



EXCLUSIVE EXPERIENCE

Gardens, Views & Village Flavours: Ravello, Villa Cimbrone & Farm to Table Cooking Class

Slow down in Ravello, where you wander quiet streets and romantic Villa Cimbrone with a local guide, pausing at cloisters, statues and finally the legendary Terrace of Infinity suspended above the sea. Then trade formal gardens for a rustic lemon farm reached by a short hillside walk. Among terraces of citrus and an outdoor country kitchen, you roll up your sleeves to cook a simple, Mediterranean meal with your host using eggs, vegetables and herbs straight from the property. You feast on your creations at weathered tables, with lemon blossoms on the breeze and the valley falling away below.

Duration	8 hours
Suitable for	All ages
Available Days	Mon, Tue, Wed, Thu, Fri, Sat, Sun
Inclusions	<ul style="list-style-type: none"> • Return Private Transfers • Private Guide • Cooking Class • Private farm to table experience
Exclusions	<ul style="list-style-type: none"> • Entry Villa Cimbrone extra €10 pp

Experiences

- ✓ Hiking/Nature
- ✓ Food & Wine
- ✓ History & Culture

You start the day with your private driver collecting you from your accommodation and taking you up to Ravello, the quiet hilltop town suspended between sea and sky. Here, you meet your local guide for a couple of unrushed hours, with a special focus on Villa Cimbrone.

You stroll through Ravello's calm streets and piazzas before entering Villa Cimbrone, where your guide leads you through its sculpted gardens, cloisters, and shaded walkways. The visit culminates at the famed Terrace of Infinity, where the coastline drops away beneath you and the views stretch endlessly along the Amalfi Coast. Along the way, your guide shares the stories, characters, and moments that have made Ravello a refuge for artists, musicians, and dreamers for centuries.

After your visit, your driver continues along the mountainside roads towards Minori, dropping you near the church of San Michele Arcangelo. From here, you follow a short 15-minute walking path that winds gently upwards to a rustic farm tucked into a lemon garden, seemingly suspended between sky and sea. At the farm, the day shifts into something deeply hands-on and local. You're welcomed into a simple outdoor kitchen and garden space, where your host-chef introduces you to the ingredients you'll be cooking with: lemons straight from the trees, seasonal vegetables, fragrant herbs, perhaps eggs collected that morning and the family's own olive oil. Together, you prepare a traditional, home-style meal rooted in the Mediterranean diet and local recipes. This is a genuinely rustic farm-to-table experience – weathered tables, family recipes, and cooking that lives in the hands and hearts of your hosts. You chop, knead, stir, and taste as you go, with the menu tailored to your preferences and the day's harvest.

When everything is ready, you sit down to enjoy the meal you've created: simple, flavour-packed dishes shared with local wine and the scent of lemon blossoms in the air. There's time to linger, chat, and soak in the views before you walk back down to meet your driver.

