

COOKING  SCHOOL

CUCINA

LORENZO DE' MEDICI
FLORENCE



December in the Kitchen!

ENGLISH



LA SCUOLA DI CUCINA
Lorenzo de' Medici

The schedule of the month may undergo changes due to private events or school needs. It is therefore suggested to always check out the online calendar or to ask for information at the infopoint.



Lorenzo de' Medici Cooking School is located on the 1st floor of the Florence Central Market; it is equipped with professional workstations where participants can work in pairs, each participant will prepare their own dish.

LESSON INCLUDES

- Presentation of Lorenzo de' Medici Cooking School
- Introduction to recipes
- Methods and tips
- Seasonality of the ingredients
- Territory products
- Introduction to Nutrition facts
- Hands-on lesson
- Lunch or dinner with dishes prepared by participants

PRICE INCLUDES

The cooking class, the final tasting with water and a glass of wine, an apron with our logo, a folder with information material and recipes, certificate and insurance.



04 DEC



ITALIAN PASTA MAKING

80€

Handmade spaghetti "alla chitarra" with puttanesca sauce.



Thursday, 4 December



5.00pm-7.00pm

07 DEC



ITALIAN PASTA MAKING

80€

Handmade vegetarian lasagne.



Sunday, 7 December



11.00am-1.00pm

08 DEC



A REAL REGIONAL EXPERIENCE: TUSCANY

120€

-Traditional Tuscan antipasto.

*-Handmade ravioli "Maremmani"
(spinach and ricotta cheese).*

-Ricciarelli (traditional almond biscuits).



Monday, 8 December



10.00am-1.00pm

09 DEC



ITALIAN RISOTTO

80€

Risotto "alla Milanese" with ossobuco.



Tuesday, 9 December



6.00pm-8.00pm

14 DEC



ITALIAN PASTA MAKING

80€

Handmade lasagna with Bolognese meat ragù.

 Sunday, 14 December

 11.00am-1.00pm

19 DEC



ITALIAN PASTA MAKING: STUFFED PASTA FOR THE HOLIDAYS

120€

-Handmade ravioli, tortelli and tortellini.

*-Handmade sauces: butter and sage,
fresh tomato sauce, Bolognese ragù.*

 Friday, 19 December

 10.30am-1.30pm

21 DEC



CHRISTMAS PASTA TRADITIONS: FETTUCCINE

80€

Handmade fettuccine with traditional Tuscan ragù.

 Sunday, 21 December

 5.30pm-7.30pm

22 DEC



A FESTIVE PASTA MAKING: TAGLIATELLE & PROSECCO

80€

*Handmade pappardelle with mushrooms,
black truffle and truffle pecorino cheese.*

 Monday, 22 December

 11.00am-1.00pm

23 DEC



ITALIAN APERITIVO: BITES & SPARKLING

85€

-Handmade crostini and bruschette.

-Handmade suppli.

-Sicilian arancini.

-Pairing with sparkling wine.



Tuesday, 23 December



3.00pm-5.00pm

24 DEC



CHRISTMAS EVE LUNCH

80€

-Handmade tagliolini with mushrooms,
black truffle and truffle pecorino cheese.

-Holiday toast!



Wednesday, 24 December



11.00am-1.00pm

26 DEC



ITALIAN HOLIDAY DINNER

120€

-Traditional Italian crostini and bruschette.

-Handmade tortellini in broth.

-Pork loin with roasted potatoes.



Friday, 26 December



4.00pm-7.00pm

28 DEC



ITALIAN PASTA MAKING

80€

Handmade spinach and ricotta cheese
ravioli with a fresh tomato sauce.



Sunday, 28 December



11.00am-1.00pm

29 DEC



FISH COURSE

95€

-Baked seabass with lemon butter sauce.

-Octopus salad with potatoes and onions.



Monday, 29 December



5.00pm-7.00pm

30 DEC



ITALIAN BREAD AND SCHIACCIATA

85€

-Tuscan bread.

-Olive oil schiacciata.

-Ciabatta.

(cured meat and cheese to taste)



Tuesday, 30 December



3.00pm-5.00pm

31 DEC



BYE BYE 2025!

120€

-Handmade green cannelloni with spinach and bechamel.

-Meatloaf with roasted potatoes.

-Handmade classic tiramisù.

-Greetings Toast.



Wednesday, 31 December



10.00am-1.00pm

Lorenzo de' Medici Cooking School, located inside the Central Market in Florence, is offering a new experience to everyone who loves food. Participants will work directly with the ingredients of the "Artisans of Taste". In addition to the practical aspects of the cooking and food preparation, chefs will share their passion for food together with the importance of top-quality ingredients and their nutritional values.



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