

NonnaLive
— ITALY COMES TO YOU! —



TEAM BUILDING WITH NONNAS

*Authentic Italian pasta-making experiences,
with real Italian grandmothers!*



ABOUT



Nonna Live is an online and live cooking experience.

We teach the art and love of traditional Italian recipes and all of our teachers are Nonne (authentic Italian grandmothers)!

Founded by Chiara Nicolanti and her 80-year-old grandmother, Nonna Nerina, pasta maker since age 6. These aren't just cooking classes: they're deep, emotional journeys into the soul of Italian culture.



A LIVING VILLAGE EXPERIENCE, NOW COMING TO YOU!

"Nonnas is not just another cooking experience; it's a journey into the heart of traditional Italian cuisine"

Nestled in the picturesque medieval village of Palombara Sabina, just outside of Rome, this group of remarkable grandmothers share their cherished recipes, along with the stories and memories that make each dish a masterpiece. It's like stepping into a real-life Italian fairytale!

And now we are ready to bring this fairytale to your team... the Nonne are flying to Salumeria 104 in Miami!



ABOUT



Salumeria 104 is a charming, rustic-style Italian restaurant rooted in the tradition of the trattoria and salumi shop—blending casual dining with handcrafted excellence. It celebrates Northern Italy's culinary heritage through homestyle dishes, artisanal cured meats, and house-made pasta, all prepared with utmost care and top-quality ingredients.

A team building experience with Italian grandmothers teaching the art of fresh pasta-making is a journey into tradition, warmth, and connection. Kneading dough side by side, sharing stories, and laughing over flour-covered hands creates a genuine sense of togetherness that goes far beyond the kitchen. The nonnas' authentic charm and wisdom remind us of the value of slowing down, working as a team, and celebrating every small success. It's the perfect way to strengthen bonds, spark creativity, and leave everyone with both new skills and unforgettable memories — and of course, no one escapes without a full belly!





HOW DOES IT WORK?

Each guest will receive their own pasta kit and fresh ingredients, with Nonna by your side to guide you step by step.

What's included:

- *Welcome with a non-alcoholic Aperitif*
- *Warm up with a homemade bruschetta, with a touch of our olive oil*
- *Roll up your sleeves for a fun, hands-on pasta-making hour, filled with stories and Italian traditions*
- *Sit down together to enjoy a your fresh handmade ravioli!*
- *And because Nonna would never let you leave without something sweet: finish up with tiramisu!*



DETAILS

- *Location: Midtown Miami, Coral Gables or Weston*
- *Group Size:*
Midtown up to 25 guests
Coral Gables up to 35 guests
Weston up to 40 guests
- *Duration: 2 hour class (+1 hour seating)*
- *Availability: Our sales coordinator will guide you through the scheduling process and ensure everything is arranged seamlessly*
- *Pricing: Experience is priced per guest*
- *Booking: A deposit is required to secure your date*



PACKAGES

Up to 25 people

\$100 per person (tax not included)

From 26 to 40 people

\$95 per person (tax not included)

From 41 to 70 people

\$90 per person (tax not included)

DATES

*November 12th, 13th, 14th**

Duration: 10 AM to 1 PM

**Not seeing your desired date? Let us know!*



LET'S CHAT!

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