



Participating in Italy's local culinary culture gives travelers the most authentic experience possible.

At InRome Cooking, we deliver first-class services across three historic locations where you can enjoy cooking authentic Italian meals in a homely environment.

With our Italian chefs, gastronomic experts, and freshly sourced ingredients, we help you shape unique culinary journeys and create memories to last a lifetime.





## InRome Cooking School

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

Their culinary venture followed in the footsteps of family tradition, with the school serving as a tribute to their father's legendary restaurant.

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.



### **All year-round, we provide the following private and shared experiences for individuals, groups, and professionals.**

- Hands-on cooking classes ranging from pizza and pasta to tiramisu and gelato
- Teambuilding and corporate events
- Wine tastings with food pairings with professional sommeliers.
- Food tours throughout Rome's historical center, taking in the traditional neighborhoods of Testaccio and Trastevere, and the Roman and Tuscan countryside
- Wine tastings with food pairings, and classes with professional sommeliers
- Culinary experiences to suit every level



Marilena & Salvatore Barberi



Corporate Events & Team Building



Chef Max



## 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







## Our Most Popular Cooking Classes

Click Me!

### Pasta & Tiramisù Masterclass

Delve deep into Italian cooking by mastering the art of these two classic dishes.

Perfect these specialities in class, indulge in them together at the end, and recreate them at home to the envy of friends and family.

Click Me!

### 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.

Click Me!

### 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.

Click Me!

### 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.

Click Me!

### 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.







## A Divine Day at the Pope's Summer Residence

Click Me!

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 cows, free-range chickens. 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.



Team Building Events





## Our 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







## Contact Us



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