

LAND & TASTING EXPERIENCE

COOKING CLASS- Monopoli_Capitolo

talea
COLLECTION

TCE018



Delicious local cuisine is one of the essential elements that transform a journey into a truly memorable experience. Puglia is an ideal destination for those with a passion for simple yet exquisite flavours and a genuine interest in the provenance of food. The land is rich and bountiful, while its 500 miles of coastline offer an abundance of fresh catch; the region proudly embraces the philosophy of “zero-mile” ingredients. At our **LOFT, in Contrada Capitolo**, set in a magnificent **seafront location**, our chefs will warmly welcome you and share the secrets behind the perfect focaccia, delicately hand-shaped orecchiette, and **traditional Apulian recipes**. Guests are often surprised by how such simple ingredients can be transformed into dishes of remarkable flavour. **Vegetarian guests** will be served orecchiette with fresh datterini cherry tomatoes and dried ricotta cheese; the second course will vary according to seasonality. Local pastries and water are included; wine is excluded. **Apulian Sea Food Menu** is also available. Advance booking at the reception is required.

Estimated activity time: 2 hours and 1/2 approx.

Operating from April till November Monday to Friday, 11.30 am and 6.30 pm upon avail. booking notice 72 hours

Reservations: credit card required as guarantee

Cancellation policy: Free cancellation up to 8 working days prior to departure. From 7 days before: 100% penalty.

EXCLUSIVE EXPERIENCE -- Minimum 1 pax- Max 3 pax - Price per service	€ 650,00
Apulian Land-based menu: Focaccia, Hand-Made Pasta Orecchiette with grandma ragù with meat balls or meat rolls or Veg topping with datterini tomatoes and vegetables, timballe of cicory, hand-made sweet pastry, water included.	
Apulian Seafood Menu: Stuffed calamari, scorpionfish soup with toasted bread croutons, langoustine salad with watermelon radish, cherry tomatoes and Acquaviva red onion, Traditional Apulian rice, potatoes and mussels, Strawberry and lemon semifreddo	
COOKING CLASS SHARED EXP - Min 4 pax- Max 10 pax -price per pax	€ 185,00
Wine Pairing Supplement: Selection of 3 wines served by the glass: Fiano, Negroamaro and Primitivo	€ 40,00
Wine Pairing Supplement: Selection of 4 wines served by the glass (D'arapri Brut, Chardonnay White Numen Paolo Leo, Rose Pungirosa Wine and Gratticiaia)	€ 90,00
TRANSFER CAR 1/3 pax - Round trip from Bari	€ 140,00
TRANSFER MINIVAN up to 7 pax - Round trip from Bari	€ 170,00

All prices are VAT included