



Who Are We?

Participating in Italy's local culinary culture gives travelers the most authentic feel of Rome possible. And here at InRome Cooking, we have the perfect opportunity to gain exclusive access to a truly unforgettable cooking experience.

We deliver a first-class service across three historic locations—providing exceptional Italian chefs, gastronomic experts, and freshly sourced ingredients to shape unique culinary journeys. Embark on one with us today and create memories to last a lifetime.

Why InRome Cooking?

- Get creative in the kitchen through hands-on cooking classes
- Choose between private and shared experiences
- Team-building & corporate events from 2-250 participants
- Source your own ingredients at a local farmers' market
- Enjoy a warm welcome with a prosecco and antipasti reception
- Learn recipes you can recreate at home (we'll email you the recipes after class)
- Dine on what you have prepared in class at the end of the session

InRome Cooking was born from the dreams of Lorenzo Barberi, father to the current owners.



Lorenzo wrote the first page of the story when he opened his traditional trattoria half a century ago, beneath the walls of Vatican City. Da Gilda, named after Lorenzo's wife, became a well-loved neighborhood eatery, known for simple delicious food and a warm welcoming atmosphere.

Despite his success and the opening of a second restaurant at the seaside, Lorenzo always dreamed of opening a cooking school in the heart of Rome where he could pass his Italian cooking traditions on to his guests.

Family Heritage

Together with his children, Marilena and Salvatore, Lorenzo's vision sparked into life with the opening of InRome Cooking in 2015. To carry on his legacy, the pair have since trained the chefs to use their parents' original recipes.

Marilena often joyfully describes her childhood memories, full of the silky pasta made by her Uncle Garibaldi, her father's mouth watering pizza being pulled from the wood oven, and her mother Gilda's simple Roman dishes, such as roast veal and artichokes alla Romana.

After a lifetime as a tour guide and extensive travels, Marilena's rapturous smile casts a truly authentic glow when she says with conviction that she has still never tasted anything as wonderful as her mother's polpette meatballs.



Today, InRome Cooking is a brilliant example of traditional Roman cooking and continues Lorenzo's mission to share his passion for simple but delicious food made with fresh local Italian ingredients.



Ristorante Passetto

In Rome Cooking's culinary connections do not stop at Da Gilda, with Ristorante Passetto traversing generations both new and old.

Located opposite of Piazza Navona, this charming restaurant has been hosting dinners since 1912 and was known to be the favorite destination of the 20th century's most illustrious figures. We continue this legacy with Rome's top chefs, all of whom are patrons of Rome's storied cuisines.



A New Beginning

Keeping the venue within the family, Passetto's new management has created a unique menu to create an experience matched by no other. It is this pairing of great food and tradition that has been translated into InRome Cooking, creating a must-see experience for food lovers seeking a classically modern experience.



The restaurant's intimate cocktail bar, Apollinare, is also a great place to stop for a famed Roman aperitivo. Here lies the inspiration for the carefully selected welcome drinks and antipasti that greet our cooking school guests.

And for the wine lovers, Passetto's cellar offers wine tasting paired with Italian cheeses and cured meats or a dining experience with specially selected wines. InRome Cooking has taken inspiration from this generational tradition, incorporating well-chosen wines to accompany the hand-made meals of our cooking school guests.

Our Most Popular Cooking Classes

Pasta & Tiramisù Masterclass

Delve deep into Italian cooking by mastering the art of these two classic dishes. Perfect these specialities during the class, indulge in them together at the end, and recreate them at home to the envy of friends and family.

Pizza & Gelato Masterclass

Become a professional pizzaiolo for the day as you learn the techniques behind preparing the perfect pizza. Pair your thin, crispy Roman pizza with some creamy, dreamy gelato and indulge yourself in our stunning dining room.

Farmers' Market Shopping & Full Course Class

Seek out fresh, local produce from a nearby farmers' market. Then return to our sleek, historical cooking school to embark on a multi-course cooking class.

Gelato & Biscotti Making Masterclasses

Live the sweet life by crafting your very own mouthwatering Italian desserts. Fashion gelato from any flavor and create heavenly, crunchy biscotti to feast on after class.

Cooking Classes for Kids

Let the young ones loose in the kitchen and equip them with skills that will serve them through life. This experience will transform, teach, and most importantly entertain.

Cooking with Nonna: Meatballs and Panna Cotta

Ask any Italian what their favorite food is and they'll always qualify their answer with '*della nonna*'. Whether handmade gnocchi, fat juicy polpette (meatballs) lavished in a rich tomato sauce or creamy, or dreamy panna cotta, recipes cooked as if by a grandma carry a sacred place in the heart of Italian culinary culture.



Arriving at either our 17th-century palazzo next to Piazza Navona or our sleek, stylish school a stone's throw from the Pantheon, your class will commence with a warm reception of prosecco and antipasti-style snacks.

Here's where the fun starts. Following Nonna's expert guidance, you'll get stuck into making and rolling out your own Italian gnocchi dough. Which sauces or fillings you use will depend on the time of year (we only source the freshest seasonal ingredients for our classes). But remember: you're always welcome to specify if there's a particular dish you'd like to learn.

As well as this, you'll master the art of Italian meatballs: a classic that's loved throughout the world. The perfect accompaniment to scrumptious gnocchi, this is the perfect introduction to Italian cuisine. But we're not done yet – dessert is yet to come!

When in Rome, learn a sinfully sweet recipe to bring back home! Your nonna will share her secret to the perfect panna cotta. Craft this creamy, dreamy dessert from scratch before sitting yourself down with a carefully selected pairing of wines and soft drinks to indulge on what you've created.

Our Cooking Schools

InRome Cooking began when Roman siblings Marilena and Salvatore renovated a 17th-century Roman palazzo near Piazza Navona and transformed it into their first cooking school.



The vast range of experiences offered at InRome Cooking can be private or shared with other participants. We have two locations in the historical center of Rome: Piazza Navona and the Pantheon. This allows us to organize combined events for up to 100 guests, right at the beating heart of Rome's historic center.

The latest addition comes through our special relationship with the Vatican, giving behind-the-scenes access to the Pope's palace, gardens and farm in Castel Gandolfo - something we have turned into a one-of-a-kind culinary opportunity.



Castel Gandolfo

20km from central Rome, you will find a stunning hilltop town overlooking a fantastically blue volcanic lake. Many Romans choose Lake Albano and the surrounding greenery as their favored getaway from the hustle and bustle of the city - the Pope included.

The grounds of the Papal Palace of Castel Gandolfo feature a collection of spectacular sights, including a Roman amphitheater, antiquarium, criptoportico, and the meticulously maintained Barberini gardens.

Yet, perhaps the most important part is La Fattoria delle Ville Pontificie (The Papal Villas' very own farm). Home to dairy animals and a sprawling vegetable garden, the produce from the Pope's farm is taken directly to his plate... and our Castel Gandolfo cooking school.



A Divine Day at the Pope's Summer Residence

An extraordinary experience awaits among the rolling hills of the Roman countryside. Explore the Pope's private apartments in Castel Gandolfo. Enjoy a tour of the meticulously maintained Barberini Gardens. And learn recipes refined over generations at the Pope's personal farm, opened to the public for the first time ever through InRome Cooking.



Your day begins with a private tour of the Apostolic Palace as you go behind the scenes exploring the Pope's summer residence. We'll then transport you to the Pope's personal farm, where your culinary experience gets underway. The estate is home to cows, free-range chickens, bees, and a sprawling vegetable garden.

The estate produces its own delicious olive oil and organic dairy products, sourced from its very own cows. Here you'll meet your professional chef, with whom you will practice the traditional method of crafting pasta and creating sweet, succulent desserts by hand.

All classes use seasonal ingredients, freshly picked from the Pope's farm, and follow time-honored, papal favorite recipes that have been replicated in the abbey for centuries.

Having prepared the perfect Italian feast, indulge in a sumptuous lunch, paired with local wine and delicately garnished antipasti, before being driven around the stunning Barberini Gardens.

Our Pope's Farm Cooking Classes

Pope's Farm Cooking Class with Lunch & Apostolic Palace and Gardens

Experience a tour of the Apostolic Palace and Pope's private apartments, indulge in a hands-on cooking class and lunch on the Pope's farm, and drive through the landscaped Barberini Gardens and historic center of this classic Italian hilltop town.

Pope's Farm Cooking Class with Lunch & the Vatican

Experience a day like no other by following in the footsteps of the Papacy. See the Sistine Chapel literally before anyone else before being transported to the Alban hills and enjoying an unforgettable cooking class and lunch using organic ingredients sourced from the Pope's farm.

Our Other Food Tours

Evening Food Stroll of Trastevere

Taste your way through the medieval district of Trastevere

Market Tour of Testaccio

Explore the neighborhood of Testaccio: Rome's culinary capital

Secret Wine Bar and Beer Tasting Tour

Discover the hidden wine bars the locals keep to themselves

Farmers Market Tasting with Pasta Making

Peruse an authentic farmers' market bursting with fresh flavours and local produce

Golf Cart Tasting Tour of Rome

Experience a sightseeing and tasting tour of Rome on our eco-friendly transport





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