



# Cooking EXPERIENCE

Welcome to Mima's Kitchen Lab,  
where tradition meets fun.

Join us for an intimate and authentic  
culinary journey into the heart of Italian  
cuisine, at our stunning waterfront location.

# CHOOSE THE AUTHENTIC *Italian* COOKING EXPERIENCE

Experience the magic of Italian cuisine in an extraordinary setting. Our cooking classes are held in an exclusive location at the Porto Turistico di Roma, right on the seafront, just a few minutes away from the world-famous Ostia Antica Archaeological Park.

Your host is Chef Marina, who has been cooking since she was a little girl at her grandmother's side. Marina brings a lifetime of passion and 'Nonna's' secret recipes to every session. Whether you want to master fresh handmade pasta, the perfect Roman-style pizza, or authentic creamy gelato, you will learn the authentic techniques in a professional yet warm environment.

## Why our experience is unique:

- **An Intimate & Personalized Experience:** We focus on small groups to ensure every guest receives one-on-one attention from our chef. This isn't just a lesson; it's a tailored culinary journey where every question is answered and every technique is mastered.
- **Stunning Waterfront Location:** Cook and dine overlooking the seaside
- **Culture & Cuisine:** We are located just a stone's throw from the Ostia Antica ruins, the 'Pompeii of Rome'. It's the perfect way to combine a morning of history with an afternoon of flavor.
- **Tailored for You:** We offer exclusive private lessons that can be personalized to your favorite dishes.
- **Seamless Logistics:** To make your journey from the city center stress-free, we can provide a private transfer service (extra charge)



Join us for a morning or afternoon of flour, fun, and sea views.  
It's the perfect getaway from the hustle and bustle of Rome!

# Handmade Fettuccine and Ciambelline al vino Masterclass

**An exclusive culinary journey in the heart of Rome's Marina**

*Kick off the experience on our terrace with a chilled glass of Prosecco and artisanal local finger foods. Under the guidance of Chef Marina, you will get hands-on to mix, knead, and roll out your own golden sheet of pasta from scratch for the perfect fettuccine, while also shaping and baking traditional Roman ciambelline al vino. You will discover the beauty of simple Italian cooking by learning to prepare a classic, fresh sauce with ripe tomatoes, fragrant basil, garlic, and extra virgin olive oil. Finally, sit back and enjoy your handmade fettuccine professionally cooked and served in an elegant waterfront atmosphere overlooking the boats, paired with premium Lazio DOC wines and authentic Italian espresso. The meal concludes with the traditional ritual of dipping your freshly baked cookies into wine ("il rito dell'inzuppo"), and you will take home a digital recipe book and your official "Roman Pasta Maker" certificate.*

**Duration:** Approx. 2,5 hours

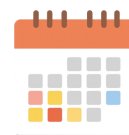
Maximum 10 people

## What's included:

- The Italian Welcome: Prosecco paired with artisanal local finger foods.
- The Pasta & Baking Craft (Hands-on): Fettucine e ciambelline cooking class
- Wine Pairing & Tasting session
- The Maker's Souvenir: Receive a digital recipe book and an official "Roman Pasta Maker" certificate.
- Wine, soft drinks, water, coffee

## Pricing:

- € 75 Adults
- € 50 Kids 6-10



**Availability:** [Fettuccine Class - Tap here to chose your date](#)



## Cavatelli and Mortar Pesto Masterclass

Immerse yourself in a hands-on Ligurian culinary experience! Join us for an unforgettable cooking class where you will learn to make cavatelli pasta from scratch. We will then craft the authentic, creamy Genovese Pesto using the traditional marble mortar and pestle.

The experience begins with a warm welcome: a generous aperitivo featuring local artisanal bread with extra virgin olive oil paired with a glass of crisp Prosecco or fine wine. Enjoy the fruits of your labor in a convivial atmosphere!

**Duration:** Approx. 2 hours

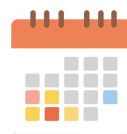
Maximum 10 people to ensure personalized attention.

### What's included:

- Welcome drink (Prosecco or soft drink) Your experience begins with a warm Italian welcome. Before we start cooking, you will enjoy a tasting of artisanal bruschetta seasoned with 100% Italian Extra Virgin Olive Oil and cherry tomatoes accompanied by a crisp glass of Prosecco
- Cavatelli and pesto sauce cooking class - hands on -
- Cavatelli tasting session.
- Wine or soft drink and water
- A tasting of freshly baked artisanal cookies

### Pricing:

- € 80
- € 50 Kids 6-10



**Availability:** [Cavatelli Class - Tap here to choose tour date](#)



## Pizza & Gelato Affogato

*Your culinary journey begins with a warm welcome and two crisp glasses of Prosecco, perfectly paired with our signature fried pizzas in the authentic Roman Cacio e Pepe style.*

*Next, you will dive into the secrets of Italian baking. Under the guidance of our expert chef, you will master the traditional Pizza in Teglia (pan pizza). You'll learn how to perfect the dough from scratch and top it your way, taking home a foolproof technique to easily replicate in your own oven back home. While your custom pizza bakes to golden perfection, sit back and enjoy a relaxing break with freshly made Italian bruschetta.*

*The sweet surprise comes next: you will step into the role of a "gelatiere", learning to craft real, creamy Italian gelato from scratch. Finally, we gather around the table to feast on your freshly baked pizza and end on the ultimate sweet note—your homemade gelato transformed into a espresso-drenched Affogato al Caffè.*

**Duration:** Approx. 2 hours

Maximum 10 people to ensure personalized attention.

### What's included:

- Welcome drink (Prosecco or soft drink) + "Cacio e Pepe" fried pizza
- Cooking class: Pizza making + gelato
- Bruschetta, Pizza & Gelato Affogato tasting
- Prosecco, wine, soft drink and water

### Pricing:

- € 85,00
- € 55 Kids 6-10



**Availability:** [Pizza and gelato - tap here to choose your date](#)

*We offer the possibility to arrange custom dates and times for private classes*



## Roman pan pizza Masterclass: from spritz to crunch!

Get ready for a deep dive into the world of Roman-style pizza! We'll kick off the experience with a refreshing Prosecco or Spritz and some delicious Cacio e Pepe fried pizzas. Then, it's time to get your hands floury! You will make the dough and roll out your very own personal pizza. While the pizzas are cooking, you will treat your tastebuds to classic Roman supplì. Finally, we will all gather to eat the pizzas you made, ending the day on a sweet note with artisanal cookies

Join us for a fun, flour-filled journey into the heart of Roman baking traditions!

**Duration:** Approx. 2 hours

Maximum 10 people to ensure personalized attention

**Availability:** Private masterclass available exclusively upon request. To ensure an intimate and premium experience, this session is limited to small groups of maximum 8 guests.

### What's included:

- 100% Private Experience: The kitchen, chef, and dining area are reserved exclusively for your party (no strangers).
- Expert Guidance: Step-by-step instruction from a professional local chef.
- Premium Ingredients: High-quality local sourcing, including daily fresh catch and regional specialties.
- Premium Beverage Details (To choose upon booking):
  - Option A: 2 refreshing Italian Spritz per person (Aperol, Campari, limoncello) to enjoy during the experience
  - Option B: Unlimited regional Italian wine (Lazio DOC white or red) served throughout your meal.
  - The Maker's Souvenir: A digital recipe book sent after the class and an official certificate.

### Pricing :

Contact us for a custom private group rate



# Handmade Tagliatelle & Mediterranean Seafood Masterclass



Your culinary escape begins with a seaside-inspired welcome: relax with a crispy glass of Franciacorta and enjoy traditional crusty bread with rich butter and premium Italian anchovies.

Next, dive into a hands-on cooking lesson with our expert chef. You will master the art of making fresh Italian tagliatelle from scratch, while learning to prepare a perfect Mediterranean sauce with rich catch of the day, cherry tomatoes, olives, and wild oregano. While the kitchen fills with incredible aromas, the tasting continues with a second elegant appetizer: artisanal crostini topped with creamy whipped cod (baccalà mantecato).

Finally, we gather around the table to feast on your handmade seafood tagliatelle, perfectly paired with wine and drinks to celebrate the authentic flavors of the Italian coast. We conclude the day with tasting of **artisanal cookies**.

**Duration:** Approx. 3 hours

Maximum 8 people to ensure personalized attention.

**Availability:** Private masterclass available exclusively upon request. To ensure an intimate and premium experience, this session is limited to small groups of maximum 8 guests.

## What's included:

- 100% Private Experience: The kitchen, chef, and dining area are reserved exclusively for your party (no strangers).
- Expert Guidance: Step-by-step instruction from a professional local chef.
- Premium Ingredients: High-quality local sourcing, including daily fresh catch and regional specialties.
- Full Wine Pairing: Handpicked regional wines (Lazio DOC) selected to perfectly match your menu.
- The Maker's Souvenir: A digital recipe book sent after the class and an official certificate.

## Pricing :

- Contact us for a custom private group rate



## The Full Roman Feast: A Hands-On 3-Course Cooking Journey

*This experience is for those who want to get their hands in the flour and master the heart of Italy's capital. Your journey begins with a classic Italian 'Aperitivo'. Enjoy a crispy tomato bruschetta seasoned with premium EVO oil, paired with a chilled glass of Prosecco.*

*Then, under Marina's expert guidance, you will prepare every dish from scratch:*

- *Handmade Tonnarelli: You will mix, knead, and cut your own fresh egg pasta from scratch. Then, you'll learn the secret technique to achieve the perfect creamy Cacio e Pepe sauce.*
- *The Main: Prepare the iconic Saltimbocca alla Romana—tender veal topped with savory prosciutto and fresh sage, sautéed to perfection.*
- *The Dessert: Bake traditional Ciambelline al Vino, the crunchy, wine-infused cookies that are the perfect sweet ending to a Roman meal.*

**Duration: Approx. 3 hours**

**Availability:** Private masterclass available exclusively upon request. To ensure an intimate and premium experience, this session is limited to small groups of maximum 8 guests.

### What's included:

- 100% Private Experience: The kitchen, chef, and dining area are reserved exclusively for your party (no strangers).
- Expert Guidance: Step-by-step instruction from a professional local chef.
- Premium Ingredients: High-quality local sourcing, including daily fresh catch and regional specialties.
- Full Wine Pairing: Handpicked regional wines (Lazio DOC) selected to perfectly match your menu.
- The Maker's Souvenir: A digital recipe book sent after the class and an official certificate.

### Pricing:

- Contact us for a custom private group rate





## How to reach us:

### Meeting Point:

Porto Turistico di Roma - Locale 879

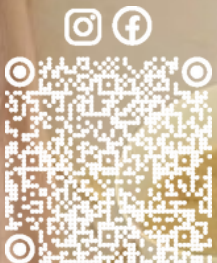
Address: Lungomare Duca degli Abruzzi, 84 00121 Roma

<https://maps.app.goo.gl/D4v8QRfXFu7twTWXA>

**Private shuttle available on request (extra charge)**



**Want to book a private, personalized  
cooking experience?  
Get in touch with us and let's build your  
dream culinary package together!**



Follow us!

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