



Tour Operator Brochure
Experiences at Anna Tasca Lanza
2022

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:

- Group cooking lesson followed by lunch. For a minimum of 6 participants.
- Signature stays of four nights that combine cooking lessons and excursions to meet local producers like cheesemakers and growers/millers of Sicilian wheat
- Themed culinary workshops focusing on wheat, wine, oil, and more.
- Creative guest-led workshops combining yoga, writing, photography, and food



Signature Stays



Group 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 the 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:

Available in 2022 on the following dates:

May: Monday 2nd, Monday 9th, Friday 20th, Monday 23rd, Monday 30th

June: Monday 13th, Friday 17th

September: Monday 5th, Monday 12th, Friday 16th, Monday 19th, Friday 23rd

Courses start at 10:30 am and finish after lunch around 2:30 pm. Please plan to arrive around 10:15 am.

Includes:

- Hands-on cooking lesson
- A four-course lunch
- Tasca d'Almerita wine



Signature Stay

Four-nights stay

After over 30 years in business, we can definitively say we have found the formula for your perfect stay in rural Sicily. Our signature four-night stay is for those willing to let go, dig in, and immerse themselves in the Sicilian food landscape. It's an opportunity to experience a different Sicily where the landscape announces itself around the table. Our focus is food, but the magic extends to the place and people who are willing to meet us here.

Case Vecchie is a home and our guests are family. You'll eat fresh from the farm and have a chance to see some parts of hidden Sicily: ricotta making, fine wines, and wheat fields forever. We aren't for the casual traveler or the quick stopover. Anyone who joins us at Case Vecchie must be brave, open, and willing to taste what Sicily truly has to offer.

A four-night stay includes three cooking classes and lunches, four bountiful breakfasts, and four delicious dinners all designed to introduce you to different menus that represent the range of Sicilian cuisine and local ingredients. You will visit the local cheesemaker to delight in fresh ricotta and see a working mill to better understand Sicily's agricultural history and current reality. Meals on site are accompanied by Tasca D'Almerita wines.

When:

Available for check-in on Mondays. 2022 dates as follows:

May 2, 2022

May 30, 2022

June 13, 2022

September 12, 2022

September 19, 2022

Check in after 3:00 pm

Check out at 10:00 am

**Maximum 8 participants*

Example program

Monday

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

7:30 pm: Welcome aperitivo and dinner

Tuesday

9:00 am: Breakfast

10:30 am | Cooking lesson followed by lunch (Sample menu: pannelle, involtini di carne, cavatelli con pesto di salvia, biancomangiare)

3:00 pm: Free afternoon for relax

7:30 pm: Garden walk followed by dinner paired with wines from the Tasca D'Almerita estate

Wednesday

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

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: Cooking class followed by delicious dinner



Thursday

9:00 am: Breakfast

10:30 am: Cooking lesson followed by lunch

4:00 pm: Visit a local flour mill to learn about wheat varieties and production and the agricultural history of Sicily

7:30 pm: Pizza making party at Case Vecchie

Friday

9:00 am: Breakfast

10:00 am: Goodbyes and Departure

** Excursions are dependent on season and availability and last minute changes may occur.*



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.

When:

Available for check-in on selected dates in 2022:

May 2, 2022

May 30, 2022

June 13, 2022

September 12, 2022

September 19, 2022

Check-in after 3:00 pm (**always on Mondays*)

Check-out at 10:00 am

Example Program

Monday

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

7:30 pm: Welcome aperitivo and dinner

Tuesday

9:00 am: Breakfast

10:30 am: Cooking lesson followed by lunch (Sample menu: panelle, involtini di carne, cavatelli con pesto di salvia, biancomangiare)

2:30 pm: Goodbyes and departure



Two Nights

Beyond the Kitchen

Let your body settle into Sicilian time and relax into the rhythms of nature. Cook, eat, enjoy. A two-night stay includes two dinners, 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.

When:

Available on selected dates:

May 2, 2022

May 30, 2022

June 13, 2022

September 12, 2022

September 19, 2022

Check-in after 3:00 pm (**always on Mondays*)

Check-out at 10:00 am

Example Program

Monday

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

7:30 pm: Welcome aperitivo and dinner

Tuesday

9:00 am: Breakfast

10:30 am: Cooking lesson followed by lunch (Sample menu: panelle, involtini di carne, cavatelli con pesto di salvia, biancomangiare)

3:00 pm: Free afternoon for relax

7:30 pm: Garden walk followed by dinner paired with wines from the Tasca D'Almerita estate

Wednesday

9:00 am: Breakfast

10:00 am: Goodbyes and departure



Three Nights

Be Part of the Family

Indulge in 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 4-course cooking lessons with our chef, two full lunches, and a visit to the local cheesemaker. Meals on site are accompanied by Tasca D'Almerita wines.

When:

Available on selected dates:

May 2, 2022

May 30, 2022

June 13, 2022

September 12, 2022

September 19, 2022

Check-in after 3:00 pm (**always on Mondays*)

Check-out at 10:00 am

Example Program

Monday

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

7:30 pm: Welcome aperitivo and dinner

Tuesday

9:00 am: Breakfast

10:30 am: Cooking lesson followed by lunch (Sample menu: panelle, involtini di carne, cavatelli con pesto di salvia, biancomangiare)

3:00 pm: Free afternoon for relax

7:30 pm: Garden walk followed by dinner paired with wines from the Tasca D'Almerita estate

Wednesday

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

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: Cooking class followed by delicious dinner

Thursday

9:00 am: Breakfast

10:00 am: Goodbyes and departure



Workshops



Sketching and Drawing: A Daily Practice

with Samantha Dion Baker

During this week-long retreat we will work closely together to help guests establish and/or develop their creative journal and sketchbook practice. We will begin with getting to know one another, learning about our backgrounds in the arts, and sharing our goals. Then we will move onto basic drawing exercises that are useful for artists at any level. Contour line drawings, blind contour, practicing ellipses and straight lines are some of the exercises we will practice. We will then discuss the endless ways one can capture their dreams, memories, the mundane everyday, and the extraordinary moments on paper. Using a range of materials provided by Caran D'Ache, Blackwing and Sakura of America. At the end of each day we will share and talk about all we are proud of and what we wish to work on. This workshop retreat is a chance to build on a practice that can transform your days, along with delicious food and the most glorious backdrop, I am so excited for this unique experience!

When:

May 9 – 14, 2022

Check-in after 3:00 pm

Check-out at 10:00 am

Example Program:

Monday 9

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

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

Tuesday 10

9:00 am: Bountiful breakfast with homemade jams, cakes, coffee, tea and seasonal fruit

10:30 am: Traditional Sicilian cooking lesson followed by lunch

4:00 pm: Walking in the fields, followed basic drawing exercises for all levels, and a discussion on sketch journaling and keeping an art-making practice

7:30 pm: Aperitivo followed by dinner around the table

Wednesday 11

7:45 am: Visit a local shepherd and cheesemaker, Filippo Privitera, to see ricotta making. Picnic breakfast included. Return to Case Vecchie for a Sicilian cheese tasting followed by lunch

3:00 pm: Enjoy the garden of Case Vecchie, drawing our days together freely with not much instruction, but encouragement and as much guidance as each guest would like, and then meet to discuss thoughts and share our journal pages

5:30 pm: Cooking lesson with fresh, seasonal ingredients before dinner

Thursday 12

9:00 am: Bountiful breakfast with homemade jams, cakes, coffee, tea and seasonal fruit followed by a walk in the garden in search of seasonal ingredients.

10:30 am - 2:00 pm: Cooking lesson and lunch

3:00 - 5:00 pm: Lots of time to draw, paint and experiment in new ways on our pages. We will discuss taking risks, trying new processes and materials, and working around mistakes. On this day we will also experiment with collage

5:00 pm: Visit the Tasca d'Almerita winery for a tour and wine tasting

7:30 pm: Sicilian aperitivo and dinner at Case Vecchie

Friday 13

8:30 am: Bountiful breakfast with homemade jams, cakes, coffee, tea and seasonal fruit



9:30 am: Departure for the beautiful hillside village of Polizzi Generosa with a chance to draw our days in the scenic piazza and visit a renowned pottery producer of the area

1:00 pm: Workers lunch of typical meats and cheeses at nearby salumeria

3:30 pm: Back to Case Vecchie to relax and share more pages together

7:30 pm: Farewell dinner at Case Vecchie

Saturday 14

9:00 am: Breakfast

10:00 am: Goodbyes and departure

** Excursions are dependent on season and availability and last minute changes may occur.*



Cooking in the Sicilian Countryside

with Renee Erickson

One of the USA's most acclaimed chefs, Renee Erickson is a James Beard award-winning chef and owner of Sea Creatures Concept's: The Whale Wins, The Walrus & the Carpenter, Barnacle, Bar Melusine, Bateau, and General Porpoise Doughnut & Coffee. Based in Seattle, Washington, her vision is filled with seasonal, personal menus which she will translate for the Sicilian landscape. Join her at Case Vecchie for a relaxed week highlighting the best of local produce and her simply delicious cooking style.

When:

May 23 – 28, 2022

Check-in after 3:00 pm

Check-out at 10:00 am

Example Program:

Monday 23

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

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

Tuesday 24

9:00 am: Bountiful breakfast with homemade jams, cakes, coffee, tea and seasonal fruit

10:30 am: Lunchtime cooking lesson learning about local spring vegetables from the farm and the wild followed by lunch around the table

2:30 pm: Afternoon to rest and relax

6:00 pm: Garden tour and evening walk with a glass of rose

7:30 pm: Aperitivo followed by dinner around the table

Wednesday 25

7:45 am: On the road to see a local shepherd and cheese-maker perform his daily ritual of ricotta making. A picnic breakfast with tea and hot coffee included

12:00 pm: Sicilian cheese tasting followed by a light lunch

5:30 pm: Cooking meats and vegetables in a wood-fired oven followed by dinner

Thursday 26

9:00 am: Leisurely breakfast

10:30 am: A lesson of cooking whole fish, little fish and shellfish followed by lunch around the table

4:00 pm: Wine tasting and tour of the Tasca D'Almerita cantina followed by dinner al fresco at Case Vecchie

Friday 27

8:00 am: Breakfast and departure to Agrigento's ancient "Valley of the Temples" where we will sightsee and picnic under the citrus groves

4:00 pm: Return to Case Vecchie for a farewell cooking lesson on fritti, the perfect spritz, and dinner to follow with an amaro tasting

Saturday 28

9:00 am: Breakfast

10:00 am: Goodbyes and departure



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 29 – September 3, 2022

Check-in after 3:00 pm

Check-out at 10:00 am

Example Program:

Monday 29

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

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

Tuesday 30

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 31

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 1

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 2

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 3

9:00 am: Breakfast followed by goodbyes.

10:00 am: Checkout.



September Harvest

with Emiko Davies

Emiko Davies is an Australian-Japanese food writer and author of four cookbooks who has called Italy home for well over a decade with her Tuscan sommelier husband. An authority on regional Italian cuisine, Davies has written regular recipe columns for *Corriere della Sera* and *Food52*. Her vision is filled with seasonal, personal menus which she will translate for the Sicilian landscape. Join her at Case Vecchie for a relaxed week highlighting the best of local produce and her simply delicious cooking style.

When:

September 5 – 10, 2022

Check-in after 3:00 pm

Check-out at 10:00 am

Example Program:

Monday 5

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

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

Tuesday 6

9:00 am: Bountiful breakfast with seasonal fruits and homemade jams

10:30 am: Lunchtime cooking lesson learning on semola pasta: pici and cavatelli

2:30 pm: Afternoon to rest and relax

6:00 pm: Garden tour and evening walk with a glass of rose

7:30 pm: Dinner at Case Vecchie

Wednesday 7

7:45 am: On the road to see a local shepherd and cheese-maker perform his daily ritual of ricotta making. A picnic breakfast with tea and hot coffee included

12:00 pm: Sicilian cheese tasting followed by a light lunch

5:30 pm: Cooking lesson on Tuscan gnudi and minne di vergine (vergin tits!)

Thursday 8

9:00 am: Leisurely breakfast

10:30 am: A cooking lesson on seasonal filled pasta such as ravioli

4:00 pm: Wine tasting and tour of the Tasca D'Almerita cantina followed by dinner al fresco at Case Vecchie

Friday 9

9:00 am: Bountiful breakfast with seasonal fruits and homemade jams

10:00 am: Departure for Polizzi Generosa to visit Roberta Billitteri, a producer of fagioli badda, and Giovanni d'Angelo, an artisan ceramicist. Hand paint a traditional tile or try your hand at throwing clay on the wheel!

1:00 pm: Rustic lunch at a local salumeria

3:00 pm: Return to Case Vecchie

6:00 pm: Farewell cooking lesson on beans and salads

Saturday 10

9:00 am: Breakfast

10:00 am: Goodbyes and departure



Price List 2022

Group Lunch Lesson

(minimum 6 people)

190€ per person

Signature Stays

accommodation / lessons / excursions / meals / wine

All lessons and meals take place at Case Vecchie

DOUBLE ROOM, SINGLE USE (price per room)

single occupancy

1 Night €515

2 Nights €1,050

3 Nights €1,570

4 Nights €1,980

DOUBLE ROOM (price per room)

double occupancy, queen or two twin beds

1 Night €910

2 Nights €1,820

3 Nights €2,710

4 Nights €3,480

Workshop (5 nights)

accommodation / lessons / excursions / meals / wine

All lessons and meals take place at Case Vecchie

DOUBLE ROOM, SINGLE USE (price per room) €2940

DOUBLE ROOM (price per room) €5400

Please note that arrival and departure transportation is not included.

[Please see our website for arrival details.](#)



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% nonrefundable deposit paid 60 days prior to the start of the course via credit card or bank transfer. This deposit is non-refundable in the case of any cancellation, as it goes towards booking and administration fees.
- Payment in full is due 15 days prior to the start of the course via credit card or bank transfer.
- Cancellation made within 60 days prior to arrival date: no charge.
- Cancellation made within 59 days to 30 days prior to arrival: 20% of total cost. Not able to be used as a future credit.
- Cancellation made within 29 days to 15 days prior to arrival: 75% of total cost.
- Cancellation made within 14 days and same day of arrival, no show, early departure: 100% of total cost.
- We accept cancellation only in writing via email.
- If borders are closed due to COVID-19 or we establish that we can not safely host the workshop, there is no penalty to the guests.
- 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

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

