



An immersive culinary and cultural getaway at Relais Alberti

At Relais Alberti, every season is a symphony, and you are invited to experience it with all five senses. Just as Vivaldi captured the moods of the year in his Four Seasons, each Cooking Week is a movement in this timeless concerto—an encounter with flavors, colors, sounds, aromas, and textures that define Venice and its lagoon.

In **winter**, let the warmth of homemade dishes and the fragrance of Carnival pastries embrace you, while the quiet beauty of Malamocco awakens a sense of intimacy.

In **spring**, breathe in the perfume of fresh herbs and blossoms, touch the delicate textures of handmade pasta, and delight in recipes that bloom with creativity.

In **summer**, taste the sun in zucchini flowers, feel the sea breeze during oyster tastings, and listen to the lively rhythm of markets and gardens filled with abundance.

In **autumn**, savor the golden richness of pumpkins, the earthy heart of castradina, and the deep colors of Venetian rituals that celebrate gratitude and tradition.

Each week is a journey where sight, sound, scent, touch, and taste converge: the gleam of fresh produce at the market, the sound of laughter around the table, the scent of simmering sauces, the texture of dough beneath your hands, and the flavor of wine that lingers on the palate.

The Cooking Weeks at Relais Alberti are not just culinary holidays, but living concerts of tradition and memory, where every recipe is a note, every season a melody, and every shared meal a harmony that stays with you forever.

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.

"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."



Autumn cooking week

Welcome to the Autumn Cooking Week at Relais Alberti, a celebration of flavors, traditions, and the enchanting charm of Venice in its most poetic season. Nestled in the quiet village of Malamocco, our historic residence invites you to embrace the warmth of Venetian hospitality while savoring the rich bounty of autumn.

Throughout the week, you will enjoy hands-on cooking classes inspired by the season's treasures: pumpkins, wild herbs, fresh pasta, and hearty traditional dishes that tell the stories of Venetian life. From preparing centuries-old recipes such as castradina to crafting festive San Martino cake, each experience connects you to the authentic rhythm of autumn in the lagoon.

Beyond the kitchen, your journey includes market visits, artisan workshops, and cultural explorations of Venice, Vicenza, and its surroundings. You will discover timeless rituals such as the Feast of La Salute, walk among Palladian masterpieces, and immerse yourself in the artistic soul of the Serenissima.

Evenings at Relais Alberti are dedicated to conviviality and refinement: wine tastings, gala dinners, and the joy of sharing your creations in a warm and elegant atmosphere.

The Autumn Cooking Week is more than a culinary holiday, it is an invitation to live the season through its flavors, traditions, and colors, creating memories as vibrant and lasting as the golden light of Venice in the fall.





Programme 19-26 November 2026

Day 1 - Thursday

As you arrive in the charming village of [Malamocco](#), let the quiet elegance of Relais Alberti welcome you. Settle into your room and breathe in the peaceful atmosphere of this historic Venetian residence. In the evening, join your host, La Locandiera Micaela, for a sparkling [Prosecco](#) and a tasting of traditional [Venetian cicchetti](#), an authentic introduction to the flavors of the lagoon. The evening continues with a warm [welcome dinner](#), lovingly prepared and served at the Relais, where the journey into Venetian culinary traditions truly begins.

Day 2 - Friday

Start your autumn day at Relais Alberti with a homemade breakfast of fresh local products, before joining us at the [farmers' market](#) to discover the season's treasures. Back at the relais, our Locandiera Micaela will guide you through a pumpkin-inspired [cooking class](#), transforming this Venetian gem from starter to dessert. After lunch with your creations, enjoy a leisurely afternoon exploring [Venice](#) and the [Lido](#). The evening continues with a [wine tasting](#) from our cellar and a refined dinner at Relais Alberti, with special attention to wine pairings.

Day 3 - Saturday

Begin the day with a homemade breakfast of fresh local products, before discovering the refined world of an [important artisan workshop](#). Here, traditional craftsmanship meets modern design: precious woods are reinterpreted through innovation and sustainability, creating timeless pieces that embody the very soul of Venice.

Afterwards, enjoy a light lunch in a [typical Venetian cicchetteria](#), where local flavors and conviviality come together. The afternoon is dedicated to one of Venice's most heartfelt traditions, the celebration of [La Salute](#). Every year, Venetians cross a temporary bridge over the Grand Canal to reach the majestic church of Santa Maria della Salute, offering prayers for health and protection — a ritual that unites the entire city.

The experience continues with a guided visit to the [Guggenheim Museum](#), home to one of the most important collections of modern art in Italy. Masterpieces by Picasso, Pollock, Kandinsky and many others are displayed in Peggy Guggenheim's former Venetian residence, a place where art and history blend in perfect harmony.

The evening is free to explore Venice at your own pace, discovering hidden corners, romantic walks, or perhaps another cicchetto along the canals.

Day 4 - Sunday

The day begins with a homemade breakfast of fresh local products, followed by a hands-on [cooking class](#) with our Locandiera Micaela where you will learn to prepare five different types of [fresh pasta](#), complete with delicious fillings and sauces. Lunch will be enjoyed with the dishes you created, a true taste of Italian tradition. The afternoon is free to explore [Venice](#) or simply relax at the relais, before ending the day with a refined dinner at Relais Alberti.

Day 5 - Monday

The day begins with a homemade breakfast at Relais Alberti, before setting off on a guided tour of [Malamocco](#), one of the oldest and most atmospheric villages of the Venetian lagoon. Its narrow streets, quiet canals, and noble palaces tell the story of a Venice suspended between sea and history. A [light buffet lunch](#) prepared by La Locandiera welcomes you back, offering seasonal flavors and local specialties. In the afternoon, the experience turns to the kitchen with a hands-on [cooking class](#) dedicated to two of Venice's most cherished traditions. Together we will prepare the castradina, a centuries-old dish of mutton and cabbage, eaten by Venetians on November 21st for the Feast of La Salute, a heartfelt celebration of gratitude and good health. Alongside this savory ritual, we will also bake the joyful San Martino cake, shaped like a knight on horseback and decorated with colorful icing and candies, a sweet tradition beloved by children and families alike.

The day culminates in a festive [gala dinner at Relais Alberti](#), where the dishes are enjoyed in an elegant setting, complete with refined table decorations and the warmth of Venetian hospitality. It is a celebration not only of food, but of history, memory, and the unique cultural soul of Venice.

Day 6 - Tuesday

After a homemade breakfast at the relais, the day is dedicated to exploring the architectural wonders of [Vicenza](#), the city of Andrea Palladio. The journey begins with a guided visit to the world-famous [Villa La Rotonda](#), a perfect example of Renaissance harmony and Palladian genius. Here, balance, proportion, and elegance reveal the timeless ideals of classical architecture.

Lunch features the traditional flavors of the Veneto with a menu based on [baccalà](#), one of the region's most emblematic dishes. In the afternoon, the tour continues with a guided walk through Vicenza, discovering its historic center and the refined palaces that earned the city its recognition as a [UNESCO World Heritage Site](#).

The day concludes back at the relais with a dinner at Relais Alberti, where seasonal cuisine and warm Venetian hospitality offer the perfect ending to a cultural journey rich in art, history, and taste.

Day 7 - Wednesday

The day begins with a homemade breakfast at Relais Alberti, followed by a visit to the vibrant [Rialto Fish Market](#), where the colors, scents, and voices of Venice come alive. Together with our Locandiera, you will select the freshest catch of the day before returning to the relais for a hands-on [cooking lesson](#). Here, you will learn how to prepare the delicate and flavorful Adriatic fish, turning local tradition into a true culinary experience.

[Lunch](#) is enjoyed with the dishes created during the class, celebrating the authenticity of Venetian flavors. In the afternoon, the journey continues with a guided visit to [San Zaccaria and the Jesuit Church](#), two masterpieces that reveal Venice's artistic and spiritual heritage.

The experience concludes with a [festive Farewell Dinner](#) at Relais Alberti, where refined cuisine, fine wines, and a warm atmosphere provide the perfect ending to an unforgettable Venetian stay.

Day 8 - Thursday

Enjoy our special homemade breakfast with fresh, local products before saying goodbye. A final taste of Malamocco's warmth to start your day before departure.



Booking methods:

By e-mail writing to 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

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

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.
- 2 wine tastings, 2 lunches, 6 dinners
- 1 day tour and 5 activities
- 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.

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.



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