

Learn to make fresh pasta in an authentic village near Olbia

Sardinia

- Duration: 3 h
- Up to 8 people per booking
- Food and flavours
- Free cancellation up to 24 hours before

In the heart of authentic Sardinia, this pasta class takes you on a journey to discover the tradition of handmade fresh pasta in a small village near Olbia. Amidst local stories, slow rhythms, and family cooking, you will experience an immersive experience where conviviality, well-being, and gastronomic culture intertwine naturally.

Guided by a local master, you will learn to prepare traditional Sardinian pasta shapes using techniques passed down through generations and simple local ingredients. During the workshop, you will also discover the link between food, lifestyle, and Sardinian longevity, then share lunch or dinner together in a relaxed atmosphere surrounded by nature.

A genuine and warm experience to connect with the truest side of Sardinia through cuisine, slowness, and local hospitality.







What makes this experience special

- Traditional pasta class in a village near Olbia
- Preparation of fresh handmade Sardinian pasta
- Experience guided by a local master
- In-depth look at the culture of longevity in Sardinia
- Lunch or dinner immersed in nature
- Authentic atmosphere away from tourist routes