



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



Winter cooking week

Welcome to the Winter Cooking Week at Relais Alberti, a unique journey into the heart of Venetian traditions during the most magical season of the year. Nestled in the charming village of Malamocco, this historic residence becomes the stage for an immersive experience where the warmth of hospitality meets the richness of Italian cuisine.

Throughout the week, you will enjoy hands-on cooking lessons, discover the secrets of local markets, and celebrate timeless traditions that reveal the authentic flavors of winter in Venice. From creating fresh homemade pasta to preparing Carnival pastries, from savoring Adriatic fish to exploring the artistry of Burano and Padua, each day will bring new tastes, aromas, and stories to cherish.

Evenings are dedicated to conviviality: elegant dinners, wine tastings, and unforgettable moments shared around the table, where food and friendship blend into the true Venetian spirit. The Winter Cooking Week is more than a holiday—it is an invitation to live, taste, and celebrate Venice in its most intimate season, turning every recipe into a memory and every tradition into a lasting experience.





Programme 5-12 February 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

The day begins with a homemade breakfast at Relais Alberti, before heading to the [local farmers' market](#) to gather the freshest ingredients. Back at the relais, our Locandiera will guide you through a [cooking class](#) dedicated to the Venetian red radicchio, transforming this versatile ingredient into a full menu from starter to dessert. Lunch is then enjoyed with the dishes you have prepared together. In the afternoon, experience the magic of Venice's traditions with a [mask decoration workshop](#), learning from artisans who carry on this centuries-old craft. The day concludes back at the relais with a [wine tasting](#) from our cellar and a refined dinner with carefully paired wines, celebrating the flavors and artistry of the Venetian soul.

Day 3 - Saturday

The day begins with a homemade breakfast at Relais Alberti, where fresh local flavors prepare you for a day dedicated to celebration. The morning continues with a joyful [cooking class](#) led by our Locandiera, focused on two of the most beloved [Carnival specialties](#): soft, golden fritole, enriched with raisins and pine nuts, and crisp galani, light pastries dusted with sugar. Preparing these treats is not only a lesson in cooking, but also a way of entering into the heart of Venetian tradition.

A [light buffet lunch](#) follows, offering a moment of conviviality, while the afternoon is left free to relax or to prepare for the evening's festivities. Whether choosing a mask or simply enjoying the anticipation, the atmosphere grows as the sun sets.

Proposal highlight of the day is a [magnificent Carnival Dinner and Party in a historic Venetian palace](#). Between candlelit halls, music, and dance, guests step into an atmosphere of elegance and enchantment, surrounded by masks and costumes that recall centuries of tradition. It is an unforgettable evening, where food, history, and celebration blend into the true spirit of Venice.

Day 4 - Sunday

The day begins with a homemade breakfast at Relais Alberti, a slow and pleasant start with fresh, local flavors. The morning is left free, giving you the chance to [explore Venice](#) at your own pace or simply enjoy the quiet charm of the relais. A [light lunch](#) is served before the highlight of the afternoon: an immersive cooking lesson dedicated to one of Italy's greatest culinary traditions, [homemade pasta](#).

Guided by our Locandiera Micaela, you will learn to prepare five different types of fresh pasta from scratch, each paired with delicious fillings and sauces. From delicate ravioli to hearty tagliatelle, every shape carries its own story and technique. The lesson is more than cooking: it is a way to experience the heart of Italian culture, where food and conviviality come together in the most authentic way. The evening concludes with a [dinner at Relais Alberti](#), where the dishes created during the class are enjoyed in a refined yet warm atmosphere. Sharing the results of your work around the table transforms the meal into a celebration of tradition, creativity, and the joy of cooking together.

Day 5 - Monday

The day begins with a homemade breakfast at Relais Alberti, before setting off for a visit to the enchanting island of [Burano](#). Famous for its brightly painted houses reflected in the canals and its centuries-old lace-making tradition, Burano offers a glimpse of authentic Venetian life. During the morning, guests will also have the chance to learn how to bake the traditional Burano biscuits, simple yet delicious sweets that embody the island's warmth and heritage.

[Lunch](#) will be served at a contemporary osteria, where the menu celebrates the authentic flavors of the lagoon, reinterpreted with creativity and elegance. The experience ends back at the relais with a refined [dinner at Relais Alberti](#), where Venetian hospitality and seasonal cuisine provide the perfect close to the day.

Day 6 - Tuesday

The day begins with a homemade breakfast at Relais Alberti, before departing for a full-day excursion to [Padua](#), a city of art, history, and timeless charm. The visit starts with the extraordinary [Scrovegni Chapel](#), Giotto's masterpiece of fourteenth-century frescoes, an unrivaled treasure of medieval art. A guided tour then leads through the majestic [Palazzo della Ragione](#) with its grand hall, and into the lively Sottosalone, where a traditional lunch of cicchetti offers a taste of local flavors.

The afternoon continues with a walk through the elegant streets and the vast [Prato della Valle](#), one of Europe's largest squares, before pausing for a coffee at the historic [Caffè Pedrocchi](#), the city's literary and cultural landmark. Along the way, guests will also savor a piece of the traditional Pazientina cake, a beloved Paduan specialty.

The day concludes back at the relais with a refined [dinner at Relais Alberti](#), a moment of relaxation and hospitality after a journey into the art and flavors of Padua.

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, 3 lunches and 5 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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