



## *An exclusive summer culinary and cultural escape at Relais Alberti*

Let yourself be embraced by the timeless beauty of Venice during our Cooking Week—a refined experience celebrating the essence of Venetian and Italian traditions through cuisine, nature, and local culture. Set in the heart of the ancient village of Malamocco in Venice Lido, the 16th-century Relais Alberti becomes your home for a week of sensory discovery, gourmet delight, and unforgettable connections.

Once home to the noble Alberti family, among its distinguished ancestors is Pietro Alberti, founder of the first Italian community in New York, today, the Relais blends timeless Venetian elegance with modern comfort, offering refined rooms and a warm, intimate atmosphere just minutes from Venice.

Every season, Relais Alberti becomes the setting for an unforgettable Cooking Week, an immersive journey into the heart of Venetian traditions through food, culture, and nature. Guests are guided by Locandiera Micaela through authentic culinary experiences, from the market to the kitchen.



# *This immersive journey is designed to awaken your senses:*



**Taste** the soul of the region through hands-on cooking classes featuring fresh seasonal ingredients, from zucchini flowers to handmade pasta, Adriatic fish and signature Venetian cicchetti.



**Smell** the fragrant herbs and local produce gathered at the Farmers Market and the scents of wine selected from our private cellar.

**See** the hidden treasures of the southern Lagoon, the elegance of Liberty villas, and the Renaissance geometry of Palmanova.

**Touch** the textures of handmade dough, fresh seafood, and sun-warmed sand during exclusive experiences like the iconic Des Bains Beach and the traditional "voga alla veneta" rowing.



**Hear** the gentle rhythm of the lagoon, the stories of Venice's past, and the music that fills our garden evenings.



*La Locandiera Micaela welcomes you in her Relais, a "maison de charme" that has preserved its beauty and elegance since the 16th century.*

*You will sleep in beautiful rooms with antique furniture and luxurious fabrics and paintings, in the classic style of the Venetian nobility, that you can't find anywhere else anymore.*

*You will also have the chance to explore the Village of Malamocco, the most quiet and relaxing area and one of the oldest settlements in Venice (dating back to the 4th century); and then you will easily reach the Lido city centre and Venice historical centre, to visit the most beautiful city in the world.*

*This holiday includes 4 cooking classes with La Locandiera, true expert of hospitality and good cuisine who will teach you traditional Italian and more specifically Venetian recipes, using only local and fresh ingredients, so that you will bring back not just memories but a piece of Venetian culture and tradition.*

*"I moved my first steps in the kitchen in the pension of my family, working with my grandmother from my father's side, and she taught me the recipes of both the Venetian and the Roman tradition. From my mother's side I got the passion for complex recipes and for desserts. Cooking is for me a way to express oneself. I love travelling and experimenting with flavors. I hope to be able to transmit my love for the territory of the Venetian Lagoon in all those who come to learn my recipes."*



**La Locandiera Micaela**

 **le locandiere**  
gourmet · venezia

# Programme 19-26 August 2025



## Day 1 - Tuesday 19th August

Afternoon: arrival and check in

18.45: Cocktail with your host, la Locandiera.

Prosecco e Cicchetti, a first taste of the flavors of Venice

20.00: Welcome dinner at Relais Alberti

## Day 2 - Wednesday 20th August

8.00 - 10.00: Enjoy our very special totally homemade breakfast with local and fresh products

Morning free for more exploring or just to relax

10.30: Cooking Lesson "Homemade Pasta", you will learn to prepare from scratch 5 different types of pasta with different fillings and sauces

Lunch with the dishes you learned from La Locandiera

15.30: Relax & Taste at the Iconic Des Bains Beach. Spend a delightful afternoon at one of the most exclusive and historic beach clubs on the Lido of Venice. Des Bains Beach, with its vast stretch of fine sand and refined atmosphere, has welcomed the international elite since 1900 and was immortalized by Thomas Mann in Death in Venice.

Free dinner

## Day 3 - Thursday 21st August

8.00 - 10.00: Enjoy our very special totally homemade breakfast with local and fresh products

10.30: Lagoon Day Trip: Malamocco – Chioggia – Oyster Experience

Discover the authentic soul of the southern Venetian Lagoon on this exclusive tour. Travel by private boat to Chioggia for a guided walk through its charming streets, followed by a traditional lunch featuring local flavours. Continue to an oyster farm for a tasting of fresh lagoon oysters, and enjoy the unique atmosphere of this hidden gem of the Venetian Lagoon.

Free dinner

## Day 4 - Friday 22nd August

8.00 - 10.00: Enjoy our very special totally homemade breakfast with local and fresh products

10.30: Visit to the local Farmers Market to gather the ingredients for the first cooking lesson

11.30: Cooking Lesson "Zucchini and Zucchini flowers from starter to dessert"

Lunch with the dishes you learned from La Locandiera

17.00: Guided tour Liberty villas in Venice Lido

18.45: Wine Tasting with selected wines from our cellar

19.30: Dinner at Relais Alberti with attention to wine pairings

## Day 5 - Saturday 23rd August

8.00 - 10.00: Enjoy our very special totally homemade breakfast with local and fresh products

10.30: Free time

13.30: Light lunch buffet Relais Alberti

15.30: Cooking Lesson "How to prepare a delicious Summer Buffet in the Garden"

19.30: Table decoration with wild flowers and herbs and dinner in the Garden with the dishes prepared together

## Day 6 - Sunday 24th August

8.00 - 10.00: Enjoy our very special totally homemade breakfast with local and fresh products

12.00 - 14.00: Cooking Lesson - Learn to cook the delicate and tasty Adriatic fish

14.00 - 15.00: Lunch with the dishes you learned from La Locandiera

Late afternoon Experience: Traditional Venetian Rowing.

Try your hand at voga alla veneta—the traditional standing rowing technique of the Venetian lagoon, during an introductory session with the Remiera San Marco rowing club. A unique and engaging way to discover the art of rowing like a true Venetian.

19.30: Farewell dinner at Relais Alberti



## Day 7 -Monday 25th August

8.00 - 10.00: Enjoy our very special totally homemade breakfast with local and fresh products

Capriva & Palmanova Day Tour: A day filled with flavour, history, and charm.

Begin with a taxi ride to San Nicolò and a scenic ferry crossing. A private transfer will then take you to the heart of Collio, where you'll enjoy a guided tasting and lunch at the renowned Tenuta Roncùs estate in Capriva. After lunch, continue to Palmanova, the UNESCO-listed star-shaped fortress town, for a guided walk through its unique Renaissance layout and stories.

A refined and authentic journey into the heritage of Friuli-Venezia Giulia.

## Day 8 - Tuesday 26th August

8.00 - 10.00: Enjoy our very special totally homemade breakfast with local and fresh products

### Price

**€ 2,900 per person**

The Cooking Week will be confirmed with a minimum of 6 participants.

### Single Occupancy Supplement:

A single room supplement of € 250 applies for guests requesting private accommodation.

### Booking Methods:

By e-mail writing to [info@relaisalberti.com](mailto:info@relaisalberti.com).

Required information (personal details, allergies, dietary restrictions, etc.)

To confirm the booking a deposit of 30% of the total amount is required at the time of booking. The remaining balance must be paid no later than 7 days before the start date of the stay. Payment can be made by bank transfer, credit card, or other methods indicated at the time of booking.

### Cancellation Policies:

Cancellations up to 30 days before departure: Full refund of the deposit paid.

Cancellations between 29 and 7 days before departure:

Retention of the 30% deposit paid at the time of booking.

Cancellations from 7 days before departure or no-show: No refund, 100% penalty of the total amount.

Any requests to modify the booking will be subject to availability and may incur additional costs.

All cancellations must be communicated in writing via e-mail: [info@relaisalberti.com](mailto:info@relaisalberti.com)

### Changes by the Organizer

Possibility of changes to the itinerary due to force majeure (e.g. weather, supplier availability).

Equivalent replacements for cancelled activities (e.g. restaurants, guides, schedules).

### Official Language:

English

### Note:

*By participating in the Cooking Week, guests consent to the use of any photos and videos taken during the experience by Relais Alberti for promotional, marketing, and informational purposes, both online and offline. The complete programme details will be provided to participants upon confirmation of the Cooking Week.*

### What is included:

- 7 nights accommodation at Relais Alberti in a shared double room with breakfast
- Daily homemade breakfast with fresh local products
- 4 hands-on cooking classes with La Locandiera Micaela, including lunch with the prepared dishes
- 1 welcome cocktail with Prosecco and traditional Cicchetti
- 4 dinners, including a farewell dinner, with carefully selected wine pairings
- 1 light lunch buffet
- 1 wine tasting with a selection from the Relais Alberti cellar
- 1 guided tour of Liberty villas in Venice Lido
- 1 day trip: Malamocco – Chioggia – Oyster farm visit (with private boat, tasting, guided tour & lunch)
- 1 afternoon at Des Bains Beach, with access and picnic basket
- 1 full-day tour to Capriva & Palmanova, including transfers, guided tastings, lunch at Tenuta Roncùs, and cultural visit
- 1 Traditional Venetian Rowing Experience
- Welcome kit: apron, notepad & pen
- Travel insurance

### What is not Included:

- Travel to and from Malamocco (e.g. flights, long-distance trains)
- Extra drinks, tips
- Optional activities not specified in the programme

### Minimum Number of Participants:

Minimum number of 6 participants required for the cooking week to be confirmed.

### Liability:

Disclaimer in case of events beyond our control (e.g. strikes, natural disasters, accidents).

Guest responsibilities (valid ID/passport, punctuality, respectful behavior).

### Privacy and Data Protection:

Use of personal data in accordance with GDPR.

Reference or link <https://www.relaisalberti.com/en/privacy-policy-en/> to the Relais Alberti privacy policy.



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