



insieme

Authentic Italian culinary experiences
by Michelin-experienced Chef Matteo Covacci

THE CHEF



MATTEO COVACCI

FOUNDER AND CHEF

Matteo has nearly **10 years** of experience in **Michelin-starred** kitchens and brings a wealth of knowledge, but here at the studio, there is no formality - just real food and a sense of togetherness.

THE STUDIO



“Insieme” is a 92 m² culinary studio in Vilnius.

The studio offers gastronomic experiences with an authentic Italian spirit.

A large kitchen island, high ceilings, hidden technical areas and open space create the perfect environment for culinary workshops.

NEAPOLITAN PIZZA WORKSHOP

During the workshop you will:

- enjoy an authentic Italian **aperitivo**
- prepare your pizza dough from scratch - you will be taking it home at the end of the event
- garnish your **pizza**, choosing from a wide variety of gourmet toppings
- bake your own pizza in a 450°C gas oven
- prepare the perfect tomato sauce
- make a **dessert** of your choice

€ 65 per guest



FRESH PASTA WORKSHOP



During the workshop you will:

- enjoy an authentic Italian **aperitivo** with a glass of bubbles and gourmet snacks waiting for you upon arrival
- prepare **Ravioli** with butternut squash and walnuts filling served with brown butter and infused aromatic herbs
- prepare **Tagliatelle** with traditional slowly cooked Bolognese ragù and ricotta salata
- make a **dessert** of your choice
- enjoy a delicious dinner

€75 per guest

ITALIAN DINNER



During the workshop you will:

- enjoy an authentic Italian **aperitivo** with a glass of bubbles and gourmet snacks waiting for you upon arrival
- prepare a delicious **3 courses (starter, main course and dessert)** Italian dinner choosing your dishes from the menu
- make a dessert of your choice
- enjoy a delicious dinner

€90 per guest

Choose one starter:

**Black rice "Venere"
seafood salad with king
prawns and fresh ginger**

an elegant black rice salad
served with seafood, roasted
king prawns and fresh ginger

**Gnocchi with ricotta and
pumpkin served with 36
months Parmesan cream**

soft handmade gnocchi
prepared with roasted
pumpkin and ricotta served
with a rich Parmesan sauce

**Small Piadine with a
selection of Italian
cured meats, salami,
stracciatella and tomato**

Piadina is a popular street
food from Emilia Romagna,
visually it could resembles a
Tortilla

Choose one main:

**Beef fillet, Prosecco
caramelized shallots and
butter-sautéed mixed
mushrooms**

autumn flavours are perfectly
matched in this tasty main
course

**Duck breast "Sicilian
style" with orange juice
reduction, honey, Grillo
wine, candied orange
zest and pistachios**

what if duck breast was a
traditional Sicilian dish?

**Calamari stuffed with
winter roasted
vegetables served with
sunchokes cream and
cherry tomatoes confit**

any seafood lover will enjoy
this traditional southern
Italian dish

DESSERTS - choose one

Tiramisù with Amaretto and espresso coffee

the most delicious classic Italian dessert prepared with a touch of Amaretto liqueur for a unique taste

Cannoli Siciliani with pistachio and chocolate

an iconic dessert prepared with sweet ricotta cream, pistachio and dark chocolate

Piemontese hazelnut cake with custard cream and warm apple compote

traditional cake prepared with hazelnut flour, served with a freshly made compote

TRUFFLE MENU WORKSHOP

During the workshop you will:

- enjoy an authentic Italian aperitivo with **Franciacorta** sparkling wine
- prepare **Raviolo** with **summer truffle**, liquid yolk and 36 months aged Parmesan cream
- **Beef fillet with black truffle** potatoes, Primitivo wine reduction
- White peach **pannacotta**, cold Franciacorta zabaione and aromatic herbs

€ 140 per guest

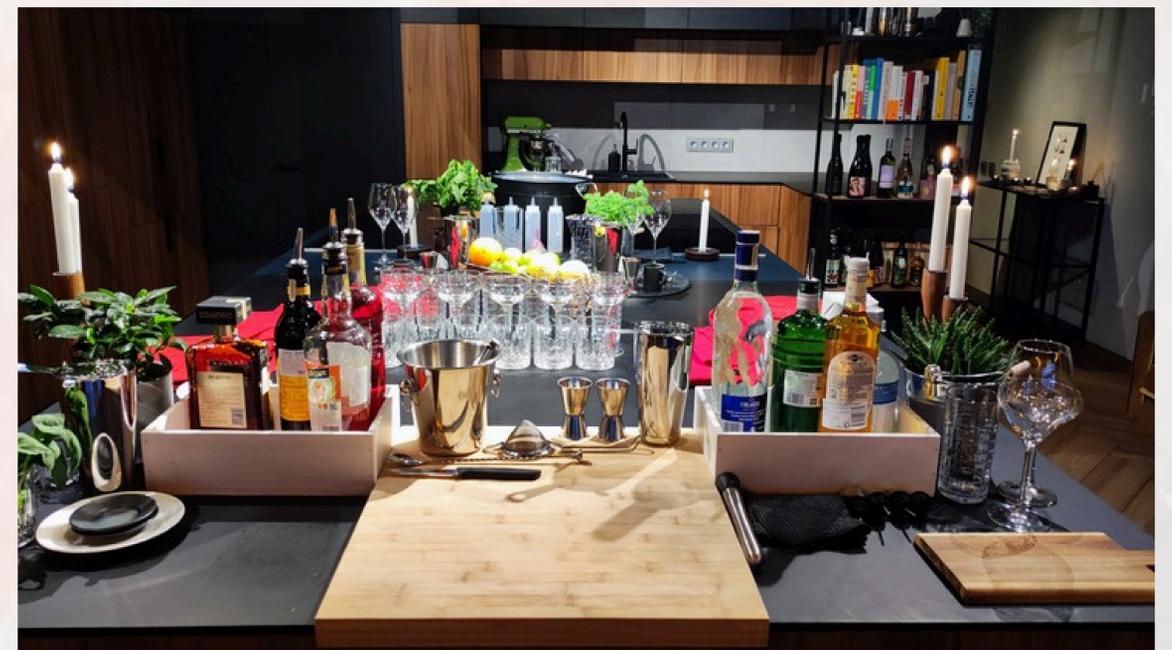


COCKTAIL WORKSHOP

During the workshop you will:

- have an authentic Italian **aperitivo** while enjoying your cocktails
- learn different techniques as you prepare **3 cocktails** inspired by Italian flavours (mocktails are also available)
- work with a professional bartender that will guide you in the cocktail making process

€ 65 per guest



DRINKS MENU

Bubbles

- Prosecco Millesimato Extra Dry, La Tordera Alnè €29
- Spumante Brut Rosé, La Tordera Gabry €27

White wines

- Grillo Biodynamic, Luna Gaia €32
- Pinot Grigio, Gio delle Venezie €23

Rose wines

- Pinot Grigio Rosé Ecologic, Cantina Orsogna €27

Red wines

- Montepulciano d'Abruzzo Biodynamic, Lunaria €38
- Primitivo Ecologic, Cantina Orsogna €29

Kombucha

- Acala Spritz Style / Mimosa / White wine €20

Cocktails

- Gin Tonic / Aperol Spritz / Limoncello Spritz / Americano /
Negroni / Sours €9
- Non Alcoholic €7

TERMS & CONDITIONS

- All prices include VAT
- An advance payment of €200 is required to confirm the date
- A final invoice to be paid within 5 days after the event
- A number of guests to be confirmed 3 days prior to event
- In case the event is cancelled 5 days (or less) prior to the date, the prepayment is not refunded
- Minimum spent €600
- Extra hour (calculated after 4 hours) €50
- For the “Truffle experience” 14 days of advanced booking are required

Every workshop includes:

- A glass of bubbles for aperitivo (non-alcoholic alternative is available)
- Two welcome aperitivo snacks
- A hands-on culinary session (chosen activity + dessert from dessert menu)
- Water, Nespresso coffee, and tea

The events are conducted in English (the Cocktail workshop is also available in Lithuanian)

Each session lasts about 3.5 hours (the studio is reserved for 4 hours)

INSIEME

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