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the most authentic tours in Tuscany

BORGO ALLE VIGNE

TUSCANY

TUSCAN COOKING CLASSES IN TUSCANY

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COMMUNITY TOURISM IN RURAL TUSCANY: FEEL, LEARN & BUILD MEMORIES

Dear Friends,

we want to help you understand who we are, how we operate and most, importantly, why to choose us! Let's introduce ourselves: **Arianna**, **Consuelo, Luca, Moira, Anna, Davide, Alex, Cristiano, Diletta and Yvonne**.
We consider our company to be very different from other tour operators. One main difference is that **when you book with us, you will meet us in person and once you are in Tuscany, you will become our Tuscan friends.** Here tourists are not just tourists, they are friends.

Indeed, our "**Friends**" are both our collaborators and our customers, who **are treated like good friends** when they come and visit us. We are proud to show you our **native land and its beauty** and we are **happy to design bespoke itineraries** for your Tuscan stay.
We operate in an area called "**Terre di Pisa**" **that is very representative of the Tuscan countryside**. It is **a small area of Tuscany where you will find a wide variety of interesting and typical Tuscan tours and activities to do in a matter of a few kms.** And this fact is unique! There are no other areas of Tuscany that can offer so much to see and do in such a small area.

This enables us to **support local farms** offering wine and food and cultural day tours, designed for visitors who want to **visit the real Tuscany**, **feel like home**, spend a day as a family, visit **authentic hilltop villages**, **castles and private villas**, meet excellent **wine/olive oil/cheese /truffle/pasta/saffron producers** and above all, have access to destinations that are **out of the mainstream mass-tourism industry** and stay away from overtourism.

Our tours and guided visits to local farms, producers and to historical towns are led only by the internal staff of Arianna & Friends and some chosen collaborators, who are also our friends. With us you are 100% guaranteed not to have just "any" guides **but to have the best guides, who are knowledgeable, passionate, enthusiastic & fun.** We are convinced that **it's the people that make the difference in your tour experience.** Wouldn't you agree?
We organize **authentic cooking classes**, and the collaborators we work with have become our friend. They work with **passion and devotion** and are ready to share their knowledge with you. We want to offer you a **very personable and authentic experience** and this is why we have selected what we consider to be the most suitable destinations to make you **feel at home** yet experience and **absorb all aspects of our culture**.

We also organize **private chef services**, private transportation, small civil and symbolic weddings, trekking and e-bike tours.
We are renowned for arranging packages with **tickets** to **Teatro del Silenzio** for the annual event by **Andrea Bocelli** in Lajatico and also for offering **vespa tours** including the visit to the Piaggio museum that is very close to us.
Our aim is that **at the end of a day with us you feel part of a community, learn the various aspects of our culture and become our friends,** whom you can meet any time you return to our beautiful region. Let us help you build **memories that you will have for a lifetime!**

As one of our guests said: "With Arianna & Friends, you arrive as a friend and leave as family!

BECOME A NEW FRIEND OF OURS ☺

Meet Your Friends in Tuscany – Office Team & Guides 2026

Consuelo, resourceful and proficient. She holds the position of office bookings manager. She customizes requests and creates the perfect experiences.

Diletta, caring and patient. Very attentive to detail, she manages all sorts of bookings to ensure a dream Tuscan vacation.

Luca, cheerful and knowledgeable. He serves as an 'all tours' guide, specializing in vespa and e-bike tours, olive oil, cheese, and truffle experiences.

Moira, knowledgeable and fun. She is our top guide for all tours involving history, art, sightseeing and culture. She is also a competent wine and olive oil expert.

Alex, patient and competent. He is a wine connoisseur and a skilled cook. He leads numerous wine- olive oil- and truffle tours, as well as cooking classes, vespa excursions and Ferrari tours.

Cristiano, fun-loving and diligent. He is a cheese tour expert and he also leads many cooking classes, cheese and olive oil tours, as well as adventurous vespa and e-bike tours

Yvonne, enthusiastic and experienced. She is a true wine expert and the leader for many wine and olive oil tours, e-bike excursions and cooking classes.

Davide, attentive to details and sociable. He is the person in charge of Andrea Bocelli's Teatro del Silenzio holiday packages and other local events.

Anna, friendly and dedicated. She patiently coordinates all our private chef services and cooking classes in collaboration with local cooks.

Arianna, intuitive and determined. She handles the company management, plans and organizes tours & activities and ensures smooth execution of all operations.

BEST SELLERS & NEW COOKING CLASSES - 2026

B9. PIZZA, CECINA & TIRAMISU: several pizzas, traditional chickpea tart, typical tiramisu
B14. LASAGNA EXPERIENCE: lasagna + olive oil blind tasting + guided tasting of 3 wines
D20. FIAT 500 trip & PASTA MAKING: ride on a Fiat 500 and hands-on pasta making class

D10. VEGETARIAN CLASS: with organic, ancient grains
D8. COOK & PAINT: paint a wine label & make fresh pasta at the winemaker's home

For private chef service at your villa, please see the dedicated page:

https://www.ariannandfriends.com/services/private-services-at-your-tuscan-villa/

TRANSPORTATION POLICY

Please, note that transportation is NOT INCLUDED in any of the rates in this catalogue (unless clearly specified).

You are expected to reach the venues or meeting points in your own car/rental car.

If you prefer not to drive, we are happy to book private transfers for you at an extra charge. Please ask in advance.
The transfer service is performed by fully licensed professional drivers who drive new, comfortable and clean vehicles.

Prices go from € 300 for a car with driver for 2 people for a half day tour

Choose your favorite authentic cooking class in Tuscany

Private cooking class at Rita's farm

Location: Montefoscoli

- Traditional Tuscan menu
- Pasta menu
- Pizza menu
- Truffle menu
- Pastry and sweets
- Lasagna experience

Shared cooking class at Rita's farm

Location: Montefoscoli

- Pasta & Pizza menu
- Typical traditional menu
- Themed menus for Carnival, Christmas, Valentine's day, Halloween …

Other ideas of cooking classes

Location: Terricciola or San Miniato or Montefoscoli

- Traditional menu with wine tasting at the winery
- Shopping like locals & cooking
- Cooking class and truffle hunt
- Cooking class and olive oil tour

PRIVATE COOKING CLASS AT RITA'S FARM & MINERVA TEMPLE

Step into the charming world of Rita's farm in Montefoscoli, a rustic heaven that boasts a rich history spanning two centuries. The farm, a living testament to the bygone era, welcomes you with open arms. **Here, amidst free-roaming chickens, donkeys, and other farm companions**, you'll be treated to a **panoramic spectacle of the enchanting Tuscan hills**, with the picturesque town of Peccioli in clear view.

All our exclusive cooking classes offer more than just culinary delights – they include a visit to a **hidden gem, the XIX century Minerva Temple.** This historical site shares tales of noble families, poets, scientists, and even a connection to the fascinating world of Frankenstein!

Nestled within Rita's farm is "My Tuscan Kitchen," the ideal setting for preparing traditional recipes in a **bucolic atmosphere**. Families with young children are especially welcome. **Our delightful local cooks and English-speaking staff are ready to guide you through the creation of Tuscany's most cherished dishes**, using **Rita's own wines and olive oil**. And, of course, enjoy the experience with our signature **unlimited wine** offering.

What we provide is more than a cooking class – it's a complete immersion into our culture, traditions, and way of life. Our goal is to make you feel like part of the family as you cook alongside us. Choose from a list of dishes we offer, and embrace the personable, educational, and, above all, fun atmosphere.

*Our courses vary in duration, lasting between 2 to 4 hours, depending on the menu and your leisurely enjoyment + time for the meal***.** This private activity is available every day upon request**.**

Select from the following exciting options:

- ✓ **2-3-4 Typical Tuscan Menu**: Choose 2, 3, or 4 dishes from the provided menu list. **CLICK HERE** to see the menu list.
- ✓ **Pasta Lab**: Dive into the world of pasta-making, preparing pappardelle, stuffed pasta like ravioli or gnocchi, accompanied by two delectable sauces.
- ✓ **Pizza Class**: Master the art of pizza-making, from dough to toppings, including focaccia and a sweet pizza.
- ✓ **Truffle Menu**: Indulge in a truffle-themed culinary adventure, crafting 1 antipasto, 2 main courses, and 1 dessert, all featuring truffle-based products and fresh seasonal truffles.

Your rate includes a private guide, exclusive kitchen use, all ingredients, a delectable lunch or dinner, a private chef, kitchen aprons, a booklet for notes, and, of course, unlimited wine. Immerse yourself in the magic of Tuscan cuisine and create unforgettable memories.

More info: **https://www.ariannandfriends.com/cooking-classes/cooking-on-farm-tuscany/**

Select your favorite option of menu.

B2. 2-course typical Tuscan menu (choose any 2 dishes from the menu list) **OR**
B6. Pizza lab (focaccia, pizzas, sweet pizza)
€ 480 for 2 people
Additional person:
€ 60 adult
€ 50 teen (12-17 years)
€ 35 child (4-11 years)

B3. 3-course typical Tuscan menu (choose any 3 dishes from the menu list)
€ 530 for 2 people
Additional person:
€ 65 adult
€ 55 teen (12-17 years),
€ 40 child (4-11 years)

B7. Pasta class (2 types of pasta+ 2 sauces)
€ 520 for 2 people
Additional person:
€ 60 adult
€ 50 teen (12-17 years),
€ 40 child (4-11 years)

IMPORTANT: To maintain the standard price, the same menu must be chosen for the entire group. For the B2 menu, the two courses should not both be fresh pasta. If you wish to choose two types of fresh pasta, please select the B7 "Pasta Time" option.

B4. 4-course typical Tuscan menu (choose any 4 dishes from the menu list)
OR B8. Pasta & Pizza (1 pasta with sauce + pizzas + sweet pizza)
OR B9. Pizza, Cecina & Tiramisu (several pizzas, traditional chickpea tart, typical tiramisu)
OR B14. Lasagna experience (lasagna + olive oil blind tasting + guided tasting of 3 wines)
€ 580 for 2 people
Additional person:
€ 70 adult
€ 60 teen (12-17 years)
€ 45 child (4-11 years)

B10. Truffle menu (3 truffle-based dishes from the menu list+ selection of cheese & honey)
from 2nd January to 10th October, we will use fresh black or spring truffles
€ 610 for 2 people
Additional person:
€ 70 adult
€ 50 teen (12-17 years)
€ 40 child (4-11 years)
From 11th **October to end of December** we will use **fresh winter white truffle** too, with the following rates:
€ 690 for 2 people
Additional person:
€ 100 adult
€ 70 teen (12-17 years)
€ 55 child (4-11 years)

SMALL GROUP COOKING CLASSES AT RITA'S FARM

Discover the **secrets of Italian cuisine, connect with locals, and forge new friendships** at Rita's farm. Our culinary school, My Tuscan Kitchen, offers two engaging hands-on shared classes:

1. Tuesday Classes - Typical Tuscan Recipes:

Every Tuesday, we delve into the world of typical Tuscan recipes. Using seasonal ingredients, we collaboratively craft a traditional Tuscan menu comprising 3 or 4 courses, depending on the freshest available produce.

2. Thursday Classes - Fresh Pasta and Pizza:

On Thursdays, our focus shifts to the art of fresh pasta and pizza-making. Weather permitting, we utilize the farm's wood-burning oven for pizza baking. Learn the art of crafting the perfect pasta dough, a delectable pasta sauce, and master the making of pizza dough, focaccia, pizzas, and even sweet pizza!

Meet Rita, her wonderful family, and the farm animals, including hens and donkeys. Visit the outside of the mysterious Tempio di Minerva located a few meters away from the kitchen and learn about the history of the noble family who has been owning the estate for over 200 years.

Share this culinary adventure with guests from around the globe, **creating a rich cultural exchange**. Discover the history, culture, and traditions of our land as you prepare and savor delicious meals together. Food is not just sustenance; it's a cultural experience, and as you master recipes, you'll gain insights into the history of Tuscany and Italy.

The ambiance at Rita's farm is inviting, laid-back, and familiar. Everyone is encouraged to actively participate in the cooking process, like in a family kitchen. For those who prefer not to cook, no worries, enjoy the explanations, wines, and delightful company while anticipating the delicious meal.

Have burning questions about Italian culinary mysteries? We've got you covered:

Who invented Tiramisu, and what does the word mean?

What do the colors of the Margherita pizza symbolize, and who crafted the world's first pizza?

How do you determine when pasta is al dente, and is throwing it at the wall a valid method?

This experience promises culinary education and a joyful, interactive adventure suitable for the whole family.Join us for a delightful blend of fun and learning! ☺

More info:

https://www.ariannandfriends.com/cooking-classes/my-tuscan-kitchen/

A1. TYPICAL TUSCAN MENU – small group class

- January 3rd (Saturday): Special New Year 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: 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*

A2. PASTA & PIZZA – small group class

- 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

Examples of Menu for the Typical Tuscan Cooking Class

- Risotto with leek and sausages
- Beef stew cooked in red wine
- Traditional Tiramisu

OR

- 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

The menu for our shared classes is curated by our experienced staff. To ensure everyone's enjoyment, please inform us in advance of any food restrictions or allergies. Unfortunately, last-minute changes are not possible, so early notification is crucial to guarantee a menu that accommodates all participants.

*** Different rate for the special dates. Please see prices below in the A3 section of SPECIAL THEMED COOKING CLASSES**

Morning sessions conclude with a delightful lunch, while afternoon sessions wrap up with a satisfying dinner. In both cases, you'll savor the fruits of your labor, enjoying the dishes you've personally prepared.
Additionally, your experience includes:

- **Unlimited Wine:** Complete your culinary journey with the wines produced at the farm.
- **Kitchen Apron:** This will be your souvenir of the day. Then you'll wear it at home and think of us while cooking.
- **Booklet for Taking Notes:** Capture the essence of the recipes and techniques shared during the class.
- **A Visit to the Farm:** Visit the rustic charm of Rita's farm, exploring the vineyards, olive groves, and the intriguing 200-year-old Minerva Temple.

For your convenience, the meeting point is at the Arianna & Friends office 15 minutes before the scheduled class time. Form there you'll follow the guide's car up to the farm. Alternatively, you can meet directly at the farm at the specified calendar time. You'll find information about it in the confirmation voucher we will share at reservation. Punctuality is appreciated, as it is a self-drive service. In case of food restrictions, we will adjust the menu accordingly. Please inform us in advance

We look forward to welcoming you to a culinary adventure where every detail is crafted to ensure an unforgettable and enjoyable experience for all participants. 😊

Prices *:

Adult**: 110 Euro**
Teens (12-17 years)**: 80 Euro**
Kids (4-11 years)**: 50 Euro**
Younger kids 0-3 years are welcome and free of charge

A3 – SPECIAL DATES FOR THEMED COOKING CLASSES

Valentine's day romantic cooking class with dinner, *Friday 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, *21st, 22nd, 24th, 26th July at 3:30 pm* € 130/person
Halloween masquerade cooking class, *Saturday 31st October at 3:30 pm*, € 130/adult, € 90 teen/kid
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

MENUS FOR THE SMALL GROUP SPECIAL THEMED COOKING CLASSES

Valentine's day romantic cooking class with dinner

- Prosecco with Parmesan shavings and honey and balsamic vinegar
- Ravioli filled with ricotta, spinach, with saffron béchamel sauce, crispy guanciale, and almond flakes. 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

- 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 wine, Example of menu:

- Fried vegetables Tuscan style, including zucchini flowers
- Fresh pasta with Arianna's sauce: pork sausages, tomatoes, pine nuts
- Typical Green bean stew with meat stripes
- Strawberry tiramisu

Halloween masquerade cooking class

- 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

- 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

- 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 Italian almond cookies, fresh fruits and nuts of the season

MORE IDEAS FOR PRIVATE COOKING CLASSES ☺

D16. SHOPPING & COOKING LIKE LOCALS

Discover the true essence of Tuscan living with our "Shopping & Cooking Like Locals" experience. We invite you to **actively participate in the preparation of your Tuscan cooking class** by **joining our guide on a shopping adventure** in one of the enchanting hilltop towns near the cooking venue. Possible locations include Peccioli, Lajatico, Terricciola, or Palaia. By doing so, you also contribute to **supporting the local small communities of Tuscany.**

Here's what the experience entails:

1. **Shopping Excursion:**
    - Accompanied by our knowledgeable guide, explore the local little shops in the chosen hilltop town.
    - Engage with local vendors, seek their advice on the best ingredients, and immerse yourself in the vibrant atmosphere.
    - Experience the authenticity of Tuscan life as you select the freshest fruits, vegetables, the perfect cut of meat, or the finest piece of bread, just as the locals do.
2. **Cooking Class:**
    - Drive to the cooking venue and start a culinary journey with our local cook.
    - Learn the art of preparing a lunch featuring three traditional dishes, using the most typical family recipes of Tuscany.
    - Throughout the class and lunch, taste local wines that complement the flavors of your creations.

By participating in this unique experience, you not only refine your culinary skills but also engage with the local community, creating a genuine connection with the people and traditions of Tuscany. It's a delightful blend of cultural immersion and hands-on cooking, creating memories that last forever. Join us in supporting local communities and savoring the true essence of Tuscan life.

CLICK HERE to see the menu list

More info:

https://www.ariannandfriends.com/cooking-classes/cooking-like-locals/

Available from Monday to Saturday

€ 580 for 2 people

Additional person:

€ 65 adult

€ 55 teenager (12-17 years)

€ 40 child (4-11 years)

This is a private class for parties of max 12 people

D17. COOKING LAB & GELATO TASTING

Prepare your taste buds and soul for an authentic treat!
Enjoy with your Tuscan friends a **fun and educational cooking class and a fantastic gelato tasting**.

MORNING - TYPICAL COOKING CLASS AT RITA'S FARM:
Join us for a hands-on cooking class at Rita's farm, where you'll prepare two typical Tuscan dishes. Whether it's pasta, gnocchi, meat, or vegetarian delights, the choice is yours for a personalized and flavorful lunch. In the company of our skilled cook, you'll unlock the **secrets of Italian cuisine and actively participate in the creation of dishes** deeply rooted in our tradition.

AFTERNOON - GELATO TASTING IN PECCIOLI:
Following this enjoyable and educational cooking session, after a short drive, reach the enchanting **hilltop town of Peccioli**. Marvel at its **majestic suspended terrace and distinctive arabesque bell tower**, setting the stage for the next chapter of your culinary adventure.
Here, you'll meet Lorella, the owner of a renowned pastry shop, and her son **Nicolò, a master of crafting excellent organic gelato**. Delight in the rich flavors made with love and precision, **using traditional and artisanal methods**. Nicolò carefully selects the **finest local ingredients**, resulting in gelato **flavors that are not only unique but incredibly delicious**. Taste at least three of his special gelato creations, each offering a taste of Tuscany's culinary excellence.

This journey promises a fusion of education, fun, and tantalizing flavors, a true celebration of Tuscan culinary traditions and the joy they bring to the palate. Join us for an experience that combines the warmth of tradition with the **delightful surprises of artisanal gelato in the charming town of Peccioli.**
CLICK HERE to see the menu list

More info:
https://www.ariannandfriends.com/cooking-classes/cooking-gelato-tasting/

Available on Tuesday, Wednesday, Thursday, Friday

€ 580 for 2 people
Additional person:
€ 70 adult
€ 60 teenager (12-17 years)
€ 45 child (4-11 years)

This is a private class
For parties of max 12 people

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D8. PAINT A WINE LABEL & MAKE FRESH PASTA AT THE WINEMAKER'S HOME – New 2026

A Creative Day at Giuseppe's
Step into the authentic heart of Tuscany for a day you will remember long after your journey ends. Near the charming hilltop village of Terricciola, in one of the most renowned wine areas of the Pisa province, you will be welcomed into the beautiful private home of **Giuseppe (Beppe), a passionate winemaker, and his wife Rosalba, a talented painter.**
He makes wine, she paints, and together they open the doors of their world to curious travelers.

Make Fresh Pasta & Taste the Territory
You will begin with a hands-on cooking class, **preparing traditional ricotta and spinach ravioli completely from scratch**. The pasta will be served with a delicious seasonal vegetable sauce, and while you cook, you'll already start enjoying one of Giuseppe's wines.
Then it's time to gather around the table. **Beppe will present several bottles from his own production**, both white and red, each with its own story, character, and deep link to the land. The wines will be paired with local appetizers and, of course, the ravioli you created together.
Giuseppe's philosophy is rooted in respect for nature and tradition. His **4-hectare vineyard**, with vines averaging 45 years of age, is planted with classic local varieties:

Paint Your Own Wine Label
After the tasting, the experience turns even more personal. Choose your favorite wine, **pick up brushes and colors, and design your own front label,** inspired by the day, the flavors, and the atmosphere around you. You will leave with more than a souvenir: you will take home a bottle of wine made by Giuseppe and uniquely personalized by you.
The experience includes 1 bottle and 1 painted label per adult.

Additional bottles can be purchased on site, and extra labels are available for €10 each (materials included), for adults, teens, or children who wish to create more.
A relaxed, creative, and delicious experience, perfect for travelers seeking something truly local, hands-on, and unforgettable in Tuscany.

More info:
https://www.ariannandfriends.com/cooking-classes/cooking-at-the-painter-house/

Available from Monday to Friday

€ 580 for 2 people
Additional person:
€ 150 adult
€ 80 teenager (12-17 years)
€ 60 child (4-11 years)

This is a private class for parties of max 16 people

F26. A SPECIAL WINERY: MONOVARIETAL WINES AND PASTA MAKING LAB

Discover a truly special wine experience at a **family-run wine farm in San Miniato**, where **brothers Federico and Fabio have embraced the challenge of crafting exceptional monovarietal wines and blends**.
This unique adventure invites you to:

Winery Exploration:

- Join Federico and Fabio for a **walk through the vineyards**, gaining insight into their innovative ideas and winemaking philosophy.
- Uncover the distinctive production of single-varietal wines, including 100% Ciliegiolo, Colorino, and 100% Trebbiano.
- Sample a diverse selection of wines, from their groundbreaking sparkling varieties to young red, white, a few top cru red wines, and a very peculiar macerated white.

Pasta Making Lab:

- Experience the art of **pasta making in an interactive lab**. Craft your own fresh pasta and a delicious sauce with hands-on guidance.
- Witness the magic as your pasta creation is transformed into a delicious lunch, complemented by **local specialties prepared by Mamma Concetta** that perfectly complement the wines.

This exclusive winery offers a tasting of **6 exceptional wines** and also invites you to be a part of the culinary process, creating a unique connection between the flavors of their wines and the art of pasta making. It's a journey through the senses, celebrating the passion and dedication that define this special winery in the heart of San Miniato wine valley.

More info:
https://www.ariannandfriends.com/wine-food-tours/wine-tour-pasta-making-class/

Available from Monday to Saturday

€ 560 for 2 people
Additional person:
€ 100 adult
€ 80 teen (12-17 years)
€ 60 child (4-11 years)

This is a private class
For parties of max 25 people

H4. TRUFFLE HUNTING & TRUFFLE COOKING CLASS

Would you like to learn how to **search for truffles and make your own truffle-based lunch**? In the enchanting world of truffles, you'll learn how to hunt for these culinary treasures and master the art of cooking with them.

TRUFFLE HUNTING TOUR AND COOKING LESSON

1. **Introduction to the fascinating world of truffles:**
   - Your guide will provide an interesting introduction to the fascinating world of truffles at Rita's farm.
   - Learn about the upcoming truffle hunting walk in the woods and gather insights into the different truffle varieties found seasonally.
2. **Truffle Hunting Expedition:**
   - Join one of our skilled truffle hunter, Antonio or Alberto or Daniele and their trusty dogs Aldo or Ciro, on a captivating journey through the woods.
   - Discover the hidden places and various techniques employed to unearth seasonal truffles, ranging from **Summer black truffles to Spring or Winter white truffles,** according to season.
3. **Cooking Lesson:**
   - Return to the farmhouse kitchen and enjoy an engaging cooking lesson.
   - Explore the creation of truffle-based specialty dishes, including homemade fresh pasta or risotto, egg-based dishes, meat- or potato-egg dishes and a truffle-scented dessert.
4. **Truffle-Based Lunch:**
   - Savor the fruits of your labor with a delectable truffle-based lunch.
   - Accompany your meal with locally made wine, enriching the flavors of this unique and immersive culinary experience.

This tour promises not just a truffle hunting adventure but a comprehensive exploration of truffle-based cuisine, blending hands-on experience with the rich traditions of local gastronomy. Join us for a day of discovery, indulgence, and the unforgettable aroma of truffles.

More info:
https://www.ariannandfriends.com/wine-food-tours/truffle-hunting-pasta-making-tuscany/

Available from Monday to Saturday

Low Season (Jan-Aug)	**High Season (Oct-Dec)**
€ 760 for 2 people	**€ 920** for 2 people
Additional person:	Additional person:
€ 110 adult	**€ 150** adult
€ 90 teenager (12-17 years)	**€ 120** teenager (12-17 years)
€ 70 child (4-11 years)	**€ 90** child (4-11 years)

This is a private class
For parties of max 12 people

D14. CLASSICAL COOKING CLASS WITH OLIVE OIL TOUR AND VISIT TO THE OIL MILL

Curious about the **secrets of using olive oil in the kitchen**? Ever wondered why Italian dishes are so delectable and the crucial role extra virgin olive oil plays? Eager to craft superb dishes with olive oil as the star ingredient? Enjoy our cooking and olive oil experience, and **watch your culinary skills transform forever.**

Join us at Rita's farm, an idyllic rural setting where you'll **delve into the world of olive trees and olive oil production**. Guided by our expert, **take a leisurely stroll through the olive groves** and engage in a fascinating **blind tasting of various olive oils** to discern the vast differences between a quality extra virgin olive oil and a commercial counterpart.

Enjoy a private **cooking class dedicated to maximizing the potential of olive oil in culinary creations, aligned with the principles of the Mediterranean diet**.
Utilizing freshly extracted olive oil, you'll learn to elevate a **traditional legume soup**, craft the foundation for a savory **meat or vegetarian sauce**, season **bruschettas or salads**, and even bake a delightful **olive oil cake**!

Following the class, relish a meal featuring the delicious olive oil-based dishes you've prepared.

The day isn't over yet. Accompanied by your private guide, **you'll also visit an olive oil mill, rounding out the experience with insights into the details of olive oil production.**

More info:
https://www.ariannandfriends.com/cooking-classes/cooking-with-oil-tour/

Available from Monday to Saturday

€ 620 for 2 people
Additional person:
€ 70 adult
€ 60 teen (12-17 years)
€ 45 child (4-11 years)

This is a private class
For parties of max 12 people

D10. VEGETARIAN CLASS WITH ORGANIC, ANCIENT GRAINS - Updated 2026

Are you ready for the healthiest cooking class in tuscany? We will utilize ingredients from a **local organic farm cultivating grains, cereals, and legumes with ancient origins** that precede the industrialization of farming in the 50s and 60s.
Unlike modern, heavily processed flours, ancient grains offer a **healthier alternative** as they **retain more of their original nutrients,** including fiber, vitamins, and minerals. Furthermore, they often have **a lower gluten content,** making them a favorable choice for those with gluten sensitivities**.**
During the class, we'll explore into the fascinating history and nutritional benefits of these ancient grains. Learn why they are a superior choice for promoting digestive health and providing sustained energy. **Discover how incorporating these grains into your diet contributes to a more wholesome and fulfilling culinary experience**.
At Rita's farm, enjoy a hands-on experience and discover how to use these healthy ingredients and turn them into delicious recipes.

Choose <u>any four courses</u> from the following menu selection:
- *Pasta dell'orto,* Handmade fresh pasta with a vegetarian seasonal sauce of your choice
- *Insalata di farro,* Farro salad prepared with seasonal vegetables
- *Zuppa di farro alla garfagnina*, Tuscan-style thick farro soup
- *Minestra di ceci, (con o senza riso),* Thick chickpea soup (with or without rice)
- *Minestra di fagioli (con o senza pastina)*, Thick cannellini bean soup (with or without pastina)
- *Minestra di grani,* Thin grain and vegetable soup
- *Zuppa lombarda,* Thin bean soup and crispy bread
- *Fagioli rifatti*, Cannellini bean stew in tomato sauce
- *Panzanella,* Bread salad with tomatoes, cucumber, onion, and basil
- *Pappa al pomodoro,* Thick bread soup with tomato, garlic, sage, and basil
- *Dolce all'olio,* Olive oil cake
- *Biscotti alle mandorle o cioccolato,* Cookies or biscuits with almonds or chocolate

More info:
https://www.ariannandfriends.com/cooking-classes/ancient-grains-tuscany/

EXTRA: Complete your tour by booking an **extension that includes a visit to the grain farm, its mill, and its bakery**. This optional addition adds an extra hour to your experience.

Available from Monday to Saturday

€ 560 for 2 people
Additional person:
€ 70 adult
€ 60 teen (12-17 years)
€ 40 child (4-11 years)

1-hour tour Extension: **€60 per party**

This is a private class
For parties of max 12 people

D12. DELICIOUS PASTRY CLASS AT RITA'S

Sweet tooth? Choose our pastry class at Rita's! If you have a fondness for **traditional desserts and cookies prepared in Tuscan homes**, this is the culinary experience for you.

Under the guidance of our local cook, you'll immerse yourself in the art of crafting three quintessential desserts. Choose three from beloved classics such as

- "**Tiramisu**", either traditional with **coffee & chocolate,** or with **strawberries and chocolate** or with **oranges and cinnamon**
- Fruit tart with Tuscan custard "**Crostata di frutta**"
- Chocolate salami-shaped cake "**Salamino**"
- Chestnut flour pancakes with ricotta cheese "**Frittelle di farina di castagne**"
- Traditional chocolate and pear cake "**Torta cioccolato e pere**"
- Festive specialties like "**Ricciarelli**", almond-flour-based
- Typical almond & chocolate biscuits "**Cantuccini**"
- Type of pie filled with Tuscan custard and pine nuts "**Torta della nonna**"
- Traditional apple cake Tuscan art "**Torta di mele**"
- Carnival sweets: Rice fritters and fried flat dough "**Frittelle di riso" and "Cenci"**
- Tuscan trifle with custard, sponge biscuits and liquor "**Zuppa inglese**"
- Sweet bread oven baked, with grapes and sugar (only August-December) "**Schiacciata con l'uva**"

Everything you create during the class will be savored as a "**merenda**," **the customary Italian snack**, alongside **coffee or tea**. Additionally, **any leftovers will be carefully packed for you to take home**, allowing you to share the sweetness of your creations with family and friends.

Unleash your creativity in the kitchen and start a journey with us to master the time-honored recipes that have graced Tuscan tables for generations. Join us at Rita's for a pastry class that promises not only delectable treats but also the joy of sharing them with your loved ones.

More info:
https://www.ariannandfriends.com/cooking-classes/pastry-making-tuscany/

EXTRA: As an additional option, our cook is delighted to prepare a **savory dish for you** to enjoy before indulging in the desserts you've created. Please note that this light/dinner lunch incurs an extra charge

Available from Monday to Saturday

€ 520 for 2 people
Additional person:
€ 60 adult
€ 50 teen (12-17 years)
€ 40 child (4-11 years)

Light lunch/dinner as extra: €10 per person

This is a private class
For parties of max 12 people

D18. PRIVATE COOKING CLASS FOR LARGE GROUPS

Tailored solutions for groups of 15-60 people.
If you're planning a remarkable cooking **class in Tuscany for your family, friends, or colleagues, and you require an expansive cooking space**, we have the perfect solutions designed just for you.

Collaboration with Local Wineries
Our partnerships extend to several charming local wineries, each offering spacious rooms and fully equipped kitchens in exclusive use. It's in these picturesque settings that we orchestrate **engaging and educational hands-on cooking classes for groups,** creating unforgettable moments against the backdrop of the Tuscan hills.

Customizable Menus for Varied Tastes
Our typical menu includes a traditional antipasto prepared by the chef, followed by two dishes prepared together with you: **fresh pasta** with your choice of **meat or vegetable sauce** that you'll also prepare, made using the traditional mezzaluna tool, and a **classic coffee-and-chocolate tiramisù** or strawberry tiramisù However, recognizing the diverse tastes and preferences within groups, we take pride in our ability to customize the menu to cater specifically to your group's culinary desires and any dietary requirements.
Do you want to make it even more fun? Let's divide the participants into smaller teams to create **fun, engaging competitions, with prizes awarded directly by the cooks** for the best pasta maker, best mezzaluna user, and best tiramisù maker!

Immersive Winery Experience
Beyond the culinary adventure, our immersive experience includes a **guided visit to the winery**, a **tour of the wine cellars**, and a **tasting session featuring four exquisite wines** during the meal.

More info:
https://www.ariannandfriends.com/cooking-classes/private-group-class/

Available from Monday to Saturday

For minimum 15 adults
€ 150 per person
For minimum 25 adults
€ 130 per person
For minimum 35 adults
€ 120 per person
€ 90 teen (12-17 years), € 60 kids (4-11 years)

This is a private class
For parties of max 60 people

D19. EXCLUSIVE VEGAN CULINARY EXPERIENCE

Enjoy a journey into the heart of authentic Italian and Tuscan cuisine with our **Private Vegan Cooking Class that blends heritage and modernity**, crafting exquisite plant-based dishes inspired by centuries-old practices.

Discover the **rich history behind our vegan ethos, rooted in the agricultural tapestry of Tuscan life.** In a time when cultivating the land was a way of life, the necessity of sustainability led to the creation of an important vegetarian and vegan culinary legacy. It's about timeless tastes: **we bring age-old recipes to life** in a modern context.

Savor the experience, and select any 4 dishes from the following options.:

Antipasti:

Panzanella: A symphony of flavors in a traditional bread and vegetable salad.
Verdure Grigliate: Grilled vegetables with a parsley, garlic, and chili pepper topping, on rustic bread.
Verdure Fritte: Crispy deep-fried vegetables that redefine indulgence.
Crostini ai Funghi caldi e Freddi: Mushroom bruschetta, two delicious versions and types of mushrooms
Bruschetta doppia al Pomodoro: Classic tomato bruschetta in two versions: with garlic and origano and also with onion and basil
Crostone cavolo nero e fagioli: Rustic bread with Tuscan kale and cannellini beans (only in season)

Main Courses:

Pappa al Pomodoro: Thick bread and tomato soup with basil
Minestra di Ceci alla Pisana: Chickpea soup Pisan style
Minestra di Fagioli: Traditional bean soup
Risotto o Pasta ai Funghi: Mushroom risotto, or Dried pasta penne or spaghetti with mushroom sauce
Risotto o Pasta Zucchini e Pinoli: Risotto or Dried pasta penne with zucchini & pine nut sauce
Risotto o Pasta agli asparagi: Risotto or Dried pasta like penne or spaghetti with asparagus sauce
Pasta al sugo povero: Dried pasta like penne or spaghetti with the farmer's sauce
Fagioli Rifatti: Cannellini beans in a rich tomato sauce
Fagiolini in Umido: Green beans cooked in a savory vegetable stew

Desserts:

Dolce all'Olio o di mele: Olive oil cake or Apple cake
Biscotti alle Noci: Nut biscuits
Frittelle di Farina di Castagne: Fried chestnut flour pancakes

More info:
https://www.ariannandfriends.com/cooking-classes/vegan-culinary-experience/

Available from Monday to Saturday

€ 580 for 2 people
Additional person:
€ 70 adult
€ 60 teenager (12-17 years)
€ 45 child (4-11 years)

This is a private class
For parties of max 12 people

D20. FIAT 500 trip & PASTA MAKING

Live a memorable day in Tuscany by **driving the iconic Fiat 500 vintage car and reaching our cooking school for a typical Tuscan lunch, where you'll make your own fresh pasta** from scratch.

The itinerary begins in Lucca. Here, you'll meet the car rental representative who will introduce you to properly using the vintage car. From there, you'll start driving towards your first destination: Montefoscoli, where our cooking venue is located. **Along the way, you'll pass through small villages, and you can make stops to take pictures or enjoy some refreshments**.
The journey from Lucca to Montefoscoli is 50 km, and it takes approximately 1.15 hours to drive. You can enjoy small detours through the Compitese area, Bientina, Buti, Pontedera (the town of Vespa), Vicopisano, Palaia, Peccioli. Some will have to be made after lunch on the way back. We will help you create the perfect itinerary tailored to your needs.

It's important to arrive at the cooking venue no later than 12:30 pm for pasta preparation with the assistance and instructions of our local cook. **Together, you'll create delicious fresh pasta, which will be part of a well-deserved lunch served at 1:30 pm**. The lunch includes antipasti form the chef, your pasta with delicious sauce, and a tasty dessert.

For those who won't be driving afterward, wine from the farm will be served. Following that, there's some free time to visit the farm and enjoy the view. **This experience can be a romantic one for two or a fun adventure to share with family and friends**, with a maximum of 10 people allowed.
If you have a larger group, we will need to change the cooking location and provide a new quotation for the entire package.

Take a journey into the 60s for a timeless experience that combines classic Italian style with the unique beauty that only the Tuscan countryside can offer. Step on board our vintage Fiat 500 cars, travel back in time, cook with us, and create memories that will last a lifetime.

More info:
https://www.ariannandfriends.com/cooking-classes/fiat-500-pasta-making/

Available from Monday to Saturday

€ 780 for 2 people, 1 x 500 car
€ 1180 for 4 people, 2 x 500 cars
€ 1580 for 6 people, 3 x 500 cars
€ 1980 for 8 people, 4 x 500 cars
€ 2380 for 10 people, 5 x 500 cars
Additional person on board: adult € 60, teen/kid € 40
Additional adult on a separate 500 car (single used) € 350
Prices include:

- Self-drive rental
- Rental day from 10 am to 7 pm
- 100 km for each day. Km in excess extra cost of euro 1,00 per km.
- Insurance coverage PLUS (civil liability + up to € 2.350 of damage)
- Cooking experience
- Full lunch
- Wine for the non-drivers

Happy Customers ★

arianna&friends
the most authentic tours in Tuscany

BOOKING FORM

BORGO ALLE VIGNE
TUSCANY

DETAILS OF CUSTOMER

** This information is compulsory to complete booking*

FIRST NAME *		***LAST NAME ****					
E-mail address *		***Billing address****	*Please, provide a billing address for our receipt of payment. **It's mandatory**. It is only for billing issues and nothing will be mailed.*				
Telephone number while in Italy							
Name of your villa		***N. of adults in your party ****		***N. of teens **** *12-17 years old*		***N. of children **** *4-11 years old*	
Food restrictions Last minute changes are not possible							

DETAILS OF SERVICES

DATE & TIME OF SERVICE *You can list more than one date if you are booking multiple services*	***CODE*** *As per catalogue. E.g.:B3*	***NAME OF SERVICE***	***TOTAL RATE***
			€ _____.00
			€ _____.00
			€ _____.00
			€ _____.00
Please be aware of our **cancellation policy** below. Last minute cancellations for any reason are non-refundable.		***TOTAL AMOUNT***	**€ _____.00**

Arianna & Friends Srl - Via Salaiola 50/11, 56030 La Rosa - Terricciola (PI) - www.ariannandfriends.com info@ariannandfriends.com
Office Tel numbers and WhatsApp +39 348 3352039 and +39 334 9167724 available Monday-Friday 9:00-18:00 - Emergency Line & WhatsApp +39 329 6168473
P. IVA: 01835170505 - SDI M5UXCR1

HOW TO BOOK BY CREDIT CARD Booking by credit card with full payment in advance, using the form below.

AUTHORIZATION OF CHARGE TO CREDIT CARD

The credit card holder _____

Name(s) *Surname*

authorizes the withdrawal of **the above-mentioned total amount** from the following credit card: ***VISA*** ◯ | ***MASTERCARD*** ◯

Card Number __ __ __ __ | __ __ __ __ | __ __ __ __ | __ __ __ __

Expiry date ___ ___ | ___ ___ ___ ___ | _____

M M Y Y Y Y ***Holder's signature***

This is a personal card ☐ OR this is a business card ☐

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.

HOW TO BOOK BY BANK TRANSFER

Booking through bank full payment in advance using the form above. Please **make sure that all bank fees are charged to your bank account** and that the payment is made in Euro (EUR - €).

HOW TO BOOK BY BANK TRANSFER

Please, make sure that all bank fees are charged to your bank account that the payment is made in Euro

Beneficiary Name: Arianna and Friends s.r.l. Beneficiary Address: Via Salaiola 50/11, 56030, La Rosa - Terricciola (PI).

Bank name: BANCA POPOLARE DI LAJATICO S.C.p.A. Bank Address: Via Mezzopiano, 2 , 56033 Capannoli (PI), Italy,

IBAN: IT66 F052 3270 9200 0000 0030 023 BIC/SWIFT: BLJAIT3LXXX

Please, send us a copy of the transaction to **info@ariannandfriends.com** or WhatsApp to +39 348 3352039.

CANCELLATION POLICY

In case of cancellation by customers, they are requested to contact Arianna & Friends immediately. The percentage of the entire amount of the booking to be retained as a cancellation fee depending on the number of days preceding their activity date can be seen below

FROM	TO	Cancellation fee
Reservation day	50 days before the date of the booked service	**30%**
49 days before the date of the booked service	30 days before the date of the booked service	**50%**
29 days before the date of the booked service	15 days before the date of the booked service	**70%**
14 days before the date of the booked service	0 days before the date of the booked service	**100%**

HOW TO RETURN THIS BOOKING FROM

The form is valid as a booking contract for the services agreed on and listed here above. Print these pages, fill in and scan them or take a picture of them with your smartphone and make a JPG file. Alternatively, use a pdf printing program. Send the completed booking form to our main e-mail address info@ariannandfriends.com or via whatsapp to +39 348 3352039.

DATA PRIVACY POLICY

The tour operator and travel agency Arianna & Friends Srl (here defined as the T.O.) through the website Ariannandfriends.com and through this catalogue complies with the General Data Protection Regulation (Regolamento Europeo n.2016/679). The T.O. understands the importance of maintaining the confidentiality of the information stored about the traveler while providing services. Contacts and other personal data the customer supplies are stored by the T.O. and will be used to provide the customer with the information they have requested. The collected information may be used by the T.O.'s staff to keep the customer updated about its newest activities and events. The T.O. will never willfully disclose identifiable information about any customer 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 or transfer service, and, if required by them or by law, to security or credit checking companies and public authorities such as customs/immigration offices. The customer can remove any of the information that the T.O. stores about them, at any time, by sending an email to info@ariannandfriends.com or through a request of deletion from the T.O.'s mailing list.

This travel contract is understood, accepted and agreed by

The Tour Operator & Travel Agency Arianna & Friends *The Customer*

_____