



EAT, BUY & LEARN

Live 3 experiences in one place!



A LESSON IN THE KITCHEN AND WINE TASTINGS!

Eataly store in Florence is situated a few steps away from the Dome, in the heart of Florence and of the Renaissance culture. Eataly allows everyone to live three experiences in one place: eat, buy and learn.


If you choose the eating experience, you can try delicious plates cooked with seasonal ingredients and discover the Tuscan cuisine with some of our traditional local recipes. And if you liked what you ate at the Restaurant, you can buy the products inside the store, guided by our staff that will help you find what you are looking for.

Eataly also dedicates a whole area on the learning aspect of **food**, with **food tastings**, **cooking classes** and **personalized courses**. Our goal is to raise awareness of what happens during the different stages of production until the consumption, without neglecting the pleasure of food in an atmosphere of conviviality,



DISCOVERING ITALIAN PIZZA

Let's pizza

Introduction to the world of Eataly and the Slow Food movement.  Slow Food"
Mani in pasta! Let's make pizza with our stone-ground organic flours
guided by our expert pizza makers who are going to reveal all the secrets.



1 hour

€ 25 per person

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Let's Pizza **DELUXE**

Welcome drink + appetizer + let's pizza
+ dessert with a glass of Wine



2 hours

€ 36 per person

*Let's enjoy
our homemade
pizza!*



DISCOVERING ITALIAN PASTA

Let's pasta

Introduction to the world of Eataly.

Mani in pasta! Let's make pasta with our stone-ground organic flours guided by our expert pasta makers who are going to reveal all the secrets on pasta making!



2 hours

€ 45 per person



Let's pasta **DELUXE**

Welcome drink + appetizer + let's pasta
+ dessert with a glass of Wine



3 hours

€ 65 per person

*Let's enjoy
the fresh pasta
you prepared!*



DISCOVERING ITALIAN WINE

Italy is a unique territory, a peninsula immersed in the Mediterranean Sea, protected in the North by the Alps and warmed by African winds. A predominant hilly conformation together with peculiar microclimates are the reason why Italy is the territory with the highest number of native and local wine varieties. Our sommelier will guide you on a journey to discover the best Italian wineries, from the Tuscan hills to the Piedmontese Langhe and many other territories. We will learn about different wine production methods, the different microclimates, wine varietals and some great wine-food pairings!

*Different
types of Eatalian
Tastings!*



CHOOSE YOUR FAVORITE TASTING

1. *Bollicine Italiane + dinner*

Classic Method vs. Charmat method: a guided tasting to discover exciting, elegant wines. Perfect for special occasions but also for an aperitif with friends. The best of Eatalian bollicine to combine with our excellent products. To each, his perlage!



1 hour € 30 per person

SELECTION OF CHEESES AND COLD CUTS INCLUDED



Class + Dinner: first course + dessert | €60
3 hours

2. *Vino d'autore: Rosso vs Bianco + dinner*

Italy is by far the most fascinating wine-growing area in the world thanks to its wealth of quality denominations and the diversity of autochthonous vine varieties. Different soils and climates create ideal conditions to complement the variety of Italian grapes and thus create unique wines. From north to south of the Peninsula you will find all varieties from fresh and fruity white wines, to the up to the famous aged reds. This wine trip will take you from white with citrus notes to the Chianti area with classic and unusual combinations.



1 hour € 30 per person

SELECTION OF CHEESES AND COLD CUTS INCLUDED



Class + Dinner: first course + dessert | €60
3 hours

3. *I Grandi Rossi Toscani + dinner*

In Tuscany some of the most fascinating myths of the wine world were born: important red wines with stories that have inspired the whole world. Discover the essence of the Tuscan territory through our selection of red wines with their legends and their stories of passions and curiosities in a unique organoleptic journey: Chianti Classico, Brunello di Montalcino and Vino Nobile di Montepulciano.



1 hour € 55 per person

SELECTION OF CHEESES AND COLD CUTS INCLUDED



Class + Dinner: main course + dessert | €85
3 hours



For more information:

Infobox Eataly Firenze
Via De' Martelli, 22r
eventifirenze@eataly.it
+39 055 015 3610

Eat better, Share Better  

