

# Beyond Tuscany: Experience a Slice of Local Life with La Tavola Marche

Celebrating the culinary traditions of Le Marche with a gourmet getaway of five nights, two diverse hands-on cooking classes teaching traditional seasonal recipes of the area, wine tour, castle visit and a behind the scenes market tour.



**Pergola, Pesaro-Urbino Jan 12, 2026 ([IssueWire.com](http://IssueWire.com))** - Get off the beaten path and travel just beyond Tuscany, where the tourist buses can't reach, to a land rich in culinary traditions still thriving today in Le Marche, Italy.

After two decades living in the heart of Italy, [La Tavola Marche](#) owners, Ashley & Jason Bartner invite you to experience a slice of life as a local with a 5 Night culinary adventure, Made in Le Marche! "From our 500-year-old farmhouse, we'll personally introduce you to the region's finest artisans and share local seasonal recipes, tasting the true essence of Italian tradition with every bite!"

***The classes are more than just sharing seasonal recipes, but understanding how to balance flavors, the why behind the technique, and, of course, knife skills. Not to mention, La Tavola Marche has been included in numerous publications as one of the Top Cooking Schools in Italy (USA Today, The Telegraph, Lonely Planet, Forbes).***

*Arrive to a welcome prosecco & aperitivi, meet the fellow guests and enjoy a farm-to-table feast! On the second day, relax and settle in! We will visit our tiny village of Piobbico for a walk around town and up to the medieval castle, and visit the internationally famous Club dei Brutti, or the Ugly Club! Those brave enough will be evaluated on your ugliness, not your beauty - it's a small town pride to be part of this club! After the fun, we will walk through town to lunch al fresco on the main street, perfect for people watching! That evening, the cooking classes begin with two types of pasta (cut & filled) with two seasonal sauces.*

Then enjoy an expert-guided wine tour and tasting, followed by a memorable lunch with one of the wine makers! Return to the farmhouse for our famous pizza night!

Day 4, 'feel like a local' and spend the morning with Jason and Ashley eating our way through Apecchio! The first stop is for a lesson on how cheese is aged and meat cured locally, followed by a breakfast of charcuterie and wine. We will take a short walk and continue our gazing with a stop for porchetta (whole de-boned pig) at the traveling market. Finishing with an unforgettable lunch at "the hunter's hideaway", including a behind-the-scenes tour of their kitchen with the butcher! That evening, explore the area or hang out at the farmhouse for a laid-back evening of an Italian-themed Quiz Nite.

On your last day, visit Urbino, Urbania, or even Fano on the Adriatic for a day trip! Then that evening return for Dinner Party Cooking Class, followed by a farewell dinner!

For those curious what will be on the menu, it all depends on what's coming out of their massive garden! Spring- artichokes, fava, peas...

Summer- tomatoes, zucchini, squash blossoms...

Autumn- pumpkins, peppers, and mushrooms from the woods

#### [Made in Le Marche](#) Workshop Dates:

Spring Edition: MAY 25-30, 2026

Summer Edition: JUNE 21-26, 2026

Autumn Edition: SEPTEMBER 27 - OCTOBER 2, 2026

#### Includes:

- 5 nights' accommodations at our farmhouse with your own 1-bedroom apartment with an ensuite bathroom, kitchen, and living room
- Welcome aperitivi & farm to table dinner with local superiore wine
- 2 cooking classes with meal, wine, snacks & custom handmade apron to take home
- Guided walk through Piobbico with lunch
- 1-day guided wine tour with lunch and transportation

- Pizza night dinner
- Apecchio market tour and tasting, and lunch at the hunter's hideaway (we will caravan from stop to stop)
- A mix of local superior & house wines is included in all meals
- Quiz night with snacks & wine
- Breakfast daily

Total = 4400 Euro/Couple or 3,080 Euro Solo Traveler

(Ask about the family rate and/or request a 2-bedroom, 2-bathroom apartment)

\*Max of 10 guests

If you can't make those dates, the cooking school offers other 3 and 4-night workshops from May through October, or rent out the farmhouse with a small group of family and friends for a custom, bespoke holiday!

Details & RSVP: [www.latavolamarche.com](http://www.latavolamarche.com)



## Media Contact

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