Learning the traditional ways of making pasta!

Taking in the majestic murals of the Certosa Chapel, known as the “mini Sistine Chapel”.

Chef Gabriella Mari leads a tour of the local market.

A delightful morning sampling the Losi Family wine and olive oil.

Collect moments, not things.

Our view from the breakfast table at the Certosa di Pontignano.

Making pasta is easier and harder than it looks.

Chef Tommaso Bartoloni sharing his tips on making sauces.

On their way to Siena!

For both alumni and non-alumni, everyone is now a Zag!

How often do you get to stay at a 14th-century monastery?

Delicacies of Florence’s local market...

The Losi Family vineyards, just a short walk up the road.

Next stop: cooking class!

Wandering the gardens of La Certosa.

Interested in joining us? Email CLL@claye.edu for more info!