



A1 - TYPICAL TUSCAN COOKING CLASS at Rita's farm- on Tuesdays

DURATION: 3 hours + lunch/dinner time

PREPARATION: 3 or 4 typical & traditional Tuscan dishes from family recipes

MEAL: Full dinner or lunch with the prepared dishes

WINE: Unlimited wine from the farm served during the class and the meal

RATES: € 110 per adult, € 80 per teenager (12-17 years), € 50 per child (4-11 years), babies 0-3 for free

Calendar 2026, every Tuesday, all year around

- January 3rd (Saturday): **Special New Year** cooking class starts at 10:00 am
- From January 13th to February 24th: class starts at 10:00 am
- March 3rd: **Special Carnival** cooking class: starts at 3:30 pm *
- From March 10th to October 28th: class starts at 3:30 pm
- July 21st, 22nd, 24th and 27th: **Special Bocelli week** typical cooking class: class starts at 3:30 pm *
- November 3rd and 17th: **Special White Truffle** cooking class, starts at 10:00 am *
- November 10th and 24th: class starts at 3:30 pm
- December 1st, 8th: class starts at 10:00 am
- December 15th, 22nd and 29th: **Special Christmas** cooking class, starts at 10:00 am *
- Not available on January 6th

**Special dates with a different price, see below the special dates section*

* A3 - SPECIAL DATES FOR THEMED COOKING CLASSES

see menus in the last page

Valentine's day romantic cooking class with dinner, *Saturday 14th February at 3:30 pm*, € 130/adult

Carnival-themed cooking class *Tuesday 3rd March at 3:30 pm* € 120/adult, € 90 teen/kid

Andrea Bocelli week cooking class with wines from Bocelli family, with Typical Tuscan menu on *July 21st, 22nd, 24th and 27th at 3:30 pm*, at €130/person

Halloween masquerade cooking class, *Friday 31st October at 3:30 pm*, € 130/adult, € 90 teen/kid

White truffle cooking class with lunch, *Tuesday 3rd and 17th November at 10:00 am*, € 140/adult, € 100/teen, €70/kid

Christmas cooking class with dinner, *15th, 22nd and 29th December at 10:00 am*, € 130/adult, €90/teen, €60/kid

A2- PASTA & PIZZA CLASS at Rita's farm - on Thursdays

DURATION: 3 hours + lunch/dinner time

PREPARATION: Fresh pasta, pasta sauce, pizza dough, several pizzas and focaccias, sweet pizza

MEAL: Full lunch or dinner with the prepared dishes

WINE: Unlimited wine from the farm served during the class and the meal

RATES: € 110 per adult, € 80 per teenager (12-17 years), € 50 per child (4-11 years), babies 0-3 for free

Calendar 2026, every Thursday (from April 16th to October 22nd):

- From April 16th to May 28th: class starts at 10:00 am
- From June 4th to September 10th: class starts at 3:30 pm
- From September 17th to October 22nd: class starts at 10:00 am
- NOT on July 23rd



SMALL-GROUP-COOKING CLASS IN TUSCANY - WHAT TO EXPECT

- ✓ Authentic Tuscan kitchen
- ✓ Small group class with up to 12 participants
- ✓ Ideal for families
- ✓ Friendly and relaxing atmosphere
- ✓ Get to know food lovers from all over the world
- ✓ Educational and fun experience
- ✓ Charming farm immersed in nature
- ✓ Kitchen aprons as souvenir
- ✓ Hands-on activity
- ✓ Only fresh and genuine local ingredients
- ✓ Visit to the farm and to a 200-year-old Temple nearby
- ✓ Meet farm animals and pets
- ✓ Unlimited wine from the farm



Location

Location of My Tuscan Kitchen: Rita's farm, a country farmhouse in Montefoscoli, near Palaia, between Pisa and San Gimignano. Here the google map link to reach it:

<https://goo.gl/maps/BKFsZHK6Q9USfxrp7>

Examples of Menu for the Typical Tuscan Cooking Class

- Risotto with leek and sausages
- Beef stew cooked in red wine
- Traditional Tiramisu
- Potato gnocchi with the farmer's sauce
- Lemon chicken with capers
- Almond Cantuccini

Example of Menu for the Pasta and Pizza Cooking Class

- Fresh tagliatelle pasta with zucchini, zucchini flower and pinenuts sauce
- Focaccia with rosemary
- Assorted Pizzas with the topping you want
- Sweet Pizza with chocolate and pear



Info & booking procedure

CONFIRMATION OF BOOKING THROUGH FULL PAYMENT

In order to finalize booking a payment of the total amount is to be sent **by bank transfer or by credit card.**

Please return the booking form you see in the next page completed with your personal data and signature, and in case you want to pay by card, please add the credit card information required. Please use a pdf editing app or print out, fill in and scan/take a picture of the page, then send it back to us via email: info@ariannandfriends.com or WhatsApp +39 348 3352039

BY BANK TRASNFER

Beneficiary: Arianna & Friends srl Beneficiary address: Via Salaiola 50/11 Loc La Rosa, Terricciola (PI)
Bank: BANCA POPOLARE DI LAJATICO S.C.p.A Bank Address: Via Mezzopiano, 2 , Capannoli 56033, Italy
IBAN: IT66 F052 3270 9200 0000 0030 023 SWIFT/BIC: BLJAIT3LXXX

Please, make sure with your bank that the payment is made in Euro. Please be informed that any of such fees are to be on your side. Please, **send us a copy of the issued transaction** via email or WhatsApp.



My Tuscan Kitchen at Rita's farm 2026 - BOOKING FORM

CONTACT DETAILS (1 reference person for each reservation)			
Name		Surname	
Telephone n.		Email address	
Billing Address			
Name of your hotel, B&B or Villa while in Tuscany			
CHOOSE YOUR FAVORITE SHARED SMALL-GROUP CLASS			
DATE OF THE CLASS(ES) _____	TYPICAL TUSCAN MENU <input type="radio"/>	N. of Adults _____	
	PASTA & PIZZA CLASS <input type="radio"/>	N. of Teenagers (12-17) _____	
	SPECIAL THEMED CLASS <input type="radio"/>	N. of Children (4-11) _____	
		N. of babies free of charge (0-3) _____	
Food restrictions (last minute changes not possible)			TOTAL € _____

AUTHORIZATION OF CHARGE TO CREDIT CARD	
The credit card holder _____	
Name(s)	Surname
authorizes the withdrawal of 100% of the above-mentioned total amount from the following credit card as a full payment for booking the cooking venue.	
Credit card type _____	Credit card number _____
<i>(Visa, Mastercard, WE DO NOT ACCEPT AMERICAN EXPRESS NOR DINERS)</i>	
Expiry date _____	Holder's Signature _____
month	year
NOTES ON BOOKINGS VIA CREDIT CARD	
In case of payments through a EU and non-EU business card the charge will be in Euro.	
In case of payments through a EU personal card the charge will be in Euro.	
In case of payments through a non-EU personal card, the charge will be in the currency of card's account. This means that the amount of the charge will be reckoned on the conversion rate of the day of the transaction. Markups or commissions applied by the tour operator's bank and the credit card holder's bank may apply.	

CANCELLATION POLICY

In case of cancellation by customers, they are requested to contact the Tour Operator immediately. In the schedule on the right, they can find the percentage related to the entire amount of booking that will be retained as a cancellation fee depending on the number of days preceding their activity date. **IMPORTANT: In order to prevent money loss, the traveller is advised to issue an insurance policy in their country before departure.**

FROM	TO	Cancellation fee
Reservation	50 days before booked service	30%
49 days before booked service	30 days before booked service	50%
29 days before booked service	15 days before booked service	70%
14 days before booked service	0 days before booked service	100%

PRIVACY POLICY

The tour operator and travel agency Arianna & Friends Srl (here define as the T.O.) through the websites Ariannandfriends.com and Lamiatoscana.info complies with the obligations under the 2003 Italian Data Protection Act (Decreto Legislativo n.196/03). Additionally, the T.O. understands the importance of maintaining the confidentiality of the information stored about the traveler while using the sites. Contacts and other personal data the traveler supplies are stored by the T.O. and will be used to provide the travelers with the information they have requested. The collected information may be used by the staff the T.O. to keep the traveler updated about its newest activities and events. The T.O. will never wilfully disclose individually identifiable information about any traveler to any party without first receiving permission from that person. Yet, the T.O. is obliged to pass such information on to the relevant suppliers of accommodation (except credit card details), and, if required by them or by law, to security or credit checking companies and public authorities such as customs/immigration offices. The traveler can remove any of the information that the T.O. stores about them, at any time, by sending an email to info@ariannandfriends.com with a request of deletion from the mailing list

This contract is understood, accepted and agreed by

The Tour Operator Travel Agency

The Traveler

MENUS FOR THE SPECIAL THEMED COOKING CLASSES

In case of food restrictions, we will adjust the menu accordingly. Please inform us in advance

Valentine's day romantic cooking class with dinner, *Saturday 14th February at 3:30 pm*, € 130/adult

- Prosecco with Parmesan shavings and honey and balsamic vinegar
- Ravioli filled with ricotta, spinach, Parmesan, ginger, and nutmeg, served with a saffron béchamel sauce, crispy guanciale, and almond flakes. Paired with a rosé wine
- Pork fillet with mushrooms and truffles. Paired with a red wine
- Chocolate and chili mousse with strawberries. Paired with a Moscato wine

Carnival-themed cooking class *Tuesday 3rd March at 3:30 pm* € 120/adult, € 90 teen/kid

- Multicolored tagliatelle (saffron, tomato, spinach) with a white sausage ragù
- Meatballs in tomato sauce
- Rice fritters

Andrea Bocelli week cooking class with wines from Bocelli family – prosecco, white wine and red wines
at 3:30 pm € 130/person

Menu for July 21st, 22nd 24th and 27th July

- Fried vegetables Tuscan style, including zucchini flowers
- Fresh pasta with the farmer's summer sauce (vegetarian)
- Typical Green bean stew with meat stripes
- Strawberry tiramisu

Halloween masquerade cooking class, *Friday 31st October at 3:30 pm*, € 130/adult, € 90 teen/kid

- Bruschetta with new olive oil of the season
- Pumpkin gnocchi with a white-sausage ragù and sesame seeds
- Pork fillet with porcini mushrooms
- Halloween biscuits with icing and decorations
- Boiled or roasted chestnuts

White truffle cooking class *Tuesday 3rd and 17th November at 10:00 am*, € 140/adult, € 100/teen, €70/kid

- Typical fried egg with truffle on bread fried with truffle butter
- Risotto with truffle and burrata OR Fresh pasta with truffle sauce OR Potato gnocchi with truffle sauce
- Chicken scaloppine with truffle sauce
- Pecorino cheese with truffle honey

Christmas cooking class with dinner, *15th, 22nd and 29th December at 10:00 am*, € 130/adult, €90/teen, €60/kid

- Mushroom crostini, crostini with stracchino cheese and walnuts, liver pâté crostini, chef's pickled veggies
- Ricotta and spinach cannelloni with tomato sauce
- Roast pork with traditional peas
- Ricciarelli, a traditional Christmas almond cookie
- Fresh fruit and nuts of the season

BUON APPETITO 