



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."

La Locandiera Micaela



Spring cooking week

Welcome to the Spring Cooking Week at Relais Alberti, a season of renewal, flavors, and unforgettable discoveries. Nestled in the quiet elegance of Malamocco, our historic Venetian residence becomes the perfect retreat where the joy of cooking meets the beauty of springtime. Throughout the week, you will enjoy hands-on cooking classes inspired by fresh herbs, Easter traditions, and the treasures of the Adriatic. Daily experiences will take you from lively local markets to the vibrant streets of Venice and Treviso, blending culinary heritage with the spirit of spring. You will learn to prepare pasta, fish, and seasonal delicacies, while also discovering wine estates, fragrant gardens, and artisan traditions.

Evenings at Relais Alberti are dedicated to conviviality, with elegant dinners, wine tastings, and moments of celebration shared around the table. Each day offers new aromas, tastes, and inspirations, an authentic journey where food, culture, and nature come together in perfect harmony.

The Spring Cooking Week is more than a culinary program, it is an invitation to embrace the freshness of the season, celebrate Venetian traditions, and create memories that bloom like spring itself.





Programme 16-23 April 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

Begin your day with a rich, homemade breakfast crafted from fresh local products, an invitation to slow down and savor the authentic tastes of the Venetian lagoon.

Afterwards, visit the [local farmers market](#) to handpick vibrant herbs and seasonal vegetables. These will become the stars of your hands-on [cooking class](#), dedicated to wild herbs, under the warm guidance of La Locandiera Micaela.

Your culinary creations will be the highlight of lunch, enjoyed in the refined atmosphere of the relais. In the afternoon, step into the quiet charm of the Lido with a guided tour of its elegant [Liberty-style villas](#), symbols of early 20th-century seaside sophistication.

As the day winds down, enjoy a curated [wine tasting](#) featuring selections from our private cellar. The experience concludes with a beautifully paired dinner at Relais Alberti, where each dish is thoughtfully matched with the perfect wine.

Day 3 - Saturday

Start your day with our signature homemade breakfast, featuring a selection of local, seasonal delights lovingly prepared at the relais.

Then head into Venice for a unique [olfactory journey](#) through the art and history of perfume-making. You'll explore centuries of Venetian fragrance traditions, engage in a hands-on session with both natural and synthetic raw materials, discover the main olfactory families, and craft your own scent by building the pyramid of a perfume.

After this immersive experience, enjoy a [light lunch](#) of traditional cicchetti in one of Venice's most beloved bacari.

The rest of the afternoon and evening are yours to explore Venice at your own pace or relax back at the relais.

Day 4 - Sunday

Start your day with our signature homemade breakfast, crafted with care using only the freshest local ingredients.

Then, join us in the kitchen for a hands-on [cooking lesson](#) entirely dedicated to the art of [fresh pasta](#). You'll learn how to prepare five different types of pasta from scratch, each paired with unique fillings and sauces that reflect the heart of Italian culinary tradition.

Enjoy a relaxed lunch with the delicious dishes you've created.

The afternoon and [dinner](#) are yours to explore Venice.

Day 5 - Monday

Start your day with our signature breakfast, lovingly prepared with local, seasonal ingredients, freshly baked breads, homemade jams, and garden-picked herbs to awaken the senses.

Spend the morning at your [own pace](#): relax in the tranquil garden, take a stroll through Malamocco's charming alleys, or enjoy a quiet moment with a book in our lounge.

Back at Relais Alberti, enjoy a [light lunch buffet](#) with a selection of traditional Venetian flavors, reimagined with a spring twist.

In the afternoon, immerse yourself in a hands-on [cooking lesson](#) with Locandiera Micaela dedicated to the Easter traditions of the Venetian countryside. Together, we'll revisit timeless recipes, reinterpreted with fresh creativity and local inspiration.

As the sun sets, gather around the table to create [beautiful spring-themed centerpieces](#) using wild herbs and fresh flowers. Then, sit down for a [shared dinner](#), enjoying the dishes prepared earlier in a joyful atmosphere of community and celebration.

Day 6 - Tuesday

After enjoying a rich homemade breakfast at Relais Alberti, the day begins with a private transfer from Malamocco to [Treviso](#).

Upon arrival, a professional guide will lead you through a two-hour walking tour of Treviso's charming historic centre, revealing its elegant canals, ancient architecture, and picturesque corners.

Following the tour, you'll enjoy a [delicious lunch](#) at a local restaurant, featuring traditional Trevigian cuisine. After lunch, you'll have free time to explore the city at your own pace, perhaps for a bit of [shopping](#) or simply to soak up the atmosphere.

In the afternoon, the group will head to [Valdobbiadene](#) to experience a special [wine tasting](#) in a renowned winery, known for its iconic [Prosecco](#).

Throughout the entire day, you'll be accompanied by a dedicated tour leader to ensure a seamless and enjoyable experience.

Day 7 - Wednesday

Start the day with our signature homemade breakfast, lovingly prepared using only fresh, local ingredients.

Later in the morning, dive into the authentic atmosphere of Venice with a visit to the [Rialto Fish Market](#), where you'll select the finest catch of the day.

Back in the kitchen, join La Locandiera Micaela for a hands-on [cooking lesson](#) focused on Adriatic fish. You'll learn how to clean, prepare, and cook these delicate local specialties with care and creativity.

Enjoy the fruits of your labor with a [relaxed lunch](#) featuring the dishes you prepared.

The afternoon is yours to enjoy at leisure, perhaps a stroll through the village, a moment to relax, or simply to soak in the charm of [Venice Lido](#).

The day concludes with a memorable [farewell dinner](#) at Relais Alberti, a celebration of the experiences, friendships, and flavors shared throughout the week.

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/dinner with the prepared dishes.
- 2 wine tastings, 2 lunches, 4 dinners.
- 1 day tour and 2 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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