



COMO
CASTELLO DEL NERO

ACTIVITIES MENU



CONTENTS

DINING EXPERIENCES

Four Hands Dining 'Cucina del Castello'	2
Olive Grove Dining	3
Festa in Piazza	4
Private Dining in the Garden	5
Barbecue at Pavilion	6
Picnic	7

MASTERCLASSES

Cooking Class	8
Pizza Class	9

EDUCATIONAL

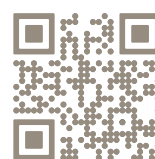
The Chianti Classico Story	10
Extra Virgin Olive Oil Tasting	11
Honey and Cheese Tasting	12
The History of Brunello Di Montalcino	13
The History of 'Super Tuscan' Wines	14
Truffle Hunting	15

FESTIVITIES

Easter Lunch	16
Thanksgiving Dinner	17

WELLNESS

COMO Shambhala Retreat	18
Upcoming Wellness Activities	19
Yoga Retreat with the Curry Sisters	20



To book your experience directly,
please scan the QR code

Please note: Any cancellations must be made with 48 hours' notice, otherwise 100 per cent of the cost will be charged as a penalty.



COMO
CASTELLO DEL NERO

FOUR HANDS DINING 'CUCINA DEL CASTELLO'



FOUR HANDS DINING 'CUCINA DEL CASTELLO'

€270 per person, including wine pairing

This April, COMO Castello Del Nero hosts two Michelin-Starred chefs at La Torre to mark 'La Cucina del Castello' – its bi-annual 'Four Hands' culinary collaboration with the castle's Executive Chef Giovanni Luca di Pirro. The event will run across two dates featuring seven-course tasting menus, complimented by specially curated wine pairings. To start, an aperitivo and amuse bouche will be served in Sala Gran Camino at 7.30pm. Afterwards, guests will be welcomed to our La Torre restaurant for the seven-course tasting menu, plus petit fours.

Please note: Any cancellations must be made with 48 hours' notice, otherwise 100 per cent of the cost will be charged as a penalty.

To book, or find out more:

Dial 9 if calling internally or send us an email at latorre.castellodelnero@comohotels.com
T. +39 055 806 4700

[Back to top](#)



COMO
CASTELLO DEL NERO

OLIVE GROVE DINING



OLIVE GROVE DINING

€150 per person, selected beverages included

Enjoy a unique outdoor dining experience at COMO Castello Del Nero, our 12th-century Tuscan estate. Set in our famous olive groves, enjoy our monthly Sunday barbecue dinner featuring locally sourced ingredients, accompanied by live music. In the best Italian tradition where dinner is a social affair. Dishes are served family style on shared tables. In inclement weather, Pavilion - our al fresco restaurant - will be used. This special experience takes place between April and October.

Dates include:

April 28th and May 19th 2024
June 9th, 16th, 23rd and 30th 2024
July 7th and 28th 2024
August 11th, 18th and 25th 2024
September 1st, 8th and 15th 2024
October 6th and 13th 2024

Please note: Any cancellations must be made with 48 hours' notice, otherwise 100 per cent of the cost will be charged as a penalty.

To book, or find out more:

Dial 9 if calling internally or send us an email at latorre.castellodelnero@comohotels.com
T. +39 055 806 4700

[Back to top](#)



COMO
CASTELLO DEL NERO

FESTA IN PIAZZA



FESTA IN PIAZZA

€150 per adult and €75 per child, selected beverages included

Experience the vibrant atmosphere of a traditional Italian street party, at our 'Festa in the Piazza' at COMO Castello Del Nero. Held on selected Sundays throughout the summer, the Festa takes place in the beautiful courtyard and garden terrace of our 12th-century castle. Enjoy a delicious Tuscan buffet, with ingredients carefully sourced from local farmers and our own Estate, all set to live music. Dates available: April 21st, May 12th, June 2nd, July 14th, August 4th.

Please note: Any cancellations must be made with 48 hours' notice, otherwise 100 per cent of the cost will be charged as a penalty.

To book, or find out more:

Dial 9 if calling internally or send us an email at latorre.castellodelnero@comohotels.com
T. +39 055 806 4700

[Back to top](#)



COMO
CASTELLO DEL NERO

PRIVATE DINING IN THE GARDEN



PRIVATE DINING IN THE GARDEN

A la carte menu, with a surcharge of €200 per private table

Take time to reconnect at our private Italian estate, with a romantic private dinner in our on-property kitchen garden. Let us set the ambience with freshly cut flowers and flickering candles, while you choose from our set menus, featuring dishes made with the finest Tuscan ingredients, sourced from local farmers or directly from the Estate's organic kitchen garden surrounding you.

Please note: Any cancellations must be made with 48 hours' notice, otherwise 100 per cent of the cost will be charged as a penalty.

To book, or find out more:

Dial 9 if calling internally or send us an email at latorre.castellodelnero@comohotels.com
T. +39 055 806 4700

[Back to top](#)



COMO
CASTELLO DEL NERO

BARBECUE AT PAVILION



BARBECUE AT PAVILION

€100 per person, excluding beverages

Join us at Pavilion – the al fresco restaurant set in our 740-acre private Tuscan estate – for a traditional Tuscan barbecue. Guests will enjoy a pre-selected menu of the finest Italian cuisine – including buffet starters, pizza, pasta dishes, desserts with BBQ meat, fish and vegetables – in a relaxed and sociable environment, accompanied by live Italian and international music. Dates available: April 14th, May 5th, September 29th, October 20th and 27th.

Please note: Any cancellations must be made with 48 hours' notice, otherwise 100 per cent of the cost will be charged as a penalty.

To book, or find out more:

Dial 9 if calling internally or send us an email at latorre.castellodelnero@comohotels.com
T. +39 055 806 4700

[Back to top](#)



COMO
CASTELLO DEL NERO

PICNIC



PICNIC

€75 per person

Treat yourself to an intimate picnic, set in a secluded spot on our 740-acre private Italian estate – COMO Castello Del Nero.

From beneath the boughs of an ancient tree, take in the rolling hills, vineyards and olive groves for which our estate is famous. Feel like you're all alone in your own private fiefdom, as you sample our carefully packed picnic hamper.

There are two menus to choose from – Toscana or Vegetarian – and wine is available a la carte.

Please note: Any cancellations must be made with 48 hours' notice, otherwise 100 per cent of the cost will be charged as a penalty.

To book, or find out more:

Dial 9 if calling internally or send us an email at latorre.castellodelnero@comohotels.com
T. +39 055 806 4700

[Back to top](#)



COMO
CASTELLO DEL NERO

COOKING CLASS



COOKING CLASS

€300 per adult, €150 per child*

Cooking classes at COMO Castello Del Nero are hosted by Executive Chef, Giovanni Di Pirro. Chef Di Pirro will share his knowledge and passion for Italian cuisine by focusing on three dishes chosen for their rich Italian heritage. You will be introduced to a range of culinary techniques, including the art of making pasta from scratch and how to make a perfectly layered tiramisu.

Di Pirro's classes suit participants of all ages and abilities. Small class sizes of between two and six participants ensure everyone can benefit from his personalised instruction. After the class, you can enjoy all the dishes with the selected beverages.

Additional guests can join you after the class for a meal with dishes from the same menu (selected beverages included) for €100 per person.

*Children must be aged between nine and 15 years old and accompanied by an attending, paying adult.

Please note: Any cancellations must be made with 48 hours' notice, otherwise 100 per cent of the cost will be charged as a penalty.

To book, or find out more:

Dial 9 if calling internally or send us an email at latorre.castellodelnero@comohotels.com
T. +39 055 806 4700

[Back to top](#)



COMO
CASTELLO DEL NERO

PIZZA CLASS



PIZZA CLASS

€150 per person (children aged 0 to 6: Free). Full price for children aged 6 and above.

Selected beverages included. Children must be accompanied by an adult

Pavilion – the al-fresco restaurant set in our 740-acre private Tuscan estate – is the perfect place to learn how to make an Italian classic. Guided by our expert chef, you will choose from carefully sourced ingredients to make your favourite pizza, before sliding it into our own wood-fired pizza oven. Enjoy the fruits of your labour with a cool drink as you look out over the spectacular hills, vineyards and olive groves of the Chianti region.

Please note: Any cancellations must be made with 48 hours' notice, otherwise 100 per cent of the cost will be charged as a penalty.

To book, or find out more:

Dial 9 if calling internally or send us an email at latorre.castellodelnero@comohotels.com
T. +39 055 806 4700

[Back to top](#)



COMO
CASTELLO DEL NERO

THE CHIANTI CLASSICO STORY



CHIANTI CLASSICO TASTINGS

€100 per person

The much celebrated wine-region of Chianti was first outlined in 1716. Since then the area has been redrawn and divided into seven sub-areas: Classico, Colli Aretini, Colli Fiorentini, Colline Pisane, Colli Senesi, Montalbano and Rùfina.

Wines labelled “Chianti Classico” come from the largest of these sub-areas in the original Chianti heartland.

Our sommelier will share his knowledge of Chianti Classico wines during these hour-long tasting sessions. Each wine will be accompanied by a range of delicious Tuscan cold cuts and pecorino sheep cheese.

Each tasting can accommodate up to ten guests and takes place from Monday to Saturday. Reservations must be made by 4.00pm. Our sommelier is also available for private sessions, should you wish to explore a particular subject in further depth.

Please note: Any cancellations must be made with 48 hours' notice, otherwise 100 per cent of the cost will be charged as a penalty.

To book, or find out more:

Dial 9 if calling internally or send us an email at latorre.castellodelnero@comohotels.com
T. +39 055 806 4700

[Back to top](#)



COMO
CASTELLO DEL NERO

EXTRA VIRGIN OLIVE OIL TASTING



EXTRA VIRGIN OLIVE OIL TASTING

€100 per person

Tuscany is generally regarded as one of the best oil-producing regions in Italy. In Chianti, the oils tend to be greener and spicier than elsewhere in the country, and showcase unusual hints of artichoke and pepper.

During this hour-long tasting session, our expert will guide you through the cultivation patterns that produce the differing tastes of oils throughout Chianti. He will also touch upon the methods of COMO Castello Del Nero's own olive oil production system.

You will have the chance to sample a range of fine Italian olive oils, served alongside Tuscan antipasti.

Our tasting sessions can accommodate up to ten guests and take place from Monday to Saturday. Reservations can be made daily by 4.00pm.

Please note: Any cancellations must be made with 48 hours' notice, otherwise 100 per cent of the cost will be charged as a penalty.

To book, or find out more:

Dial 9 if calling internally or send us an email at latorre.castellodelnero@comohotels.com
T. +39 055 806 4700

[Back to top](#)



COMO
CASTELLO DEL NERO

HONEY AND CHEESE TASTING



HONEY AND CHEESE TASTING

€100 per person including wine pairings

€80 per person without wine pairings

Our honey and cheese tasting sessions in the castle's original cellars are a chance to try a selection of five soft, semi-seasoned and aged cheeses paired with wine and various honeys, including one produced on the COMO Castello Del Nero estate.

There will be an assortment of breads, fresh and dried fruits, along with the estate's home-grown extra virgin olive oil to accompany the cheese and honey selection.

Carefully selected wines — ranging from a dry white for low aromatic cheeses, through to bold vintage reds for cheeses of medium-aromatic intensity — will be chosen to perfectly complement each cheese selection. Round off your tasting with a passito or liqueur wine to bring out the rich flavours of the aged cheeses.

Our tasting sessions can accommodate up to ten guests and take place from Monday to Saturday.
Reservations can be made daily by 4.00pm.

Please note: Any cancellations must be made with 48 hours' notice, otherwise 100 per cent of the cost will be charged as a penalty.

To book, or find out more:

Dial 9 if calling internally or send us an email at latorre.castellodelnero@comohotels.com
T. +39 055 806 4700

[Back to top](#)



COMO
CASTELLO DEL NERO

THE HISTORY OF BRUNELLO DI MONTALCINO



BRUNELLO DI MONTALCINO TASTINGS

€150 per person

Chianti is one of Italy's most important wine and olive oil regions, characterised by sprawling vineyards and a history of wine production dating back 2,500 years. Among Italy's best-regarded wines is Brunello di Montalcino — a product of the Tuscan province of Siena. In 1980, Brunello di Montalcino was among the four wines awarded the first Denominazione di Origine Controllata e Garantita (DOCG). This red DOCG wine is produced in the vineyards surrounding the town of Montalcino, located 90km from COMO Castello Del Nero.

Our sommelier will share his expertise and passion for Brunello wines during this hour-long tasting session. The selected wines will be accompanied by a range of delicious Tuscan cold cuts and pecorino sheep cheese.

Each tasting can accommodate up to ten guests and takes place from Monday to Saturday. Reservations must be made by 4.00pm. Our sommelier is also available for private events, should you wish to explore a particular subject in further depth.

Please note: Any cancellations must be made with 48 hours' notice, otherwise 100 per cent of the cost will be charged as a penalty.

To book, or find out more:

Dial 9 if calling internally or send us an email at latorre.castellodelnero@comohotels.com
T. +39 055 806 4700

[Back to top](#)



COMO
CASTELLO DEL NERO

THE HISTORY OF 'SUPER TUSCAN' WINES



SUPER TUSCAN TASTINGS

€200 per person

The term 'Super Tuscan' was coined in the early 1980's to describe a red blend from Tuscany. What makes Super Tuscan wine different from other Tuscan wines is the use of grapes that are not indigenous to Italy, including Merlot, Cabernet Sauvignon and Syrah.

During the hour-long tasting session with our sommelier, you will be given an introduction to Super Tuscan wines while you sample a few of our sommelier's favourites, accompanied by a range of Tuscan cold cuts and pecorino cheese.

Our tasting sessions can accommodate up to ten guests and take place from Monday to Saturday. Reservations can be made daily by 4.00pm. Our sommelier is also available for private sessions, should you wish to explore a particular subject in further depth.

Please note: Any cancellations must be made with 48 hours' notice, otherwise 100 per cent of the cost will be charged as a penalty.

To book, or find out more:

Dial 9 if calling internally or send us an email at latorre.castellodelnero@comohotels.com
T. +39 055 806 4700

[Back to top](#)



COMO
CASTELLO DEL NERO

TRUFFLE HUNTING



TRUFFLE HUNTING

€300 per adult, €150 per child*

Spend an hour with our professional truffle hunter and his loyal Lagotto Romagnolo dogs – your guides to hunting for truffles around our estate. The woods at COMO Castello Del Nero are home to three types of black truffles: winter, hooked and summer.

The black winter truffle has an intense aroma with notes of hazelnut and turnip. The black hooked truffle has a more delicately balanced scent profile that is reminiscent of porcini and parmesan. The black summer truffle is somewhere in between the two, with a strong, slightly fungal smell.

After a morning of truffle hunting, return to the hotel for a special four-course lunch, prepared by our Executive Chef, who favours these prized mushrooms in both pasta and meat courses.

Enjoy lunch at Pavilion, weather permitting – our al fresco restaurant overlooking the Chianti hills. Our sommelier will provide a selection of specially chosen wines as part of your meal.

*Children must be aged between six and 12 years old and accompanied by an attending, paying adult.

Please note: Advance booking is required and any cancellations must be made with 48 hours' notice, otherwise 100 per cent of the cost will be charged as a penalty.

To book, or find out more:

Dial 9 if calling internally or senwwn email at latorre.castellodelnero@comohotels.com
T. +39 055 806 4700

[Back to top](#)



COMO
CASTELLO DEL NERO

EASTER LUNCH



EASTER LUNCH

€130 per person, excluding beverages

Celebrate Easter in the heart of Tuscany, with an indulgent lunch. From Pavilion – our al fresco restaurant with uninterrupted views of Chianti's rolling hills and ancient olive groves – you can enjoy a selection of traditional dishes, starting with a special seasonal course of pasta and lamb, then a variety of mouth-watering desserts.

The Easter lunch is available on March 31st 2024 from 12.30pm to 3.00pm, making it the perfect way to pass a leisurely day with loved ones.

Please note: Any cancellations must be made with 48 hours' notice, otherwise 100 per cent of the cost will be charged as a penalty.

To book, or find out more:

Dial 9 if calling internally or send us an email at latorre.castellodelnero@comohotels.com
T. +39 055 806 4700

[Back to top](#)



COMO
CASTELLO DEL NERO

THANKSGIVING DINNER



THANKSGIVING DINNER

€230 per person, €115 for children age six to 11

To celebrate Thanksgiving this November 28th, enjoy a Tuscan feast in La Torre, our Michelin-Starred restaurant. Settle in for our Italian twist on the traditional Thanksgiving meal, featuring carefully sourced ingredients from local farmers or directly from the Estate's organic garden, and featuring wines paired by our sommelier. In the best Italian tradition, this sit-down dinner is a social affair and will be served from 7.30pm.

Please note: Any cancellations must be made with 48 hours' notice, otherwise 100 per cent of the cost will be charged as a penalty.

To book, or find out more:

Dial 9 if calling internally or send us an email at latorre.castellodelnero@comohotels.com
T. +39 055 806 4700

[Back to top](#)



COMO
CASTELLO DELNERO

COMO SHAMBHALA RETREAT



COMO SHAMBHALA RETREAT

Open from Monday to Sunday from 9.00am until 8.00pm

Our COMO Shambhala Retreat is an elegant, cocooning sanctuary of wellness with views of the surrounding Tuscan hillsides. We offer bespoke massages, revitalising soaks in our thermal suites, and summer swims in our 25-metre heated outdoor pool.

KEY FACILITIES AND FEATURES

- Seven treatment rooms – five individual suites and two couples' treatment rooms
- Thermal Suites – an ice fountain, gentle sauna, invigorating shower, aromatic steam room and heated outdoor hydrotherapy pool. Swimwear is required
- 25-metre heated outdoor swimming pool – open during the summer months
- Sun-filled yoga studio and Pilates studio fitted with Cadillac-Reformer machines
- 85 sq m gym with latest generation of Life-Fitness equipment (open 24-hours a day)
- Scheduled complimentary classes and private lessons are available in our sun-filled yoga studio
- Hotel guests enjoy complimentary access to COMO Shambhala thermal suites or simply lounge in our relaxation room overlooking the countryside

Please note: Advanced booking is recommended to ensure preferred time and day are available. Any cancellations must be made with 48 hours' notice, otherwise 100 per cent of the cost will be charged as a penalty.

To book, or find out more:

Dial 9 if calling internally or send us an email at comoshambhala.cdn@comohotels.com
T. +39 055 806 47785

[Back to top](#)



COMO
CASTELLO DELNERO

COMO SHAMBHALA RETREAT



UPCOMING WELLNESS ACTIVITIES

For in-house guests and non-residents

NATURAL HEALTH DAY WORKSHOP

In celebration of Global Wellness Day, COMO Shambhala will be hosting a Natural Health Day workshop in the gardens of the castle. This activity is available for in-house guests and non-residents.

Date: Saturday, June 8th 2024 **Price:** €460

INTERNATIONAL YOGA DAY

This International Yoga Day, stretch and unwind together in our garden. This activity is complimentary for in-house guests.

Date: Friday, June 21st 2024 **Price:** €215 for non-residents

FIT AND FUN

Join our guide for a group bike ride over the rolling Tuscan hillside.

Date: Tuesday, September 3rd 2024 **Price:** €375 for in-house guests and non-residents

Please note: Advanced booking is recommended to ensure preferred time and day are available. Any cancellations must be made with 48 hours' notice, otherwise 100 per cent of the cost will be charged as a penalty.

To book, or find out more:

Dial 9 if calling internally or send us an email at comoshambhala.cdn@comohotels.com
T. +39 055 806 47785

[Back to top](#)



COMO
CASTELLO DELNERO

COMO SHAMBHALA RETREAT



YOGA RETREAT WITH THE CURRY SISTERS A COMO Shambhala Wellness Journey

This grounding Wellness Journey at COMO Castello Del Nero in Tuscany features twice-daily yoga sessions with close guidance from Andrea and Christina Curry, full-board dining at Pavilion and access to COMO Shambhala wellness facilities. You will also have time to immerse yourself in estate experiences like truffle-hunting and more. Stay with a partner or solo in our elegant rooms and suites, overlooking the groves and vineyards of our grounds.

Date: Sunday, November 3rd to Saturday, November 9th 2024

Please note: Advanced booking is recommended to ensure preferred time and day are available. Any cancellations must be made with 48 hours' notice, otherwise 100 per cent of the cost will be charged as a penalty.

To book, or find out more:

Dial 9 if calling internally or send us an email at res.castellodelnero@comohotels.com
T. +39 055 806470

[Back to top](#)