

Lombardia , Bellagio

Cooking class in Bellagio

1 day



Cooking class in a beautiful restaurant in one of the most picturesque locations on Lake Como, **Bellagio**! Live together with your **family** or **group of friends** the experience of cooking freshly made pasta, potato gnocchi or a good risotto with a **chef**.

ITINERARY INFORMATION

Duration: **1 day**

Partecipanti: **min. 1 - max. 70**

Type of experience: **Tastings and cooking classes**

Activities: **Handicraft workshop - Showcooking - Tastings**

Departure from: **Bellagio**

Period: **Every day of the year, except Tuesday**

ITINERARY

Cooking class in Bellagio

10:00 Arrival at restaurant in Bellagio by own means

10:30 Start of cooking class with chef, cooking class can be done on a private basis or shared with other participants. The hands-on cooking class focuses on creating fresh homemade pasta, risotto, noodles, gnocchi and desserts that are different every day. Once you have created your dish starting with the raw material and ending with the plating, you can enjoy your dishes while relaxing on the restaurant terrace (weather permitting). Compliments include a bottle of homemade olive oil, an apron, your certificate of participation, as well as a collection of recipes focusing on typical dishes of the region

14:30 End of the experience, return home by your own means

SERVICE DETAILS

The program includes

- Group or private cooking class.
- Materials and equipment needed to conduct the class.
- Complimentary: homemade bottle of oil, apron, collection of recipes on typical dishes of the region.
- Taxes and service rates.

The program does not include

- Anything not expressly indicated under the heading "includes".
- Possible tips and personal extras.

USEFUL INFORMATION

10:00 Arrival at restaurant in **Bellagio** by own means

10:30 Start of **cooking class** with **chef**, cooking class can be done on a **private basis** or **shared** with other participants. The hands-on cooking class focuses on creating **fresh homemade** pasta, risotto, noodles, gnocchi and desserts that are different every day. Once you have created your dish starting with the raw material and ending with the plating, you can **enjoy your dishes** while relaxing on the restaurant terrace (weather permitting). **Compliments include** a bottle of homemade olive oil, an apron, your certificate of participation, as well as a **collection of recipes** focusing on typical dishes of the region.

14:30 End of the experience, **return home** by your own means

Option to select in purchase **pick-up** from the historic center of **Bellagio** to the **restaurant** and back.

Further details about our [Website](#)