



Tour Operator Brochure
Experiences at Anna Tasca Lanza
2021

Anna Tasca Lanza

Case Vecchie: Culinary Stays in Sicily



Anna Tasca Lanza is a center of Sicilian food knowledge and culture. Founded in 1989 as a cooking school by Anna herself, the school is now under the direction of her daughter, Fabrizia, and an international staff. In the course of its 30 years, the school has expanded from a simple culinary haven providing delicious meals, culinary instruction, and rustic accommodation, to a rich organization promoting Sicily's diverse gastronomic culture.

Perched on a working vineyard and surrounded by cultivated land, the 19th-century farmhouse Case Vecchie is near to nowhere. Its remote location makes for stunning panoramas and a certain stillness, allowing guests to embrace each changing moment. Surrounding an open courtyard are guest rooms and the kitchen. Walking trails cut through vines that parade a rainbow of colors with the changing seasons. In warmer months, a peaceful pool invites you to cool off and chill out. When rain rages, cozy up with a good book from our extensive food-focused and place-based library. Meals and lessons feature ingredients grown on the property and all wines from the family vineyard Tasca d'Almerita.

The rooms at Case Vecchie are rustic and charming, furnished with pieces from the original estate. The rooms are an extension of the home, not a hotel, and each room has its own bathroom although not directly ensuite. Rooms are equipped with two single beds or a double bed and are assigned according to availability.

For our seasonal workshop schedule, please contact us directly at info@annatascalanza.com

What we offer:

- Hands-on cooking lessons for groups up to 14 people across all levels covering Sicilian classics Interactive cooking demonstrations for groups of 15 to 30 people
- Daily 4-course lunch
- Curated overnight experiences from one to five nights
- Excursions to meet local artisans: cheesemakers, coffee roasters, and woodworkers
- Themed culinary workshops focusing on wheat, wine, oil, and more
- Creative guest-led workshops combining yoga, writing, photography, and food



Classes



Lunch Lesson

A Taste of Sicily

A lunch lesson is the perfect way to get your fill of traditional Sicilian cuisine. Discover family recipes from perfect *panelle* to decadent *timballo*. Get a taste of place that will leave you wanting more. In the kitchen you'll sharpen your cooking skills, while at the table you'll experience a traditional Sicilian family-style meal. Most ingredients come from the surrounding estate (from cold-pressed olive oil to wood-fired breads) and are accompanied by wines of the Tasca d'Almerita winery.

When:

Monday - Saturday**

10:30 am - 3:00 pm

Available any day that workshops or Cook the Farm are not in session, exclusive of summer & winter holidays.

***Depending on group size, we will evaluate doing lunch lessons on Sundays*

Includes:

- hands-on cooking lesson for up to 14 people
- a four course lunch
- Tasca d'Almerita wine
- a garden tour



One Night

A Sicilian Stopover

A delicious dinner followed by a good night's sleep will prepare you for your morning cooking session and leisurely lunch. Your stay includes a welcome aperitivo and dinner accompanied by Tasca D'Almerita wines, a bountiful breakfast (with home-baked, wood-fired bread and our specialty jams) and then a mid-morning cooking lesson of a typical 4-course meal followed by lunch. Departure after lunch.

Example Program

Day One

3:00 to 5:00 pm: Check-in

7:30 pm: Welcome aperitivo and dinner

Day Two

9:00 am: Breakfast

10:30 am: Cooking lesson followed by lunch

3:00 pm: Departure

When:

Arrival from Monday - Friday

Check-in after 3:00 pm

Check-out at 10:00 am

Available any week that workshops or Cook the Farm are not in session, exclusive of summer & winter holidays.



Two Nights

Beyond the Kitchen

Let your body settle into Sicilian time and relax into the rhythms of nature. Cook, eat, enjoy and get off site to explore some of the typical food experiences of the area. A two-night stay includes two dinners, one excursion*, one 4-course cooking lesson with lunch and two bountiful breakfasts. Meals on site are accompanied by Tasca D'Almerita wines and excursions are organized according to season and availability.

Example Program

Day One

3:00 to 5:00 pm: Check-in

7:30 pm: Welcome aperitivo and dinner

Day Two

9:00 am: Breakfast

10:30 am: Cooking lesson followed by lunch

3:00 pm: Garden tour of the grounds

5:00 pm: Visit to the local ethnographic museum and an evening pizza making course at the local pizzeria.*

Day Three

9:00 am: Breakfast

10:00 am: Goodbyes and departure

When:

Arrival from Monday - Friday

Check-in after 3:00 pm

Check-out at 10:00 am

Available any week that workshops or Cook the Farm are not in session, exclusive of summer & winter holidays.

**Please make any excursion requests at the time of booking. Excursions are dependent on season and availability and last minute changes may occur.*



Three Nights

Be Part of the Family

Indulge in the real rural life. Allow the reality of the Sicilian landscape sink in, and understand how tradition has retained a foothold in the food scene of this magic island. A three-night stay includes three dinners and breakfasts, two excursions,* two 4-course cooking lessons with our chef and two full lunches. Meals on site are accompanied by Tasca D'Almerita wines and excursions are organized according to season and availability.

Example Program

Day One

3:00 to 5:00 pm: Check-in

7:30 pm: Welcome aperitivo and dinner

Day Two

9:00 am: Breakfast

10:30 am: Cooking lesson followed by lunch

3:00 pm: Free afternoon for relax

5:00 pm: Visit to a local coffee roaster* followed by another delicious meal around the Case Vecchie kitchen table.

Day Three

7:45 am: On the road to see the local shepherd and cheese-maker perform his daily ritual of ricotta making.* A picnic breakfast is provided.

12:00 pm: Cheese tasting at the table followed by lunch.

3:00 pm: Afternoon to rest and relax

5:30 pm: Welcome back to the kitchen for another 4-course cooking class and delicious dinner.

Day Four

9:00 am: Breakfast

10:00 am: Goodbyes and departure

When:

Arrival from Monday - Thursday

Check-in after 3:00 pm

Check-out at 10:00 am

Available any week that workshops or Cook the Farm are not in session, exclusive of summer & winter holidays.

**Please make any excursion requests at the time of booking. Excursions are dependent on season and availability and last minute changes may occur.*



Four Nights

An Instructive Taste of Place

Get to know the lay of the land with a combination of “arm-to-table” lessons, delicious dining experiences and off-site excursions to introduce you to the Sicilian food landscape. A four-night stay includes three cooking classes and lunches, three excursions,* four dinners and four bountiful breakfasts, all designed to open you up to the best of the Sicilian food landscape and different menus that represent the range of Sicilian cuisine and local ingredients. Meals on site are accompanied by Tasca D’Almerita wines and excursions are organized according to season and availability.

Example Program

Day One

3:00 to 5:00 pm: Check-in

7:30 pm: Welcome aperitivo and dinner

Day Two

9:00 am: Breakfast

10:30 am: Cooking lesson followed by lunch

3:00 pm: Free afternoon for relax

4:00 pm: Head into the nearby town of Valledolmo to visit a coffee roaster for a short tour and tasting. Then take a trip to the local woodworker who makes artisanal wine boxes.*

7:30 pm: Aperitivo and dinner at Case Vecchie

Day Three

7:45 am: On the road to see a local shepherd and cheese-maker perform his daily ritual of ricotta making.* A picnic breakfast is provided.

10:30 am: Return to Case Vecchie for a tour of the gardens.

12:00 pm: Cheese tasting at the table followed by lunch.

3:00 pm: Take advantage of your surroundings in the afternoon and stroll through the vineyards or take some sun by the pool.

5:30 pm: 4-course cooking class and delicious dinner.

Day Four

9:00 am: Breakfast

10:30 am: Cooking lesson followed by lunch

3:00 pm: Free afternoon for relax

5:00 pm: Visit the nearby ethnographic museum and continue with a pizza making course at the local pizzeria* for your final meal.

Day Five

9:00 am: Breakfast

10:00 am: Goodbyes and departure.

When:

Arrival from Monday - Wednesday

Check-in after 3:00 pm

Check-out at 10:00 am

Available any week that workshops or Cook the Farm are not in session, exclusive of summer & winter holidays

**Please make any excursion requests at the time of booking. Excursions are dependent on season and availability and last minute changes may occur.*



Five Nights

Becoming Sicilian

The whole experience. The perfect combination of culinary adventure, traditional tastes and rustic relaxation. You'll have time to explore Sicilian food culture, soak in your surroundings, and wine and dine on the best local ingredients. A five-night stay includes four cooking classes and lunches, four excursions, five dinners and breakfasts. Changing menus represent the range of Sicilian cuisine and local ingredients. Meals on site are accompanied by Tasca D'Almerita wines and excursions* are organized according to season and availability.

Example program

Day One

3:00 to 5:00 pm: Check-in

7:30 pm: Welcome aperitivo and dinner

Day Two

9:00 am: Breakfast

10:30 am: Cooking lesson followed by lunch

3:00 pm: Free afternoon for relax

4:00 pm: Head into the nearby town of Valledolmo to visit a coffee roaster for a short tour and tasting. Then take a trip to the local woodworker who makes artisanal wine boxes.*

7:30 pm: Aperitivo and dinner at Case Vecchie

Day Three

9:00 am: Breakfast

10:30 am: Cooking lesson followed by lunch

3:00 pm: Free afternoon for relax

5:00 pm: Visit the nearby ethnographic museum and continue with a pizza making course at the local pizzeria.*

Day Four

7:45 am: On the road to see a local shepherd and cheese-maker perform his daily ritual of ricotta making.* A picnic breakfast is provided.

10:30 am: Return to Case Vecchie for a tour of the gardens.

12:00 pm: Cheese tasting at the table followed by lunch.

3:00 pm: Take advantage of your surroundings in the afternoon and stroll through the vineyards or take some sun by the pool.

5:30 pm: 4-course cooking class and delicious dinner.

Day Five

9:00 am: Breakfast

10:00 am: Visit the hill town of Polizzi Generosa to see a local ceramic producer. Meet the producer of Slow Food Presidium bean and green peppers and taste her products.*

1:00 pm: Picnic lunch and visit to the town.

3:00 pm: Return to Case Vecchie

5:30 pm: Farewell cooking lesson and dinner

Day Six

9:00 am: Breakfast

10:00 am: Goodbyes and departure

When:



Arrival from Monday - Tuesday

Check-in after 3:00 pm

Check-out at 10:00 am

Available any week that workshops or Cook the Farm are not in session, exclusive of summer & winter holidays.

**Please make any excursion requests at the time of booking. Excursions are dependent on season and availability and last minute changes may occur.*



In-house Workshops



Tomato Paste

The art of preserving tomatoes with the sun

The heat of August brings with it the sweet, tangy flavors of Sicilian tomatoes. During this workshop, we will preserve the bounty of August, learning how to make the staple of Sicilian cuisine — estratto (tomato paste) along with other pantry products like salsa pronta, sun-dried tomatoes and raisins. The week is full of fun, sticky fingers and refreshing dips in the pool to cool off. If you're interested in taking part in a traditional practice, here's your chance.

When:

AUGUST 2021

Check-in after 3:00 pm

Check-out at 10:00 am

Program:

Monday

3:00 to 5:00 pm: Check-in

7:30 pm: Welcome aperitivo and discussion followed by dinner

Tuesday

9:00 am: Breakfast and a morning of washing and preparing tomatoes for the making of Salsa Pronta, a ready-to-use tomato sauce.

1:00 pm: Lunch at Case Vecchie followed by pool, rest and relaxation.

5:30 pm: Return to our tomatoes to start cooking in the afternoon and pick figs to dry in the sun.

8:00 pm: Evening dinner around the table.

Wednesday

9:00 am: Breakfast followed by the first stage of estratto making—spreading the tomato pulp onto boards to begin drying in the sun.

1:00 pm: Lunch followed by an afternoon of preparing tomatoes and figs for drying.

5:30 pm: A tomato-centric cooking lesson followed by aperitivo and dinner.

Thursday

9:00 am: Breakfast followed by a tour of the gardens at Case Vecchie with the gardeners. We will spend the rest of the morning tending to the estratto and sundried tomatoes, figs and raisins.

1:00 pm: Lunch followed by an afternoon filled with more tomato care and harvesting vegetables and grapes for dinner.

5:30 pm: Cooking lesson followed by aperitivo and dinner.

Friday

9:00 am: Breakfast and a morning of finishing up our tomato projects followed by a session on pomodori pelati, whole peeled tomatoes.

12:00 pm: A Sicilian cheese tasting before a decadent lunch.

5:00 pm: Tour and tasting at the Regaleali winery in the afternoon, followed by a farewell dinner.

Saturday

9:00 am: Breakfast followed by goodbyes.

10:00 am: Checkout.



Olive

Discover the intricate world of olives

This five-day educational workshop takes place during Sicily's olive harvest season and explores the vast world of olive oil from production to tasting. We will take you through the olive groves and walk you through the process from tree to table. Visit the local olive mill and learn how to taste for common defects and quality of extra virgin olive oil. Enjoy cooking lessons focused on olive oil as an ingredient and different ways olive oil is incorporated into Sicilian cuisine.

When:

October 18 - 23, 2021

Check-in after 3:00 pm

Check-out at 10:00 am

Program:

Monday, October 18

3:00 to 5:00 pm: Check-in and get settled into your room.

7:30 pm: Welcome aperitivo and introductions followed by dinner around the table.

Tuesday, October 19

9:00 am: Breakfast followed by a structured olive oil tasting and an introduction about how olive oil is made, including variations in the methods and timing of the process influence the taste.

1:00 pm: Lunch around the Case Vecchie table followed by an afternoon to rest, relax or explore the surrounding fields.

5:30 pm: Cooking lesson with local ingredients followed by a delicious dinner.

Wednesday, October 20

9:00 am: Breakfast followed by a stroll through the oliveto (olive groves) of Case Vecchie. Talk about how the care and maintenance of the olive groves influences the production of extra-virgin olive oil. Visit an olive mill and get a look at how the machinery works.

1:00 pm: Lunch around the Case Vecchie table followed by an afternoon to rest, relax or explore the surrounding fields.

5:30 pm: Hands-on cooking lesson using a full olive oil-inspired menu. Our ingredients for dinner will be seasonally sourced from the garden.

Thursday, October 21

8:00 am: Depart to the local shepherd to watch ricotta production and sample freshly produced cheeses with a picnic breakfast.

12:00 pm: Return to Case Vecchie for a Sicilian cheese tasting followed by lunch.

5:30 pm: Cooking lesson incorporating various other uses of olive oil keeping with Sicilian tradition.

Friday, October 22

9:00 am: Breakfast followed by a special tasting to identify the typical defects found in olive oil and a conversation about the scrupulous practices of the industry.

1:00 pm: Lunch and an afternoon to read, rest, relax or explore.

7:30 pm: Final aperitivo and farewell dinner.

Saturday, October 23

9:00 am: Breakfast followed by goodbyes.

10:00 am: Checkout



Power to Flour

Bread, pasta, pastry: the power of Sicilian wheat

Join us for a one week exploration of all things wheat based and discover a new side of Sicily. We'll experiment and play with all types of doughs and starters: from traditional scaccia to Sicilian focaccia and pasta madre loaves. This week is for sticky fingers, open minds and hungry bellies. Open to all levels.

When:

September 20 - 25, 2021

Check-in after 3:00 pm

Check-out at 10:00 am

Example Program:

Monday, September 20

3:00 to 5:00 pm: Arrive and settle into accommodations.

7:30 pm: Introductions and aperitivo in the courtyard at Case Vecchie followed by dinner.

Tuesday, September 21

9:00 am: Breakfast at Case Vecchie

10:30 am: Baking Sicilian style focaccia and Palermitan sfincione.

1:00 pm: Lunch at Case Vecchie followed by time to rest, relax and enjoy the gardens.

5:30 pm: In the kitchen for scaccia from Ragusa and Modica followed by dinner around the table.

Wednesday, September 22

7:45 am: Off to the shepherd for fresh ricotta making and a picnic breakfast with the cheesemaker.

12:30 pm: Sicilian cheese tasting and a light lunch at Case Vecchie.

5:30 pm: Working with sourdough starters.

7:30 pm: Aperitivo followed by dinner.

Thursday, September 23

9:00 am: Breakfast at Case Vecchie

10:30 am: Sourdough techniques and ancient grains.

1:00 pm: Lunch at Case Vecchie.

3:30 pm: Afternoon visit to the local flour mill followed by bread baking in the wood-fired oven.

7:30 pm: Aperitivo followed by dinner at Case Vecchie.

Friday, September 24

9:00 am: Breakfast at Case Vecchie.

1:00 pm: Barbecue lunch in the courtyard

5:00 pm: Pizza party! A farewell wood-oven pizza night.

Saturday, September 25

9:00 am: Breakfast at Case Vecchie and goodbyes.

10:00 am: Check out.



Price List 2021

Lunch Lesson (price per person)

- 1 - 3 pax: €175
- 4 - 6 pax: €155
- 7 - 10 pax: €135
- 11+ pax: €125

Classes

accommodation / lessons / excursions / meals / wine
All lessons and meals take place at Case Vecchie

DOUBLE ROOM, SINGLE USE (price per room) *single occupancy, queen bed*

CASE VECCHIE + COTTAGES

- 1 Night €495
- 2 Nights €990
- 3 Nights €1,485
- 4 Nights €1,980
- 5 Nights €2,475

CASE GRANDI*

- 1 Night €600
- 2 Nights €1,200
- 3 Nights €1,800
- 4 Nights €2,400
- 5 Nights €3,000

DOUBLE ROOM (price per room) *double occupancy, queen or two twin beds*

CASE VECCHIE + COTTAGES

- 1 Night €875
- 2 Nights €1,750
- 3 Nights €2,625
- 4 Nights €3,500
- 5 Nights €4,375

CASE GRANDI*

- 1 Night €1,080
- 2 Nights €2,160
- 3 Nights €3,240
- 4 Nights €4,320
- 5 Nights €5,400

In-house Workshop (5 nights)
accommodation / lessons / excursions / meals / wine
All lessons and meals take place at Case Vecchie

CASE VECCHIE + COTTAGES

- | | |
|-------------------------|--------|
| Double Room, Single Use | €2,475 |
| Double Room | €4,375 |

CASE GRANDI*

- | | |
|-------------------------|--------|
| Double Room, Single Use | €3,000 |
| Double Room | €5,400 |



*Case Grandi is a high-end accommodation managed by Tasca d'Almerita winery. These accommodations are subject to availability. It is situated on the estate and is about 4 kilometres from Case Vecchie. Transportation to and from Case Grandi is provided.

Please note that arrival and departure transportation is not included. Prices available upon request.

Tour operator commission:

1 - 3 pax: 10%

4 - 10 pax: 15%

10 + people: 20%

1 Guide is free of charge

Extra members of staff will receive a 50% discount

Drivers are free of charge for lunch lessons, for overnight stays, rates apply

Reservation Policy

- A 20% deposit is required to confirm your reservation. This deposit is non-refundable in the case of any cancellation, as it goes towards booking and administration fees.
- The outstanding balance must be paid 15 days prior to the arrival date.
- We do not offer refunds for courses cancelled by the client after 15 days prior to the arrival date.
 - Any cancellations by the client after 15 days prior to the arrival date are subject to a 50% cancellation fee on the outstanding balance. The remaining 50% of the outstanding balance will be kept as a credit to use for rebooking your trip within a calendar year.
- Any cancellations by the client before 15 days prior to the arrival date are subject to the non-refundable 20% deposit. Any remaining balance will be refunded via bank transfer within 6 months. Unfortunately, Italian banking laws do not allow us to refund directly to credit cards.
- ATL reserves the right to cancel a workshop or a class due to low enrollment or reasons beyond our control, including but not limited to natural disasters. In this case, we will provide notice of cancellation by email 30 days prior to the start of your course when possible, or as soon as possible. We will offer options for all fees paid to ATL, exclusive of the non-refundable deposit. The 20% deposit can be applied as a credit for a future booking within one calendar year. In the case of cancellation, ATL is not liable for any travel or other related costs incurred by the guest. We strongly advise all guests to purchase travel insurance that includes coverage of "operator cancellations." Most standard policies do. In the case refunds are offered by ATL, they will be processed either by bank transfer as Italian banking laws do not allow us to refund directly to credit cards.

Booking

info@annatascalanza.com

Anna Tasca Lanza | Case Vecchie

Sicilian Food Culture: *Hospitality. Education. Research.*

Località Case Vecchie - Tenuta Regaleali

Vallelunga Pratameno, CL 93010 | Sicily, Italy

+39 351 658 6236 | annatascalanza.com

Please email us for more information, special requests, or group bookings.

