

Design Hotels and  
Fora present

CASA LAWA

Hotel Retreats



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## Overview

Palazzo Daniele

## Retreat Details

**Dates:** May 22 - 25, 2026

**Hotel:** Palazzo Daniele

**Location:** Puglia



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## Casa Lawa and Founder Lukas Lewandowski

We are bringing the spirit of **Casa Lawa** from Sicily to Design Hotels destinations around the world.

Together with **Design Hotels**, Casa Lawa introduces an intimate retreat at **Palazzo Daniele** in Puglia, a one-of-a-kind boutique palazzo in Gagliano del Capo. Set in a meticulously restored former aristocratic residence filled with art and original architectural details, Palazzo Daniele embodies the design-forward hospitality and authentic local character that define this region of southern Italy.

This experience is crafted to capture what happens when food, place, and people come together with intention. It offers a **rare opportunity** to experience Casa Lawa's distinctive energy in a setting where Mediterranean light, local tradition, and artistic design converge.

Rooted in culinary creativity and design-driven hospitality, the gathering reflects a **shared philosophy** between **Fora, Design Hotels, and Casa Lawa**: immersive travel that feels personal, considered, and deeply connected to its surroundings.

Following the Casa Lawa takeover in New York City, this exclusive retreat at Palazzo Daniele marks the next chapter, inviting guests into a curated experience that blends elevated cuisine, inspired spaces, and a like-minded community of travelers in the heart of Puglia.



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# Friday, May 22, 2026

Gagliano del Capo

## Arrival in Puglia

### Guest Arrival at Palazzo Daniele

Guests check-in throughout the day.

No official programming but a guide on what to see and do in **Puglia** will be provided.



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## Social Table Dinner

The **Social Table Dinner** is more than a dinner, is a tribute to Salento's deep-rooted culture of community, storytelling, and shared meals. Set around a long stone table in the timeless beauty of **Palazzo Daniele**, guests come together to enjoy seasonal dishes prepared with local ingredients and traditional recipes.

Inspired by the region's warm, convivial spirit, the Social Table brings people closer through the flavors of Puglia and the simple joy of being together. It's a moment of connection, where food speaks the language of tradition and every guest feels part of an Apulina family.



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## Saturday, May 23, 2026

Gagliano del Capo

### Cheese & Vineyard Experiences

#### Cheese Masterclass Day 1

Part I of a two-day workshop on cheese-making with **Palazzo Daniele's** chef on the traditional "ricotta" and "primosale" using time-honored techniques still preserved by Salento's local artisans.

This workshop makes guests experience and prepare the traditional "ricotta" and "primosale" using time-honored techniques still preserved by Salento's local artisans. More than a class, it's a dive into generational knowledge, where manual gestures carry the weight of centuries and where food becomes a story worth telling.

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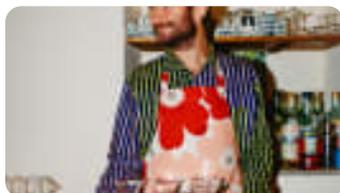
#### Vineyard Visit

Visit to a local winemaker with a vineyard lunch paired with the homemade ricotta and primosale.

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#### Aperitivo Workshop & Party

Aperitivo workshop, followed by dinner and dancing at **Palazzo Daniele**.



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## Sunday, May 24, 2026

Gagliano del Capo

### Pasta & Culinary Traditions

#### Cheese Masterclass Day 2

Part 2 of the cheese masterclass with a final product to be enjoyed at lunch at the vineyard. This is a hands-on, sensorial experience that steps far away from standard cooking classes.

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#### Pasta & Pomodoro Masterclass

A masterclass with **Palazzo Daniele's** chef on one of Italy's most iconic and deceptively simple dishes: "Pasta with Salsa di Pomodoro" our kitchen's signature.

Far from being just a simple pasta with "red sauce," often seen as a simple and common plate, "LA PASTA CON SALSA DI POMODORO" done properly is a true test of culinary excellence. It's not easy to master: it requests patience, technique, and outstanding ingredients.

We prepare it with freshly picked tomatoes, a dish that perfectly expresses our earth-to-table philosophy. Guests will also learn how to make fresh pasta by hand using ancient Apulian techniques and flour from heritage grains. While they cook, they'll hear stories and traditions tied to the ingredients, an experience that brings together touch, taste, and memory.

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#### Movie Night Dinner

A movie night dinner with an Apulian touch, watching an "Italian Classic".



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# Monday, May 25, 2026

Gagliano del Capo

## Breakfast & Departures

Group breakfast and individual check-outs.

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