

In the splendid location of Palazzo Pascal  
at our restaurant “Gli Ulivi” you will be able to live a unique experience  
that will help you to discover ancient flavors in an exclusive setting.  
It is not a simple cooking lesson, but a trip that will enrich your culinary  
background of flavours and aromas.

You will be able to pick the products from our garden and wearing your apron,  
you will become Chef for a day

## *Cooking Class “Nonna Maria”*



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AVAILABLE EVERY DAY UPON RESERVATION, IN  
ITALIAN/ENGLISH FROM 3:30 TO 6:30

FOR A MINIMUM 2 PEOPLE  
UP TO A MAXIMUM OF 10 PEOPLE,  
TO PRESERVE THE QUALITY OF THE COURSE.

THE COST IS € 195,00 PER PERSON (BEVERAGE EXCLUDED)

**KINDLY REPORT ANY INTOLERANCES OR ALLERGIES, UPON RESERVATION.**

FOR MORE INFORMATION AND RESERVATION:

RESTAURANT “GLI ULIVI” - PIAZZA MINUTA N°1 - 84010 SCALA (SA)

PH.: +39 089 858366 MOB. / WHATSAPP: +39 338 832 2343

WEB: [WWW.RISTORANTEGLIULIVI.IT](http://WWW.RISTORANTEGLIULIVI.IT) EMAIL: [INFO@RISTORANTEGLIULIVI.IT](mailto:INFO@RISTORANTEGLIULIVI.IT)



CHOOSE YOUR PREFERRED MENU FROM OUR PROPOSALS AND  
TOGETHER WITH THE CHEF YOU WILL FIND OUT HOW FROM THE  
COMBINATION OF SIMPLE INGREDIENTS, EXTRAORDINARILY TASTY  
DISHS CAN BORN...ALL ACCOMPANIED BY A GOOD GLASS OF LOCAL  
WINE THAT WILL DELIGHT YOUR PALATE.

AT THE END OF THE COURSE, WE WILL GIFT YOU A SPECIAL PRESENT,

WHICH WILL ALWAYS REMIND YOU THIS SPECIAL DAY WITH US ON  
THE AMALFI COAST AT **PALAZZO PASCAL**.

# *The Lemon, the gold of the Amalfi Coast*

Battered zucchini flowers, stuffed with lemon ricotta cheese

Scialatielli with clams and lemon

Scalloped sea bass fillet with lemon

Lemon cake

# *Nonna Maria, Tribute to Nonna's cuisine*

Calzoncello stuffed with escarole and anchovies

Gnocchi "Sorrentina" style

Ndurat and fried meatballs with tomato sauce

Tiramisù

# *The Tradition, the best of the past*

Fried Pizza with cherry tomatoes "Datterini", "Burrata" cheese and basil

Tagliolini with pesto

Eggplant Parmigiana

Chocolate Caprese

# *Pasta Cooking Class "Nonna Maria"*

Tagliolini with Cetara anchovy sauce

Scialatielli with seafood

Tortello with buffalo ricotta cheese and tomato coulisse

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Lemon caprese of the Amalfi Coast

