or above this number will be accommodated in similar standard Hotel accommodation.

The villa offers individual private suites within its structure, complete with private bath, full kitchen with stove, all utensils (plates, pans, dishes, glasses) and a private terrace and sea view. Each suite has its own layout and is decorated uniquely in Mediterranean style. There is no concierge or main hotel desk, as this is a private villa.

The Hotel is located in Sorrento, on a delightful hill, in a very quiet area, very close to the centre and at the same time in a relaxing place. This makes our Hotel the ideal solution for spending vacation in the Sorrento Peninsula, to enjoy both the night life and the relaxing nature.(space) Very comfortable, it provides pleasant, airy and beautiful rooms, equipped with air conditioning, direct-line telephone, private bathroom, balcony and terraces (at supplement), satellite TV, hair dryer, etc...

This weekly program is available throughout the year from Saturday to Saturday. Rates may be subject to change, please contact us for the current program cost. Itinerary may vary due to weather conditions and unforeseen circumstances.

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