

Italy

Cortona

Best Cooking Classes in Lucca in 2020

When you are visiting Lucca, Italy, you want to make memories that will stick with you for a long time. One of the best experiences you could have on vacation is a cooking class. You get to learn about the local cuisine, traditions, and ingredients used to make some of the most world-famous dishes. So here are the top cooking classes in Lucca, Italy.

Extra Virgin Cooking Classes

EXTRA VIRGIN
COOKING CLASSES

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Cooking Classes in Historic City Center of Lucca

Italy is a country that speaks to many senses, a visual tapestry rich in art and history. The town of Lucca embodies the charm and "time stood still" quality that makes it a perfect destination for an intimate experience of what it is like to live in Italy. Lucca is a living, breathing city. The bakers, fruttivendolo, butchers, pastry shops and gourmet purveyors cater primarily to locals, not tourists. This is what makes Lucca a special place to explore, eat, indeed cook. Unlike our sophisticated sister Florence, Lucca is more the "Girl Next Door". A city more personal scale.

And that is exactly what we have sought to offer with Extra Virgin Cooking Classes in the historic center. Small classes, intimate and full of insight. Time to ask questions, perfect a technique, learn not only about the food at hand, but following the rhythm of a small Italian town. A lifetime of knowledge and experience means we

CHEF
GIUSEPPE
MAZZOCCHI



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Small, intimate classes that are full of insight, you can ask the right questions to perfect the technique of cooking local cuisine.

Hours: Tuesday – Saturday: 9:30am – 3pm

Closed: Sunday, Monday

Price: 90 Euros / person

Cucina Italiana



The screenshot shows the homepage of the Chef Paolo Monti Cooking School website. The header includes navigation links: HOME, cucina-italiana.com, Accommodation, Chef Paolo's half Day Cooking classes, Chef Paolo 3 and 7 day Cooking Programs, and More. The main banner features the school's logo, a map of Italy, and contact information: Address: Via per Sant'Alessio n 3484, 55100 Lucca; Ph: +39 0583 1747627 - Mobile +39 338 671 8641; Email: chefpaolo@cucina-italiana.com. A 'Special offer 2020' section lists discounts: € 200 off for the Under Tuscan Sun cooking program, € 200 off for Gourmet Cooking with Chef Paolo Monti, € 50 off for three-day cooking programs, and € 15 off for half-day classes. A 'Bravo!' section highlights a Tripadvisor review. The 'Chef Paolo Monti' bio mentions his graduation from Catering College in Montecatini Terme, his experience abroad, and his return to Lucca in 1991. A 'Cooking School Lodging' section describes the 'Tuscan Sun Holiday Suites' with amenities like Wi-Fi, heating, and air conditioning. The 'Half day Cooking Classes' section states classes are held daily from 10 am to 4 pm. The '7 Day Cooking Programs' section notes they start every Sunday. A footer watermark reads 'Activate Windows Go to Settings to activate Windows'.

HOME - cucina-italiana.com Accommodation Chef Paolo's half Day Cooking classes Chef Paolo 3 and 7 day Cooking Programs More

Chef Paolo Monti COOKING SCHOOL CUCINA ITALIANA

Address: Via per Sant'Alessio n 3484, 55100 Lucca.
Ph: +39 0583 1747627 - Mobile +39 338 671 8641
Email: chefpaolo@cucina-italiana.com

Special offer 2020

Free transportation to and from the class on request.
chefpaolo@cucina-italiana.com or telephone +39 338 6718641

€ 200 off Cooking Under Tuscan Sun cooking program
€ 200 off Gourmet Cooking with Chef Paolo Monti
€ 50 off the three day cooking programs
€ 15 off half day classes

Free transportation to and from the class on request.
chefpaolo@cucina-italiana.com or telephone +39 338 6718641

Chef Paolo Monti

Chef Paolo Monti Graduated from Catering College in Montecatini Terme, in Tuscany, in 1970. After graduation Paolo spent almost 20 years abroad perfecting his language skills and working in the restaurant and hotel business. Chef Paolo speaks fluent Italian, English, German, French and Spanish which he picked up from his coworkers! His passion took him to Germany, England, Oman Bahrain and finally USA, where he opened a restaurant in Florida.

In 1991 Returned to his native Tuscany with a wealth of experience and food knowledge. Was appointed manager of a hotel in Perugia, Umbria, where he started his cooking classes in 1993. In 1995 he built his first website. In 1998 started as general manager of Grand Hotel Portofino in Portofino, near Cinque Terre. He continued his cooking classes there and was chosen for a segment on "Discovery Channel "Virtual Appetites" about people using internet for business. It was aired for three years all over the world. His cooking classes started to become very popular and emails arrived from all over the world.

- In 2008 he moved to Lucca, Tuscany, where he started his cooking school, offering cooking classes on Italian food on a daily basis. His cooking school is now one of the best on tripadvisor.

In 2009 acquired the Restaurant La Cantina Di Carpineto.

For a more complete cooking experience chef Paolo offers two 7 day cooking programs in Lucca and 2 more 8 days cooking and cultural programs in Italy, Thailand and Mexico.

Free transportation to and from the class on request.
chefpaolo@cucina-italiana.com or telephone +39 338 6718641

Cooking School Lodging Tuscan Sun Holiday Suites

Choose our apartments for your stay in Lucca. Four newly remodeled apartments with brand new bathrooms, air conditioning, heating, wi-fi, very spacious and comfortable, minimum 55 sq. meters. Located in the green countryside only 4.5 km from the center of Lucca. Ample breakfast with yogurt, fruits juices, croissants and cappuccino, cold cuts etc. for more information and reservation click here

Il Giardino di Lucca Bed and Breakfast

Newly refurbished Bed and Breakfast 5 minutes walk from the walls of Lucca, with air conditioning, heating, wi-fi, parking and a garden. Ample breakfast with yogurt, fruits juices, croissants and cappuccino, cold cuts etc. for more information and reservation click here

Half day Cooking Classes Chef Paolo Monti's Cooking and Cultural Tours

Cooking classes every day of the week 10 am and 4 pm

7 Day Cooking Programs start every Sunday of the year

Hours: Monday – Sunday: 10am – 4pm

Closed: None

Price: € 85 / person

Couche in Vacanza



You are here: [Home](#) / Cooking classes in Tuscany

COOKING CLASSES IN TUSCANY



Cooking Classes in Tuscany: you're bringing home the best kind of souvenirs!

So call us: We come directly to your vacation destinations (Villas, Resorts, Holiday Homes, Apartments, etc...) in Tuscany.

ABOUT US

Benvenuti in Toscana!

...We come directly to your Holiday Home in Tuscany for Private Cooking Classes and Dinners

Mail to:
info@cuocheinvacanza.it

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Accept

This class is for those who wish to learn how they can master the secrets of traditional Tuscan dishes that can “wow” your family and friends.

Hours: Reservation Only

Closed: Not listed

Price: N/A

Toscana Saporita



Master essential Tuscan Techniques in these small classes. Use all-natural ingredients that are seasonally fresh and picked from their personal garden.

Hours: Monday – Friday: 10am – 2pm

Closed: Saturday, Sunday

Price: \$2,990 / person

Tuscookany



Welcome to Tuscookany, cooking classes in Italy

Tuscookany cooking schools in Italy

Learn Tuscan cooking true Italian style and have fun doing it. This is your chance to enjoy hands-on Italian cooking classes in Italy while staying in a luxurious villa in the heart of Tuscany. Tuscookany was elected one of the top ten cooking schools in Italy by Observer newspaper. Benefit from the knowledge and passion of our local chefs teaching you all there is to know about Italian or Mediterranean

690 reviews on Tuscookany

★★★★★ 5 / 5

"Exceeded my expectations! We had a marvelous week at Casa Ombuto. Paola, 'our larger than life' what made the classes

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Tuscookany Team here to help you!

Ask Tuscookany!

Source: Tuscookany (<https://tuscookany.com/>)

Learn the true Italian style of cooking Tuscan cuisine. You have the chance to enjoy a fun, hands-on cooking class. Pure Italian cooking the way it was meant to be.

Map: <https://g.page/Tuscookany-at-Casa-Ombuto?share> (<https://g.page/Tuscookany-at-Casa-Ombuto?share>)

Hours: Monday – Sunday: 8am – 10pm

Closed: None

Website: <https://tuscookany.com/> (<https://tuscookany.com/>)

Price: \$2,300 / Person

Tasting Tuscany



COUNTRY COOKING HOLIDAYS IN TUSCANY

A TASTE OF ITALY

Italy is famous for delicious cuisine made with super fresh ingredients grown under the wonderful Italian sun. This gives the wonderfully recognisable taste of Italy. Join Tasting Tuscany's country cooking holidays in Tuscany where you can learn traditional farmhouse Italian country cooking in a modern and traditional kitchen. You will be taught using cooking methods and recipes that have been passed down from generation to generation and of course very fresh wholesome ingredients.

Our courses are held in an exceptionally beautiful area of rural Italy where both eating and cooking is very important. You only have to walk through the local town centre and you will hear conversations about where you can or can't "mangare bene" translated as eat well. The local people here are very traditional and the way of life in the country has not changed for generations.

Foraging has always been part of the Italian way of cooking and the cuisine has always been and still is, very seasonal. Depending on the season, you will go into the fields and be shown how to find and use mushrooms, porcini, herbs, leaves and fruit in your culinary creations.

You will make pizza and bread using delicious wholemeal flour milled from the grain



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Classes that are held in a beautiful, rural Italy area, you can learn techniques of cooking traditional food that has been mastered over generations.

Hours: Monday – Sunday: 9am – 7pm

Closed: None

Price: N/A

Why Taking a Cooking Classes in Lucca is a Must-Do

Learn the Traditions of Lucca Cuisine

When you are vacationing in Lucca, Italy, you are there to experience the local traditions and culture. That makes taking a cooking class an easy way to experience both. You learn traditions that have been practiced for generations, mastered over the years. You can learn about their culture and way of life by cooking local cuisine.

Making Memories of Lucca Through a Cooking Class

The most important thing about taking a vacation is to make memories. Making memories of Lucca, Italy, through their cooking classes, is a great way to make a memory that will last forever. You are learning a valuable skill that you can take home with you and impress your friends and family with. This creates a memory that is eternal to you.

Master Food Local to Lucca