

Anna Tasca Lanza
A SICILIAN COOKING EXPERIENCE



Anna Tasca Lanza Cooking Experience

What:

Led by one of the school's chefs, our culinary course immerses participants in the stories, landscapes, and flavors of Sicily in the experiential 'arm'-to-table style of Anna Tasca Lanza. The experiences included in the course range from lessons in horticulture and cheese making, from wine production to coffee roasting, and excursions to surrounding towns to experience the diverse cultures and food of the island.

Our courses can be offered as one lesson and lunch, lasting half of a day, or anywhere from one to five nights. Longer courses are available by request. Please contact us to learn about our discounts for larger groups, or if you are interested in booking more traditional 5-star resort accommodation at Case Grandi.

See below for sample schedules of the Anna Tasca Lanza Cooking Experience.



[Book now](#)

Anna Tasca Lanza Cooking Experience: Lesson and Lunch

This course includes a cooking class led by one of the school's chefs, preparing a 4-course lunch. The meal will be accompanied by a selection of wines from the Tasca d'Almerita winery at Case Grandi. We ask guests to arrive by 10 am, as the lesson is from 10:30 am to 1:00 pm. Lunch usually lasts until 2:30pm.

After lunch, on request, it is possible to visit the Tasca d'Almerita winery at Casa Grande, for a tour and wine tasting. The cost is 30 € per person.

Duration: 1/2 Day

Level: For all experience levels

Location: Case Vecchie

Price per person:

1-3 pax € 170

4-6 pax € 150

7-10 pax € 130

11+ pax € 120

Please, inquire for group specials.



[Book now](#)

Anna Tasca Lanza Cooking Experience: Overnight

This course includes one cooking lesson led by one of the school's chefs, preparing two 4-course meals, served with a selection of Tasca d'Almerita wines.

Guests are accommodated for the night in comfortable rooms of the estate and breakfast the following morning is included.

On request, it is possible to visit the Tasca d'Almerita winery at Casa Grande, for a tour and wine tasting. The cost is 30 € per person.

Day 1: Check-in between 4 and 6pm, followed by an aperitif and then a welcome dinner.

Day 2: Breakfast at 9am, followed by a horticulture lesson and a cooking lesson with lunch. Check-out after lunch.

Duration: 1 Day and 1 Night

Level: For all experience levels

Overnight

Location: The Anna Tasca Lanza Cooking School, located at Case Vecchie on the Tasca D'Almerita Regaleali Winery and Estate in central Sicily.

Price: € 450 € in a single room, € 800 in a double room

Prices include: Accommodation, lessons, meals, Wi-Fi service, tea/coffee furniture into your room, free access to the swimming pool at Case Vecchie.

Prices exclude: Airfare to Sicily, transportation to/from the airport.

Upon request, we can organize a cab for you from both Palermo or Catania airport;

Price for this transportation is € 150 each way.

Accommodation: Accommodation is in charming rooms that are part of the 19th century Case Vecchie country home and cooking school. Beds have embroidered linen, old framed prints line the walls of the bedrooms, which are full of Sicilian rustic charm. Several rooms have sweeping views of the vineyard and gardens from the shuttered windows.

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Anna Tasca Lanza Cooking Experience: 3 day course

This course includes 2 lessons, 2 local tours, 8 meals (including breakfasts), with different menus that represent the range of Sicilian cuisine and local ingredients. The course includes two cooking lessons led by one of the school's chefs, preparing 4-course meals. Each meal will be served with a selection of Tasca d'Almerita wines, from a variety of our vineyards around the island.

This package also includes a horticulture lesson and

garden tour, as well as a visit to the local sheep farm and dairy to assist in the preparation of the local ricotta cheese. (When the cheese tour is not available, due to the season, a similar local tour will be substituted).

Day 1: Check-in between 4 and 6 pm, followed by a welcome dinner.

Day 2: Breakfast at 9am, followed by a horticulture

3 day course

lesson, a cooking lesson with lunch, and a tour in the afternoon*

Day 3: Breakfast at 8:30am, a visit to the local sheep farm to see the making of fresh ricotta*, a Sicilian cheese tasting at lunch, and a cooking lesson and dinner in the evening.

Day 4: Breakfast at 9am followed by goodbyes.

**Tours will vary depending on availability and weather.*



Duration: 3 Days (2 Full Days and 2 Half-Days) and 3 Nights

Level: For all experience levels

Location: The Anna Tasca Lanza Cooking School, located at Case Vecchie on the Tasca D'Almerita Regaleali Winery and Estate in central Sicily.

Price: € 1.350 in a single room, € 2.400 in a double room.

Prices include: Accommodation, lessons, meals, trips to local producers, Wi-Fi service, tea/coffee furniture into your room, free access to the swimming pool at Case Vecchie.

Prices exclude: Airfare to Sicily, transportation to/from the airport.

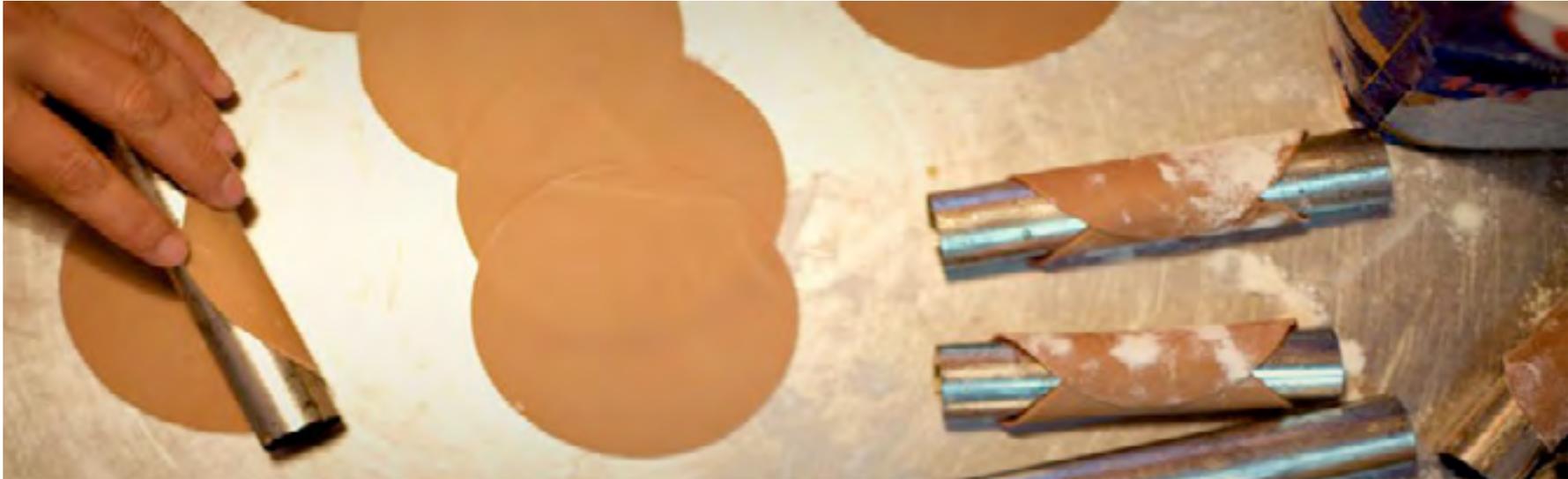
Upon request, we can organize a cab for you from both Palermo or Catania airport;

Price for this transportation is € 150 each way.

Accommodation: Accommodation is in charming rooms that are part of the 19th century Case Vecchie country home and cooking school. Beds have embroidered linen, old framed prints line the walls of the bedrooms, which are full of Sicilian rustic charm. Several rooms have sweeping views of the vineyard and gardens from the shuttered windows.

Residential courses are rarely larger than 10-12 people. Private retreats for specialized groups or tailor-made programs can be arranged with advanced notice.

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Anna Tasca Lanza Cooking Experience: 5 day course

This is a course designed for those who want an extended period to relax, cook, taste new foods, and drink great wine in the beautiful setting of Case Vecchie.

The course includes 5 cooking classes, 4 tours, and 14 meals (including breakfasts), with different menus that represent the range of Sicilian cuisine and local ingredients.

Lunches and dinners will be accompanied by a large range of Tasca d'Almerita wines, from a variety of our

vineyards around the island.

On each of the full days, there will be a cooking class and an excursion.

Tours will vary seasonally, but here is an example of a typical itinerary: a visit to the Tasca d'Almerita winery, with a wine tasting, guided tour, a talk on the history of the family, and a dinner at Casa Grande; a visit to the local sheep farm and dairy to assist in the preparation of ricotta cheese and other types of local cheeses; a

5 day course

tour of Polizzi Generosa with a visit to the local ceramicist;
and a garden tour with a horticulture lesson.

Day 1: Check-in between 4 and 6 pm, followed by a welcome dinner.

Day 2, 3, 4, 5: A cooking class and an excursion, depending on the season and availability. Special preferences will be considered.

Day 6: Breakfast at 9am followed by goodbyes.



Duration: 5 Days (4 Full Days and 2 Half-Days) and 5 Nights

Level: For all experience levels

Location: The Anna Tasca Lanza Cooking School, located at Case Vecchie on the Tasca d'Almerita Regaleali Winery and Estate in central Sicily.

Price: € 2.250 in a single room, € 4.000 in a double room.

Prices include: Accommodation, lessons, meals, trips to local producers, Wi-Fi service, tea/coffee furniture into your room, free access to the swimming pool at Case Vecchie.

Prices exclude: Airfare to Sicily, transportation to/from the airport.

Upon request, we can organize a cab for you from both Palermo or Catania airport;

Price for this transportation is € 150 each way.

Accommodation: Accommodation is in charming rooms that are part of the 19th century Case Vecchie country home and cooking school. Beds have embroidered linen, old framed prints line the walls of the bedrooms, which are full of Sicilian rustic charm. Several rooms have sweeping views of the vineyard and gardens from the shuttered windows.

Residential courses are rarely larger than 10-12 people. Private retreats for specialized groups or tailor-made programs can be arranged with advanced notice.