



YOUR GATEWAY TO AUTHENTIC ITALIAN
FOOD CULTURE

CATALOGUE 2025

THE LEADING PLATFORM OF

FOOD EXPERIENCES IN LOCALS' HOMES

Cesarine is the oldest community of Italian home cooks who open their doors to travelers from all over the world, offering them **authentic and immersive food experiences**.

1500+
ACTIVE CESARINE
(COOKS WITH THEIR OWN
LOCATIONS)

2000+
FOOD
EXPERIENCES

450+
ITALIAN CITIES
COVERED





SHARING THE ITALIAN

CULINARY TRADITIONS

WITH OUR VALUES

Safeguarding the culture and gastronomic tradition

Our mission is to share and pass down the Italian culinary heritage, preserving the recipes of the territory. Through hospitality and conviviality, the community of Cesarine and Cesarini promotes the regional gastronomic culture and brings to light stories and traditions hidden in every corner of Italy.

Passion and Belonging

We cultivate the well-being and continuous growth of people by creating a strong sense of belonging to the Community, reinforced by the passion for the gastronomic culture of our country. We promote a warm and inclusive environment that reserves spaces for personal growth and appreciation.

Local Support, Global Impact

Our goal has always been to promote social inclusion and support micro-entrepreneurship, particularly for women. This commitment supports local economies, generating value and empowering communities.

Sustainability and the Mediterranean Diet

In addition to promoting the Mediterranean Diet as a source of well-being, we are actively committed to environmental sustainability. Respect for nature, the celebration of local products, and the fight against waste are intrinsic values that are reflected in every initiative we undertake.





TOP DESTINATIONS

- Venice
- Florence
- Siena
- Lucca
- Montepulciano
- Cinqueterre
- Sorrento
- Positano
- Alberobello
- Matera
- Palermo
- Taormina
- Cefalù
- Milan
- Como Lake
- Turin
- Verona
- Garda Lake
- Langhe
- Bologna
- Modena
- Parma
- Rome
- Naples
- Olbia
- Arzachena | Porto Cervo



EXPERIENCES IN LOCAL HOMES

Cooking Classes

Dining Experiences

Dining Experiences with cooking demo

Tasting & food pairing experiences



FOOD & WINE TOURS

Market tours & cooking classes

Market tours & dining

Wine tours & tasting

Food tours around the city & visits to local producers



FOOD EXPERIENCES IN VILLAS

Private tailor made cooking classes

Private tailor made dining experiences



LANGUAGES SPOKEN

The Cesarine speak English and/or use a family member or a professional interpreter. Other languages are available upon request.

CUSTOMIZED MERCHANDISE

Aprons, shopping bags, customized menus, recipe booklets, kitchen utensils and more.

DIETARY REQUIREMENTS

We always accommodate for intolerances, allergies and special dietary requests. Vegan options available.

SECURITY & INSURANCE

All events are covered by a special insurance policy with Helvetia Compagnia Svizzera d'Assicurazioni



NORTHERN ITALY

Northern Italy offers a rich culinary heritage, featuring renowned regional dishes, world-class wines, and picturesque landscapes perfect for unforgettable gastronomic experiences.



AOSTA VALLEY
AOSTA

A DIP IN THE PAST

AT ALESSIA'S HOUSE

Alessia, our certified Valdostana Cesarina, welcomes her guests to an old house she has renovated in the mountain village of Gignod, located in the Grand San Bernardo valley, just a few minutes from Aosta. She loves traditional and rustic cuisine, with her life marked by the changing seasons, balancing work in the vineyard and in the mountains.



AOSTA VALLEY

AOSTA

MOUNTAIN TRADITIONS

AT ADRIANA'S HOUSE

Cesarina Adriana is Milanese by origin but Valdostana by adoption, having always spent her holidays in the Valley, where the cuisine has always been synonymous with vacation and well-being. In her everyday life, she cooks tasty and healthy dishes for her family, but when she invites friends and family, she enjoys preparing more elaborate and rich dishes, often inspired by the mountain tradition.





PIEDMONT
TURIN

TRADITION AND CREATIVITY IN TURIN

AT BENEDETTA'S HOUSE

Seductive, regal and a little French. There is always something to do in Turin: from the "Mole" to Venaria, from chocolate treats to a special dinner at Benedetta's house. Our Cesarina nurtures a passion for the culinary art, having enjoyed good food from an early age with her traditional recipes of Piedmont, prepared with fresh produce from the local markets. Simplicity, a light touch and excellent ingredients are fundamental elements in her kitchen. She also loves combining tradition with a touch of originality and innovation, thanks also to her passion (and profession) for art and design.



PIEDMONT
MERANA

LANGHE FLAVORS

AT CINZIA'S HOUSE

Cinzia, our Cesarina, welcomes us in a characteristic stone farm house - in the village of Merana between the Langa Astigiana and Monferrato - in a valley surrounded by hills and gullies with 'a lunar aspect. A love for authentic cuisine, fruit and vegetables from the garden, wine from local producers and honey from her hard-working bees are the basis of her menus.





PIEDMONT
ASTI

PIEDMONT CUISINE

AT MONICA'S HOUSE

Cesarina Monica lives in Asti. Her cuisine is characterized by simplicity and respect for piedmontese traditions: her dishes are high quality, and expertly paired with wines from the local vineyards found in the Langhe hills nearby. Other products that represent these lands can be found in her menus, from hazelnuts to mushrooms.



PIEDMONT
BAVENO

EXPERIENCES ON LAKE MAGGIORE

AT GABRIELLA'S HOUSE

The kitchen has fascinated Gabriella since she was a child. She followed her mom carefully to the stove, trying to learn all her recipes. Her cuisine is 360 degrees, enhancing her region, Piedmont. With her partner, a wine connoisseur who follows her in her creations, they prepare delicious dishes that respect the tradition with particular attention to the research and selection of ingredients.





PIEDMONT
STRESA

GET COZY NEAR THE LAKE

AT GISELLA'S HOUSE

Stresa is an elegant and charming town on Lake Maggiore, full of luxurious hotels, period buildings and beautiful Art Nouveau villas. It is very pleasant to take a walk along the lakeside promenade among flower gardens and small restaurants. The small historic city center is very picturesque, with nineteenth century buildings, terraces full of flowers and the cozy home of Gisella, our Cesarina. We could say that Gisella was 'born in a hotel.' She lived in one until she was 12 years old. In her family's hotel, she would prepare a snack in the restaurant, eat in the dining room and was prepared simple desserts by the staff. Her passion for the culinary arts was nurtured in this environment, and now she's a Cesarina!



LOMBARDY
MILANO

MILAN'S PENTHOUSE

AT ANNAMARIA'S HOUSE

A cook both professionally and for pleasure, our Cesarina Annamaria boasts many culinary experiences both in Italy and various parts of the world. "my cooking combines tradition, health and a great attention to the ingredients and lightness of dishes". Situated between the dynamic university neighborhood of Città Studi and the more residential Lambrate, Annamaria's home is on the top floor of a stunning building and has a dining room surrounded by a gorgeous veranda with a view of the roofs of the city.





LOMBARDY

MILAN

CITY'S BEST CUTLET NEAR FONDAZIONE PRADA

AT SISSI'S HOUSE

Sissi is a true perfectionist: she loves taking care of the table even in the smallest details and gives great importance to the quality of the food, the cooking and the territorial origin of the products. She welcomes her guests in her house immersed in the tranquility of the Morivione district, a few steps from the Fondazione Prada, an important exhibition and museum space in Milan, where "it almost seems to live in the countryside, even if we are in the city."



LOMBARDY
MILAN

LOCAL DISHES IN MILAN

AT GIULIANA'S HOUSE

Giuliana is a sunny person who loves people, welcoming them into her home and taking care of them. She has always had a passion for cooking, cooking for her family and friends. Living for three years in London, she gained catering experience, cooking for London families with great success. She cooks with care, pouring love and attention into her dishes for others.





LOMBARDY
COMO

COZY APARTMENT IN THE CITY CENTER

AT MONICA'S HOUSE

Cesarina Monica loves to write and read, with books filling her house. Mindful of food quality, she enjoys cooking what she eats and sharing the pleasure of the table with others - friends and guests alike. Engaged in food surplus recovery for social solidarity, she collaborates with the Food Bank of Lombardy Onlus in Como, her place of residence. Monica strives to pass down simple, easy-to-learn recipes connected to the traditions of the Larian territory



LOMBARDY
COMO

LAKE COMO HOSPITALITY

AT VINCENZO AND STEFANIA'S HOUSE

For Vincenzo and Stefania, cooking and hospitality are the two greatest pleasures in life, even more pleasant if spent on their wonderful terrace overlooking Lake Como. "For us, being in the kitchen and preparing a lunch or dinner is not just a moment of relaxation to spend together, but a real ritual: we want to ensure that the moment at the table is magical."





LOMBARDY
CERNOBBIO

BREATHTAKING VIEW FROM CERNOBBIO

AT ANNA'S HOUSE

Cernobbio is a quaint village nestled between the splendor of Lake Como and the nearby mountains. Anna, our Cesarina, welcomes us to her splendid home, surrounded by greenery and, of course, with a view of the lake. She loves to cook dishes full of 'flavors from the lake,' accompanied by fresh vegetables from the garden. She alternates these wonderful fish dishes with fanciful recipes created using ingredients from the nearby mountains.



LOMBARDY
BELLANO

WARMTH AND PASSION NEAR LAKE COMO

AT PATRIZIA'S HOUSE

Patrizia's life is tied to the lake. She is a painter and her work allows her to manage time: the kitchen is like a second workshop, where to easily create dishes instead of paintings. Her two children, now grown up and her husband were those who made her practice and love cooking.

Hosting friends during the summer in the garden was an opportunity to understand that receiving guests is a pleasure and a personal enrichment. The ingredients of her recipes are all genuine, from local producers: honey, cheese, fish, directly from the fisherman in Dervio, and vegetables from the garden that her husband cares for with passion since many years.





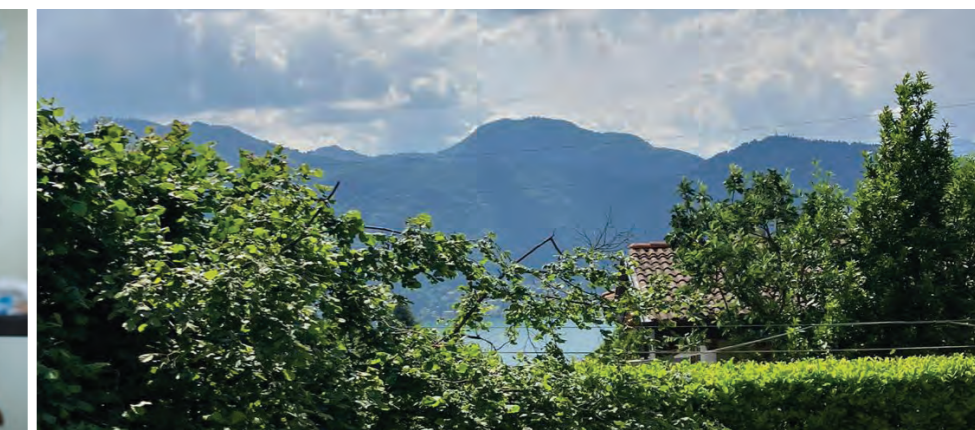
LOMBARDY

LIERNA

A CORNER OF PARADISE

AT ANNAMARIA'S HOUSE

Chef by profession and for passion, Cesarina Annamaria has trained in the culinary arts in Italy and other parts of the world. "My cooking combines tradition, an eye on eating healthfully, careful attention to ingredients and a sense of lightness". Annamaria hosts us in her cozy and elegant house overlooking Lake Como. We are in Lierna, a small town full of history that dates back to ancient Rome. In this corner of paradise, immersed in quiet nature, we sample the wonderful delicacies prepared by Annamaria's. Her recipes respect each season's offerings and the local traditions, while focusing on creating a sense of lightness by carefully balancing the various ingredients.



LIGURIA
RIOMAGGIORE

OVERLOOKING CINQUE TERRE UNESCO HERITAGE

AT BARBARA'S HOUSE

Barbara was born in the Gulf of Poets, to a Sardinian mother and a Genoese father, and spent her childhood with her beloved grandparents. She has a strong connection to her land and its traditions, as does her husband Stefano. Together, they want to share their passion for cooking and their roots with other enthusiasts and curious minds. Since Barbara was a child, she developed a strong passion for cooking, thanks to her grandmother who taught her to experiment and taste new flavors. She has always been adventurous and has tried all the original recipes from different countries around the world, but Ligurian cuisine remains her favorite.





LIGURIA
LA SPEZIA

BETWEEN MOUNTAINS AND SEASIDE

AT DANIELA'S HOUSE

With the sea in front of the city and the mountains behind, it is fascinating to experience La Spezia's flavors through its culinary offerings, which reflect a combination of land and sea, evolution and experimentation. Seated around Daniela's table, you'll experience a procession of traditional recipes. Our Cesarina offers the classic cuisine of La Spezia, the result of the fusion of different traditions from the neighboring regions. Daniela prepares her dishes using simple ingredients. However, once combined, they give life to both strong and delicate flavors at the same time.



LIGURIA
RICCO'

PESTO AND VINEYARDS

AT SARAH'S HOUSE

Sarah welcomes her guests to Podere Ferrari, a historic colonial-style estate on the outskirts of La Spezia. Surrounded by vineyards and immersed in nature, it is the ideal place to experience gastronomic delights amidst greenery. Sarah has been living in Italy for over 30 years, even though she is American. She spent three decades with an Italian grandmother, her beloved mother-in-law Silvana, who passed on her love for Ligurian cuisine.





FRIULI VENEZIA GIULIA
TRIESTE

COZY APARTMENT WITH SEA VIEW

AT RITA'S HOUSE

Rita is passionate about cooking, very meticulous and fond of the technical aspects. As a professional restorer, she studied chemistry and now applies her skills to finding the perfect equilibrium when leavening or combining various ingredients together, creating the perfect recipe! At Rita's, an elegant apartment furnished in good taste and with creative flair, we can savor the variety and richness of the traditional cuisine from the capital of Friuli.



TRENTINO
TRENTO

EXCLUSIVE COUNTRY VILLA

AT COSTANZA'S HOUSE

Just a few minutes from the center of Trento, on the slopes of Mount Calisio, we meet Costanza who welcomes us in an elegant villa from the early nineteenth century, surrounded by vineyards and with a large terraced garden. On the top floor of the villa, we are welcomed into a warm and comfortable atmosphere, with exposed beams, in a charming attic. During the summer days, you can eat under the shade of the age-old yew tree, refreshed by the breeze from Mount Calisio. In this magical atmosphere, our Cesarina lets us savor Trentino's delicacies, tasty and authentic, based on traditional recipes and the fruits of the earth.





TRENTINO ALTO ADIGE
MERANO

TYROLEAN DISHES

AT GERTI'S HOUSE

Gerti welcomes us to her beautiful early 20th-century home in Merano. Between recipes, she tells us the story of each product and her dishes speak of tradition and consistency: "I like to invite my friends home and propose different cuisines: typical Tyrolean cuisine, vegetarian dishes and classic Italian dishes. I am particularly linked to my family's recipes".



VENETO
VENICE

CANNAREGIO LOFT

AT GIULIA'S HOUSE

Giulia's cooking reflects her regional and family traditions made even more unique by a modern twist with her passion and expertise in local and seasonal ingredients. Born in Turin with mother from Mantua and a Venetian father, she grew up around her grandmother in Mantua, with the scent of pumpkin, rolling homemade pasta, and in Venice with the sharing culture of Cicchetti.





VENETO
VENICE

DORSODURO PENTHOUSE

AT BARBARA'S HOUSE

Cesarina Barbara welcomes you into her home with open arms. This breathtaking house is situated in the perfect location, right in the city centre, but sheltered from the hustle and bustle of the tourist hotspots. You will be guided through the most evocative culinary traditions of the lagoon. She has learned from her grandmother, who prepared traditional Venetian dishes with infinite wisdom: in fact, her grandparents ran a restaurant for many years, so Barbara has always lived and breathed for making guests feel welcome.



VENETO
VERONA

EXCLUSIVE COUNTRY HOUSE

AT AURORA'S HOUSE

"I love cooking for my family and friends, it's my way of showing them how much I love them and I want them to be happy and satisfied to approach the table with harmony and carefree."





VENETO
VICENZA

PENTHOUSE IN THE CITY CENTER

AT ELISA'S HOUSE

Elisa is an architect, but her favorite drawing table has always been the stove! She lives in the historic center of Vicenza, in a penthouse on the walls of the city and waits for you to discover together the typical flavors and recipes of her city. In the kitchen she always uses quality raw materials, seasonal and small local producers and proposes dishes always taken care of also in the presentation, because she is convinced that the eye wants its part.



VENETO
BARDOLINO

OUR YOUNGEST CESARINA

AT DELIA'S HOUSE

In the beautiful setting of Bardolino, Veneto, we are welcomed by Delia, our youngest Cesarina, who comes from a family of vegetarians. She has always been passionate about cooking thanks to her family, learning their recipes and creating special moments together. From tortellini to risotti, she now looks forward to sharing traditional and family dishes.





VENETO
PADUA

VEGETARIAN RECIPES IN THE GREENERY

AT CATIA'S HOUSE

Catia, our Cesarina, lives on the outskirts of Padua, a city brimming with treasures to be discovered. Art, culture, history, and gastronomy—imposing squares, alleys, and shops—nothing is missing. Similarly, in our Cesarina's home, nothing is lacking: delicacies that reflect typical Venetian and Paduan flavors, made with raw materials, most of which come from local farms.





CENTRAL ITALY

Central Italy is a culinary paradise, known for iconic dishes like Rome's carbonara, Florence's bistecca alla fiorentina, and Tuscany's ribollita. The region produces exceptional wines, olive oils, and truffles, emphasizing fresh, local ingredients. It's a haven for food lovers, offering a true taste of authentic Italian cuisine.



TUSCANY
LIVORNO

REVISITING TUSCANY

AT JOELLE'S HOUSE

Our Cesarina Joelle has been the head of the editorial kitchen of the most important Italian cookery magazine for over 20 years and is specialised in pastry. Her cuisine is regional but not limited to that; she loves creating creative dishes based on traditional Italian cooking. Joelle follows seasonality and uses top-quality ingredients! She particularly enjoys pastry-making in all its forms.



TUSCANY
LUCCA

LUCCA ROOTS

AT NOVELLA'S HOUSE

Novella was born in Bologna but her roots are here in Tuscany, including in cuisine. From the Lucca cuisine, she loves to prepare tordelli with ragù and various soups, from frantoiana to ribollita to pappa al pomodoro, all seasoned with the excellent oil from their hills. The appetizer is always rustic, with excellent unsalted "sciocco" bread bruschetta and Colonnata lard, Igp Sorana beans, black cabbage, and the inevitable chicken livers. To finish sweetly, almond cantucci and grandmother's cream cake.





TUSCANY
PISA

ELEGANCE AND TRADITIONS

AT FLORA'S HOUSE

In the shadow of the famous tower, there are other treasures to be discovered, including the delicacies prepared by Cesarina Flora, who lives in the heart of Pisa. From an early age, Flora carefully followed her family's culinary preparations and has always found cooking to be an oasis of serenity, research, knowledge, and, above all, a great passion for keeping local traditions alive. Today, she cooks for her numerous friends, creating dishes with new and renewed flavors. She chooses her ingredients with extreme care, insisting that they come from small, highly reputable local businesses.



TUSCANY
FLORENCE

A FARMHOUSE ON A HILL

AT ANTONELLA'S HOUSE

Antonella is a Florentine born and bred who loves cooking both professionally and for fun, using only seasonal ingredients that she usually buys from local farmers. Antonella enjoys traditional, ethnic, and fusion cuisines; she likes sharing experiences and getting to know new people whom she hosts in a stunning location on the Florentine hills, only a couple of miles from the historic center of Florence. Her house is a former monastery from 1200 A.D. which, over the years, was turned into a barn, then a painter's studio, and now an artist's home, where we can savor the flavors of Tuscan cuisine.





TUSCANY
FLORENCE

LEMON GROVE ON TOP OF THE HILLS

AT CRISTINA'S HOUSE

Cristina welcomes us to her charming lemon house, surrounded by lush greenery, in the historic village of Pian dei Giullari, near the former home of Galileo Galilei. With passion and dedication, our Cesarina tends to her vegetable garden, respecting nature's cycles and using only seasonal fruits and vegetables in her dishes. From a young age, she has always valued the art of mise en place, heeding her mother's advice: "You eat with your eyes too!" Over time, she has learned to understand and respect the ingredients and raw materials, the true stars of her dishes, which she prepares with both passion and creativity.



TUSCANY
FLORENCE

A BEAUTIFUL VIEW ON FLORENCE

AT CECILIA'S HOUSE

At the top end of a road just outside the historic center of Florence, across from the park of the Stibbert Museum, our Cesarina opens the doors to her home with a splendid view of the city. "Cooking amuses me and always puts me in a good mood. I'm constantly on the lookout for the perfect recipe, and when I find it I guard it as though it was a treasure chest!". Cecilia's is a simple, but unquestionably tasty cuisine: "I like inviting friends home, without any formalities, offering them the best I can".



TUSCANY
BARBERINO TAVARNELLE

COOKING IN THE TUSCAN COUNTRYSIDE

AT LUCREZIA'S HOUSE

Cesarina Lucrezia has always had a deep passion for cooking. From a young age, she learned the art of the kitchen within her family and now loves sharing recipes and the timeless culinary traditions of her homeland, Puglia, as well as those of Tuscany.

Lucrezia enjoys telling the story behind the dishes she prepares—how they were created and the history that shaped them. Watching her guests enjoy themselves in her kitchen brings her immense joy, and her goal is to leave them with memories and knowledge they can carry with them. For her guests, she also offers convenient round-trip transfers from Florence to Barberino Tavarnelle, ensuring an effortless and delightful experience.





TUSCANY
CHIANTI

A COUNTRY HOUSE IN CASTELLINA IN CHIANTI

AT VIRNA'S HOUSE

Virna welcomes us into her home in Castellina in Chianti, a small town that dates back to the Etruscan era, high in the Chianti hills. Virna's typical Tuscan house blends harmoniously with the local flora and fauna. In this beautiful setting, home to the famous Gallo Nero vineyards, our Cesarina dedicates her life to her two greatest passions: cooking and horses. Virna loves spending her free time making fruit preserves, preserving vegetables in olive oil, plum tomato confit, caramelized figs, and brandied cherries, as well as any other delicious treats from her partner's garden.



TUSCANY
MONTEPULCIANO

DINE AND COOK WITH A WINE CELLAR

AT BARBARA'S HOUSE

Barbara welcomes us to Montepulciano Station, a historic village nestled in the hills of the Siena province, near the characteristic medieval village surrounded by three circular walls, which is one of the most visited tourist destinations in the area. Our Cesarina's country house encapsulates this charming atmosphere. Her beautiful wine cellar is home to dozens of aging bottles of local wine, and the rest of the apartment is warm and welcoming. It is here that Barbara serves us her local specialties; simple, but with sterling character and unforgettable taste.





EMILIA ROMAGNA
BOLOGNA

DINE ON THE BOLOGNESE ROOFTOPS

AT ELENA'S HOUSE

From Elena's home we can admire the classic Bolognese rooftops that are tinged to an even more intense red come sunset. We can experience the authentic flavor of Bologna, observing it from above and savoring its delectable cuisine: classic aromas and dishes from passatelli to meatloaf.



EMILIA ROMAGNA
BOLOGNA

BOLOGNESE TRADITIONS

AT CRISTINA'S HOUSE

Cristina was born and raised in the center of Bologna. Her two grandmothers were amazing cooks and she loved being with them and admiring them while preparing their specialties. Slowly she enriched, for her great passion, with her menus becoming the reference for her large family at every dinner of great occasions.





EMILIA ROMAGNA
BOLOGNA

REGIONAL HERITAGES

AT MAURIZIO'S HOUSE

Maurizio devotes himself with passion to traditional regional cooking, embracing recipes from Emilia, Tuscany, and Lazio, without shying away from culinary innovation and exploration. He pays close attention to the seasonality of ingredients and the origins of raw materials, favoring locally-sourced products. Equipped with excellent communication skills, he placed particular emphasis on the story behind every dish, as well as on hospitality and welcoming his guests.



EMILIA ROMAGNA

BOLOGNA

A SHORT WALK FROM THE HISTORIC CENTER

AT ROBERTA'S HOUSE

Being Tuscan, Roberta's cuisine is a blend of Tuscan and Emilian traditions. From the typical lasagna and tagliatelle to the classic Tuscan pappa al pomodoro, her kitchen represents a fusion of these regional influences. The journey through traditional flavors continues with favorites like tiramisu and the iconic Prato biscuits, perfect for dipping into Vin Santo. Her kitchen reflects her passion for tradition and the joy of sharing these gastronomic pleasures with others.





EMILIA ROMAGNA
BOLOGNA

GREEN CORNER IN THE CITY CENTER

AT PAOLA'S HOUSE

Paola lives at Porta San Felice, near Bologna's original city walls. Enjoy a special lunch and dinner during the summer in the garden of this gorgeous house in the city center of Bologna. In this tranquil location our Cesarina takes us on a journey through the flavours of Bologna's local traditions, from mortadella to ragù alla bolognese. "I love cooking, because it brings together family traditions and the joy of sharing food with other people".





EMILIA ROMAGNA
VARIGNANA

COOKING IN THE BOLOGNESE HILLS

AT ESTER'S HOUSE

Emilian by origin and an adopted Bolognese, Cesarina Ester has embodied the spirit of a true Cesarina for as long as she can remember. She proudly welcomes visitors to her home in the Bolognese hills, where she offers simple yet unforgettable culinary experiences. She celebrates the rich traditions of Bologna and Piacenza, using carefully selected local ingredients and passing on the timeless secrets of grandmothers, aunts, and friends—secrets that no modern technology can replicate.



EMILIA ROMAGNA
PARMA

COZY TRADITIONAL HOUSE

AT MARIA CRISTINA'S HOUSE

Splendidly framed by Parma's beautiful historical center, Maria Cristina welcomes us in her enchanting residence. Here, in this house that gives access to a garden of secret beauty in the back, we have the occasion to meet Maria Cristina who – as she tells us – has always loved to cook, ever since she was a little girl. Her passion for cooking was passed down to her by her mother and her grandmother who, with great mastery, would serve up extraordinary menus of which she holds the secrets today.





EMILIA ROMAGNA

RIMINI

THE BEAUTY OF ROMAGNA

AT PATRIZIA'S HOUSE

The house of our Cesarina Patrizia is a small jewel a stone's throw from the sea, in fact, it's surrounded by a garden with many flowers, a fragrant vegetable garden, and, in the distance, seagulls. "My passion for cooking was born when my grandmother made me get on a stool to help her cook, it was so amazing! My cuisine is simple, and strongly linked to the Romagna area"



ABRUZZO
PESCARA

ABRUZZO'S HERITAGE

AT LUISA'S HOUSE

One of the greatest riches of the city of Pescara, in addition to its extensive coast, is its cuisine. Sea, the shepherds, and its refined pastry makers. Pescara has a rich culinary heritage, and the province is famous for a series of recipes that are highly sought after and appreciated throughout the world. Despite a tradition that is relatively younger than those of other provincial capitals, Pescara's is unbeatable anywhere else in Abruzzo. Here we meet our Cesarina, Luisa, who offers us typical local holiday recipes and recipes from her family tradition.





MARCHE
PESARO

COUNTRY HOUSE IN THE HILLS

AT SILVANA'S HOUSE

Cesarina Silvana's house in the hills is located 15 minutes from Pesaro, in a relaxing place where reconnection with the earth comes to life thanks to the rustle of the leaves of the 500 olive trees that surround it. Her table is consequently characterized by simple foods, mainly made with the catch of the day from the Adriatic Sea, and accompanied by what the land offers.



UMBRIA
SPOLETO

FAMILY TRADITIONS

AT CLAUDIA'S HOUSE

Cesarina Claudia has always had a deep affection for her territory and its local products. Her father tirelessly tended to the land and raised animals, instilling in their family a firm appreciation for top-quality, locally sourced goods. Carrying on this beloved tradition after her marriage, she skillfully recreates the distinctive dishes that her father used to lovingly prepare. As a result, her guests consistently revel in delight whenever they receive an invitation to join her for a memorable meal.





LAZIO
ROME

PARIOLI AND ITS CHARM

AT VALERIA AND VALENTINA'S HOUSE

Valeria and Valentina warmly welcome us into their charming period home in Parioli. With a shared passion for culinary arts, they delight in exploring and experimenting with a diverse range of recipes from both the past and present. Each dish they create is a heartfelt tribute to their childhood memories, infused with rich, nostalgic flavors. Their table is a masterpiece of elegance, adorned with a vibrant array of seasonal colors that enhance the dining experience. Their culinary focus centers around artisanal baked goods, including delicious breads, breadsticks, and taralli, all meticulously crafted using their own sourdough starter and the finest extra virgin olive oil sourced from their own groves.



LAZIO
ROME

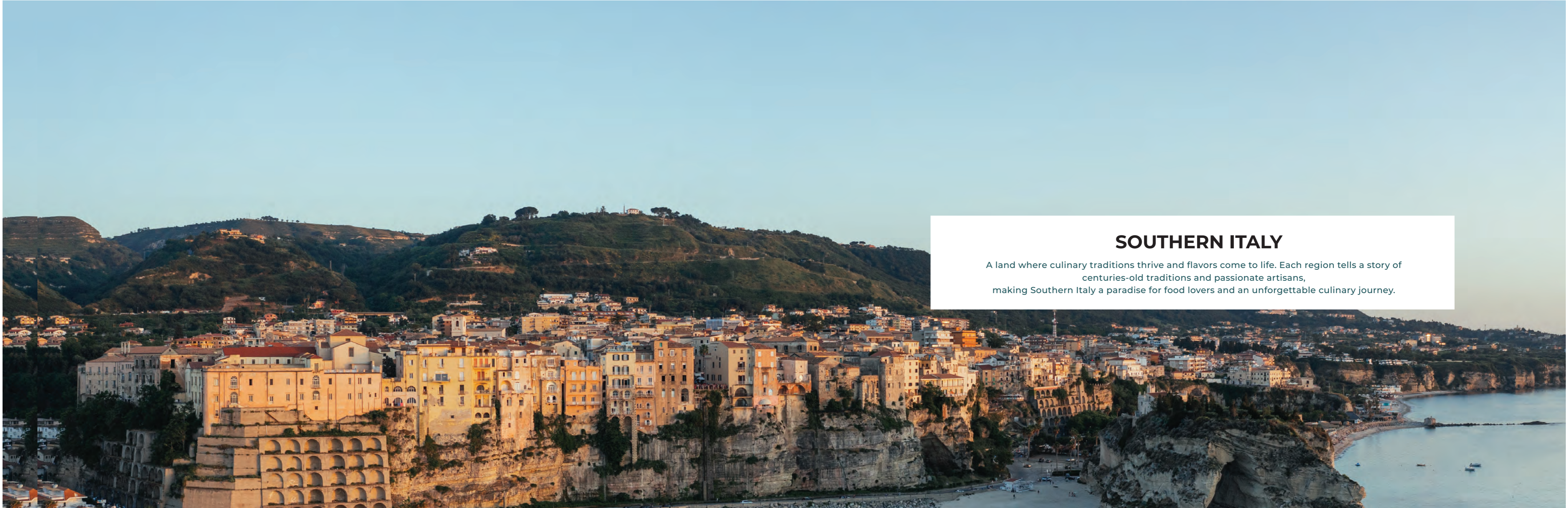
JEWISH CUISINE MEETS SOUTHERN TRADITIONS

AT OFELIA'S HOUSE

Ofelia, hailing from Calabria, carries a rich heritage that intertwines Jewish and American influences. Her great-grandmother, a member of a Jewish family, found love with an American aviator, blending cultural traditions in a beautiful union. Drawing inspiration from her Jewish roots, Ofelia developed a profound appreciation for the harmonious interplay of sweet and sour flavors.

She moved to Rome almost twenty years ago to study and met her partner, a native of Trastevere, developing a deep connection to traditional Roman cuisine. Through this culinary fusion, Ofelia crafts delightful dishes that pay homage to both her diverse lineage and the timeless culinary traditions of Rome.





SOUTHERN ITALY

A land where culinary traditions thrive and flavors come to life. Each region tells a story of centuries-old traditions and passionate artisans, making Southern Italy a paradise for food lovers and an unforgettable culinary journey.

CAMPANIA
NAPOLI

PASTA WITH A VIEW OF THE GULF OF NAPLES

AT FRANCESCA'S HOUSE

Learn the secrets of homemade pasta with Cesarina Francesca, while admiring the beautiful view from her villa in Naples. You will be able to cook on her beautiful terrace overlooking the Gulf of Naples, Mount Vesuvius and Capri island. Francesca's family is one of women who, generation after generation, have passed down the love for homemade recipes, following Grandma Dora and Nenne's knowledge.





CAMPANIA
NAPOLI

DINE WITH A MAGICAL VIEW

AT EMANUELA'S HOUSE

The house where Emanuela is hosting us is spacious, furnished with traditional, refined in taste and flooded with light. Emanuela's passion for the culinary arts goes back to when she was still a small child, peeking into "mama's" kitchen. Our Cesarina is a clever mosaic: her intuition for the accompaniments and perfect combinations has made her an expert in the art of preparing good food. Flavors and fragrances are skillfully put together to tell the history and traditions of her region.



CAMPANIA
SORRENTO

TRADITIONAL FARM & MOZZARELLA CLASS

AT MARTINA'S HOUSE

Martina is a really young Cesarina, but she is a champion of traditional Sorrento cuisine and it's all thanks to her grandmother, she says. "I live in Sorrento, in a house surrounded by a citrus garden and overlooking the Gulf of Naples. I have a large vegetable garden where I grow fruit and vegetables, preferring organic cultivation. My table tells the memories linked to childhood recipes."





CAMPANIA
SORRENTO

FLAVORS OF SORRENTO

AT ALESSANDRA'S HOUSE

Sorrento, land of sirens that tempted Ulysses and home of Torquato Tasso, offers moments of poetry between secret coves, breathtaking views and tasty stops, as at home of our Cesarina Alessandra. "I love traditional cuisine and I am passionate about leavened, especially the Neapolitan pizza made with my sourdough, with which I make fragrant breads, of any kind of flour". At her table flavors of sea and land, recipes of the culinary tradition of Sorrento, fragrant and tasty.



CAMPANIA
PRAIANO

TASTE THE AMALFI COAST

AT ROCCO AND CARLO'S HOUSE

We are in Praiano, an enchanted village in the heart of the Amalfi Coast, the perfect place to create dishes that reflect tradition and authenticity. Here we are welcomed by Carlo and Rocco who since childhood, have experienced the world of cooking first-hand, through studying traditions and spending evenings sitting around the dinner table. For them, cooking is not just passion, it's a lifestyle. Their experiences in the restaurant world have given life to their project: to combine gastronomic passion, traditions and genuine food cooked with the produce that they have grown or even fished for themselves





CAMPANIA
POSITANO

A VILLA IN POSITANO

AT FABIANA'S HOUSE

Explore the culinary art in an elegant 19th-century villa with breathtaking views. Fabiana's cooking lessons celebrate tradition: the freshness and quality of the ingredients will give an authentic and engaging experience of local cuisine and typical dishes. The panoramic terrace will add a special touch, allowing you to enjoy the beauty of Positano while learning the art of typical cuisine.



CAMPANIA
POSITANO

COOK WITH A SEA VIEW

AT ANDREA'S HOUSE

Andrea's kitchen, nestled in the enchanting Positano, celebrates the beauty of the Amalfi Coast. In addition to offering typical Campanian dishes, the location boasts breathtaking views of the Tyrrhenian Sea and a unique atmosphere that captures the essence of this picturesque corner of paradise. Positano, with its winding streets and colorful houses overlooking the sea, adds a magical touch to the culinary experience, turning it into a multisensory journey between authentic flavors and unforgettable landscapes





CAMPANIA
AMALFI

DISCOVER AMALFI'S TERRACES AND EXCELLENCES

AT LILIANA'S HOUSE

Embark with Liliana on a walk through the classic terraces of the Amalfi Coast, where one can appreciate the explanation of the vineyard, table grapes, and wine grapes. You will pass through a small olive grove and observe the traditional seasonal crops of the area, including six varieties of native tomatoes. After, indulge in a dinner, lunch, a rustic snack, or a pizza rigorously homemade with the excellences of the land.



PUGLIA
LECCE

A FABULOUS SECRET GARDEN

AT CARLO AND GIUSY'S HOUSE

Our Cesarini live in an area rich in excellent raw materials, which is why they can afford to always be creative in the food shopping they do. Since they stopped working, Carlo and Giusy moved to the countryside in a family house built in 1800, where they have a rich orchard and enjoy preparing organic jams of all tastes.





PUGLIA
FASANO

BEAUTIFUL MASSERIA

AT MARIA'S HOUSE

Maria welcomes her guests in an ancient country farm, surrounded by olive trees, in a unique position at the foot of the hills of Selva di Fasano, with the enchanting view of the expanse of olive trees leading to the sea. You'll be able to collect the vegetables together from her garden, and then create the typical dishes of the family tradition.



PUGLIA
ALBEROBELLO

ORECCHIETTE CLASS IN A TRULLO

AT MARIA'S HOUSE

Guests are awaited in an ancient trullo, nestled among almond trees, olive trees, and the enchanting alleyways of Alberobello, to experience an unforgettable moment filled with the flavors and colors typical of Pugliese culinary art. Maria discovered a passion for cooking at the age of seven and continues to lovingly prepare and share genuine and typical dishes, using local products to ensure quality, genuineness, and sustainability in the kitchen.





BASILICATA
MATERA

LIVE MATERA'S TRADITIONS

AT ANNA MARIA'S HOUSE

Matera cuisine, which consists of rustic country dishes prepared with locally produced products, is to be discovered. Cesarina Anna Maria's cooking is also something to be discovered. She loves organizing dinners and parties and also caters events, such as exhibitions or inaugurations. She enjoys meeting people and it is for this reason that she has decided to become a Cesarina and create memorable culinary experiences for her guests.



CALABRIA
REGGIO CALABRIA

IN THE HEART OF CALABRIA

AT ANTONELLA'S HOUSE

Our Cesarina welcomes us into her cozy home with a panoramic terrace overlooking the sea. During her cooking classes, Antonella shares typical Calabrian recipes: from pasta rigorously handmade, like "maccheroni al ferretto," bursting with the colors and flavors of the land and sea, to cured meats accompanied by typical preserves of vegetables, eggplants, and other vegetables preserved in oil, and sun-dried tomatoes, ending with traditional desserts.





SARDINIA
ARZACHENA

ARZACHENA, COSTA SMERALDA

AT CORINNA'S HOUSE

Corinna's house is located at the entrance to the town of Arzachena, on the Costa Smeralda, quiet in winter and sparkling in summer. A few kilometers from here there are fantastic beaches, known all over the world, but also landscapes immersed in nature. "I'm Sardinian doc, I've always loved cooking. I love the sea and I bring it to the table with its tastes, scents and colors, but there is no shortage, in my kitchen, of traditional Sardinian dishes, such as our 'porcetto'. My area it is full of small wine cellars, whose productions I'll share with my guests."





SICILY

Sicily's culinary landscape is a vibrant tapestry of flavors influenced by its rich history and diverse cultural heritage. From arancini and caponata to fresh seafood dishes like sarde a beccafico, Sicilian cuisine tantalizes with its bold spices, fresh ingredients, and Mediterranean charm.



SICILY
MARSALA

FAMILY FARM

AT GIANFRANCO'S HOUSE

Our Cesarino, Gianfranco, together with his family, carries on the past, present and future of a reality now in its fifth generation in the beautiful countryside of Marsala. The protagonists are the dishes of peasant culture, representative of Sicily, simple and essential. Their ingredients? Everything that comes from the farm and is harvested or produced with love, from flour to garden vegetables, oil and wines.



SICILY
PALERMO

SICILIAN TRADITIONS

AT ROSA'S HOUSE

Rosa welcomes her guests to her apartment in the heart of Ballarò, lively and picturesque street markets. Sicilian traditions are the stars, as what she cooks was taught to her by her mother, aunts and grandmothers. Experience the atmosphere of Sicily "bedda".





SICILY
PALERMO

FEEL AT HOME

AT ROSA MARIA'S HOUSE

The dishes prepared by Rosa Maria reflect traditions, revised with imagination and a desire to experiment, in keeping with ancient recipes. Our Cesarina offers recipes inextricably linked to the products and raw materials of the island. Rosa Maria welcomes us in Palermo but invites us to discover the aromas and flavors of Favignana, Ustica, and San Vito Lo Capo.



SICILY
PALERMO

IN THE HEART OF PALERMO

AT ALICE'S HOUSE

Cesarina Alice was passionate about cooking and food since she was a child, thanks to a grandmother who loved to cook and the whole family who loved to eat well. She therefore decided to pursue a university career in the field of gastronomy, but also does research on ancient cookbooks and asks around, especially older ladies, their family recipes. Sicily, like all Italy, has an invaluable gastronomic heritage, whose recipes and preparations vary from house to house, not only between cities and provinces.





SICILY
PALERMO

LOCAL PRODUCTS

AT PATRIZIA'S HOUSE

Cesarina Patrizia's cuisine reflects the rich culinary tradition she inherited, composed of authentic flavors and local ingredients that speak of her home, Palermo. In every dish, she aims to convey her love for the city's gastronomic history and culture. Each ingredient is carefully selected, and every recipe is prepared with passion and skill.



SICILY
PALERMO

FLAVORS OF THE SEA

AT PINA'S HOUSE

In her cozy flat in Palermo's city center, Cesarina Pina warmly welcomes her guests and teaches them typical regional recipes that vary from pasta dishes to seafood and desserts. Her knowledge of first quality products meets her hospitality for a cozy, authentic atmosphere.



SICILY
PALERMO

MEDITERRANEAN HERITAGE

AT ANTONIO'S HOUSE

Cesarino Antonio has a deep love for his native Sicily and the rich culinary culture it represents. He is passionate about exploring authentic Sicilian dishes, aiming to rediscover and celebrate traditional flavors. Over the years, Antonio has worked in Michelin-starred restaurants, nurturing his passion for “contemporary cuisine” by experimenting with innovative techniques and creative approaches. During this time, he also specialized in international cuisine, with a particular focus on Mediterranean flavors and traditions.





SICILY
SIRACUSA

SYRACUSE AND ITS COLORS

AT GILDA'S HOUSE

From its fascinating position on the sea to its archaeological monuments, Syracuse is the perfect city to lounge under the sun on its beautiful beaches, experience a classic tragedy in the ancient Greek theater or lose oneself in the narrow streets of Ortigia, the historic center, following the sounds, colors or the tantalizing aroma of Sicilian cuisine. Following the aroma emanating from the traditional Sicilian dishes will bring you to Gilda's, our Cesarina. She'll make you feel at home in a cheerful and lively atmosphere - and her table will always be full of flowers and colorful!



SICILY
CAMPOFELICE DI ROCCELLA

NEARBY THE BEAUTY OF CEFALÙ

AT GRAZIELLA'S HOUSE

Cefalù is a charming town with a suggestive atmosphere, rich in history, architecture and traditions, famous above all for the Norman cathedral, it is surrounded by the Madonie Park and a wonderful sea. Nearby, in Campofelice di Roccella, lives our Cesarina in a cozy villa with a garden. Graziella brings traditional dishes to the table that reflect Norman, Arab and Greek influences. Unique products and wines enhance the great variety of Sicilian cuisine. Because food is above all culture: tasting means visiting and touching the history of Cefalù.





SICILY
CEFALÙ

FABOLOUS HOST

AT ROSA MARIA'S HOUSE

Rosa Maria is an incredible host and cook. Her main passion is Sicilian cuisine, with a particular interest in that typical of Cefalù, her hometown. There's nothing better for her than spreading this culinary love among those who appreciate the art of good food and that she has the privilege of crossing paths with.



SICILY
ERICE

HOME WITH A SEA VIEW

AT TIMEA'S HOUSE

Timea is a young and brilliant Hungarian cook who is in love with Sicilian culture and cuisine. Her passion for cooking has been further fueled by her Sicilian boyfriend, who has introduced her to numerous delicious local recipes. She offers amazing cooking classes in her home with a sea view, ready to teach what she has so passionately learned.





SICILY
CATANIA

PASTA MAKING IN CATANIA

AT MARILÙ'S HOUSE

Learn how to make fresh pasta together with Marilù, using fresh and genuine ingredients purchased directly at the open-air market in Catania. Guests will have the opportunity to immerse themselves in all stages of dish preparation. Many are the standout dishes to try: all local, from fresh pasta like busiate and cavatelli to eggplant Parmesan and Sicilian-style caponata.



SICILY
MESSINA

MESSINA DELICACIES

AT ROSSELLA'S HOUSE

Rossella's house, in Messina, is large and welcoming, always ready to host new friends to whom our Cesarina can give the pleasure of tasting some local recipes. Enjoy the sun on her beautiful terrace as you prepare and savor pasta and seafood dishes prepared with love and an eye for detail.





SICILY
MESSINA

LOCAL RECIPES IN A VILLA

AT MARIA DANIELA'S HOUSE

In Messina, there are many things to see: churches, palaces, fortifications, fountains, and monuments. But, to really get to know this city it is also a must to taste its typical dishes. The best place to do so is at the home of our Cesarina. Maria Daniela loves the sea, and from the garden of her 1913 villa you can look out and enjoy the spectacular scenery of the Strait of Messina.

Together with her you can learn how to make fresh pasta and the Messina-style veal cutlets, which she learned to fill and roll since she was a child to help her mother and sisters in the kitchen.



SICILY
MENFI

BETWEEN CITRUSES AND TEMPLES

AT MARIOLINA'S HOUSE

Our Cesarina Mariolina welcomes her guests in Menfi, a village located between the area of the temples of Selinunte and the area of archaeological excavations of Eraclea. It's an historical area immersed in nature, characterized by sandy coasts, crystal clear sea... and of course a tasty tradition of wine, citrus fruits and genuine flavors of the rural culture and lifestyle.





SICILY
TAORMINA

MOUNT ETNA AND MEDITERRANEAN CUISINE

AT DONATELLA'S HOUSE

The atmosphere of a medieval village, the traces of an ancient Greek soul, the colors and scents of the Mediterranean, this is Taormina. Here, a few steps from the main street, Donatella welcomes us in a spacious kitchen, where you immediately feel in harmony with the surrounding environment. Donatella's home is the ideal place to taste and prepare typical Sicilian recipes, to be paired with the finest Etna wine



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*Perfect immersion into Italian cuisine and **tradition.***

*Visiting a local's home and being treated like family is such a special, **really fun and unique** opportunity.*

*We felt this was the **best meal** that we had on this trip to Italy.*

*Doing this type of class is **a great bonding experience** for all who participate*

*They went above and beyond to make us feel like old friends and we not only ate well, **we learned a lot about Italian culture.***

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