



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



Summer cooking week

Welcome to the Summer Cooking Week at Relais Alberti, where the vibrant flavors of the lagoon meet the warmth and brightness of the season. Nestled in the quiet charm of Malamocco, our historic Venetian residence invites you to embrace the essence of summer with days filled with cooking, exploration, and unforgettable experiences.

Throughout the week, you will enjoy hands-on cooking lessons inspired by fresh seasonal produce, from zucchini blossoms to the finest Adriatic fish, discovering recipes that capture the lightness and abundance of Venetian cuisine in summertime. Between market visits, garden-inspired dishes, and authentic culinary traditions, each day offers a new way to taste and live the season.

Your journey also includes moments of discovery beyond the kitchen: a boat ride across the southern lagoon, oyster tasting in Chioggia, exclusive wine experiences in Friuli, and the timeless elegance of Venice Lido beaches. Evenings bring convivial dinners, curated wine tastings, and the joy of sharing your creations in the refined yet welcoming atmosphere of Relais Alberti.

The Summer Cooking Week is more than a culinary retreat—it is a celebration of sunshine, flavors, and the Venetian way of life, where every meal becomes a memory and every tradition a story to take home.





Programme 4-11 June 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 day with our delicious homemade breakfast, lovingly prepared with fresh, local ingredients. Next, follow La Locandiera to the vibrant [Farmers Market](#) to select the best seasonal produce for your first cooking adventure.

Back at the Relais, dive into a hands-on [cooking class](#) focused on zucchini and zucchini flowers, transforming these summery vegetables into a complete menu, from appetizer to dessert.

Enjoy [lunch](#) with the dishes you've just prepared, in the cozy and refined atmosphere of our historic home.

In the afternoon, you will have the chance to discover the beauty of [Venice Lido](#) freely.

As the sun begins to set, indulge in a curated [wine tasting](#) with selections from our private cellar, followed by a [dinner](#) at Relais Alberti designed to highlight seasonal ingredients and perfect pairings.

Day 3 - Saturday

Start your day with our signature homemade breakfast, crafted with local and seasonal products, served in the peaceful garden of the Relais.

Enjoy a relaxed morning with time to explore or unwind at your leisure.

For lunch, delight in a [light buffet](#) of fresh dishes, enjoyed in the charming atmosphere of the villa.

In the afternoon, join La Locandiera Micaela for a special hands-on [cooking class](#) where you'll learn to prepare a delicious Summer Garden Buffet, perfect for outdoor entertaining and infused with Venetian summer flair.

As evening falls, gather in the garden to decorate your [dinner](#) table with fresh herbs and wildflowers, before sitting down to enjoy the dishes you prepared together in a convivial and elegant outdoor setting.

Day 4 - Sunday

Start your day with our special homemade breakfast, prepared with fresh local products to give you an authentic taste of Venice. Then immerse yourself in a hands-on [cooking lesson](#), where you will learn to make five different types of [pasta](#) with delicious fillings and sauces, guided by La Locandiera Micaela. For [lunch](#), you will enjoy the very dishes you created, in a warm and convivial atmosphere. In the afternoon, treat yourself to pure relaxation at the iconic [Des Bains Beach](#), one of the most exclusive and historic beach clubs on the Lido of Venice. With its fine golden sand and timeless charm, it has welcomed the international elite since 1900 and was immortalized by Thomas Mann in *Death in Venice*. Here, you can relax in elegance, while a picnic basket awaits you for a stylish seaside snack.

The evening is free for you to explore [Venice](#) and discover its culinary treasures at your leisure.

Summer cooking week

Day 5 - Monday

Start your day with a relaxing breakfast made from fresh, local ingredients at Relais Alberti. Then set off on a refined journey filled with flavour, heritage, and hidden beauty.

Your adventure begins with a short transfer to [San Nicolò](#), followed by a scenic ferry ride across the lagoon. A private driver awaits to take you through the rolling [vineyards of Collio](#), where you'll arrive to a prestigious estate. There, enjoy an exclusive [wine tasting and a gourmet lunch](#), guided by the estate's wine experts.

In the afternoon, continue on to [Palmanova](#), a UNESCO-listed star-shaped fortress town.

Walk through its Renaissance streets with a guide who will reveal the history and unique design of this one-of-a-kind military city.

An elegant and immersive experience into the authentic [traditions of Friuli-Venezia Giulia](#), designed for those who appreciate culture, cuisine, and slow travel.

Enjoy a free evening upon your return.

Day 6 - Tuesday

After a delicious homemade breakfast featuring fresh, local ingredients, the day begins with an unforgettable boat journey through the southern Venetian Lagoon.

Accompanied by a private guide, you'll explore the charming town of [Chioggia](#) during a two-hour walking tour (exteriors only), soaking in its rich maritime history and vibrant atmosphere. A traditional seafood lunch awaits you in one of Chioggia's local restaurants, where the flavors of the Adriatic come alive.

In the afternoon, the adventure continues with an exclusive visit to an [oyster farm](#). Here, you'll taste freshly harvested oysters while learning about sustainable lagoon aquaculture. The entire experience is made even more special by traveling on a [private boat](#), allowing you to discover hidden corners of the lagoon and enjoy its natural beauty in full comfort.

A truly immersive day of culture, flavor, and discovery.

Concluding, [dinner](#) at Relais Alberti.

Day 7 - Wednesday

Start the day with our signature homemade breakfast, featuring fresh local products prepared with care and warmth at Relais Alberti.

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. Afterward, enjoy the meal you've created together, celebrating the freshness of the sea and the joy of cooking.

In the late afternoon, embrace an authentic Venetian tradition with a hands-on experience of [voga alla veneta](#), the traditional standing rowing technique of the lagoon. Under the guidance of the historic [Remiera San Marco](#) rowing club, you'll glide across the water like a true Venetian, discovering the rhythm and elegance of this age-old art.

The day concludes with a festive and heartfelt [farewell dinner](#) in the warm atmosphere of Relais Alberti—a final toast to new friendships, culinary discoveries, and unforgettable memories in the magic of the lagoon.

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, 1 lunch, 4 dinners.
- 2 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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