



Masterclasses at Donna Carmela:

Traditional flavours, the mastery of chef Piergiorgio Alecci, zero-km organic ingredients: this is the alchemy that transforms every dish into a discovery. Discovering its secrets also through the process of preparation

SICILIAN CANNOLO WITH RICOTTA CHEESE

Duration: 40 minutes.

Location: outdoor terrace of the restaurant or under the olive trees. In case of bad weather conditions, it will be held in the restaurant hall.

Participants: 2 to 4 people.

What is included: cannoli peel dough, cannoli closing, baking, refilling and presentation.

Tasting of the cannoli with a passito wine combination.

Complimentary apron and chef's hat.

Rate: € 60,00 per person.

ARANCINO AL RAGU'

Duration: 50 minutes.

Location: outdoor terrace of the restaurant or under the olive trees. In case of bad weather conditions, it will be held in the restaurant hall.

Participants: 2 to 4 people.

What is included: preparation of rice and condiment, assembling, cooking and presentation.

Tasting of arancino.

Complimentary apron and chef's hat.

Rate: € 65,00 per person.



COCKTAIL MASTERCLASS

Expertly guided by Giuseppe Costanzo, barman of the Rizo Bar, guests will be able to experience the art of preparing three different cocktails using seasonal ingredients from the garden. The lesson will obviously be followed by a tasting!

Duration: 45 minutes.

Time: 4 p.m. to 6 p.m.

Venue: Rizo Bar.

Participants: 2 to 4 people.

What it includes: preparation and tasting of 3 cocktails, using products from our own garden, accompanied by 3 typical Sicilian appetizers.

Cost € 65.00 per person

Our barman is available to customize the selection of cocktails, according to your wishes.

Prices on request.

WINE TASTING

Our Sommelier will let you discover the three different Etna wines giving you detailed information about their origin and their secrets, the experience is accompanied by food tasting with local products.

Duration: 45 minutes

Time: 4 pm to 6 pm

Location: terrace of the restaurant, restaurant hall

Participants: 2 to 6 people.

What is included: tasting of 3 wines Etna classics accompanied by a selection of Sicilian cold cuts and cheeses served with our homemade jams and our Pietradolce olive oil.

Rate: € 70,00 per person

Kindly note that the experiences are subject to availability and a reservation in advance is required.