



Authentic Pizza Cooking Experience

Step into a warm and welcoming home kitchen in a village above Positano for an unforgettable evening of hands-on cooking and heartfelt hospitality. With sweeping views and the crackle of a 60-year-old wood-fired oven, you'll craft your own pizza from scratch—choosing from fresh, seasonal toppings and learning dough secrets from your friendly host.

Duration	3 hours
Suitable for	All ages
Available Days	Mon, Tue, Wed, Thu, Fri, Sat, Sun
Inclusions	• Shared Cooking Experience Food and Wine
Exclusions	• Transfers NOT included

Experiences

- ✓ Cooking
- ✓ Food & Wine

If you're looking for a truly authentic Amalfi Coast experience, one that goes beyond the postcard views and deep into the heart of Italian life, this is it.

Set in the hilltop village, just above Positano, this intimate cooking experience invites you into a local home where food, stories, and smiles are generously shared. This isn't a polished cooking school or tourist production, it's a warm, relaxed evening with a local host who grew up making simple, beautiful food for his family and friends.

You'll be welcomed with a glass of wine and a generous spread of local antipasti, while your host, passionate about keeping things unfussy, delicious, and genuine, walks you through the art of perfect pizza dough. No chef hats here. Just hands-on, joyful learning as you create your own pizza using fresh, seasonal ingredients and time-honoured techniques.

As your pizza bakes in a traditional, 60-year-old wood-fired oven, you'll sip more wine, swap travel stories, and savour the feeling of being part of something real.

And just when you think the evening can't get better, out comes homemade dessert (often a cake passed down from Nonna) and a chilled glass of limoncello, made right in the village.

This is more than a cooking class. It's a heartfelt connection to the land, the people, and the rhythm of local life. A highlight of many travellers' time on the coast, and one we love sharing.

