

19059 Lake Road Rocky River, Ohio, 44116 - USA +1.440.895.0011 info@italiantoursbydiana.com www.italiantoursbydiana.com If Italian Tours by Diana

Culinary Journey of Italy with Chef Alex Guarnaschelli

July 26,2018



Day 1 Thursday March 21, 2109 Depart USA
Board international flights to Bologna, Italy. Begin your exciting journey!

Day 2 Friday March 22, 2019

Bologna, Parma, Modena



Buongiornol Benvenuti! Welcome to la Bella Italia! Arrive in Bologna. Bologna is the largest city and historic capital of the Emilia Romagna Region of Italy. Bologna is also known for being the "food capital" of Italy. Your private driver will transfer you from the airport to your hotel. Once you check in, you will have a few hours to relax. In the late afternoon, we will gather in order to officially meet Chef Alex Guarnaschelli, our culinary expert! After a few moments getting acquainted, we will drive to Parma to sample the famous Parmigiano Reggiano cheese the area is known for. Afterwards, we will be travelling to Modena for a tasting of the famous "aceto balsamico," or balsamic vinegar. After our tasting of balsamic vinegar, we will have dinner at an award winning restaurant. This exquisite dining experience will be a fabulous way to kick off the trip and set the mood of our lovely journey! Before dinner, Chef Alex will take a moment to educate us on her passions and philosophies as they relate to her culinary expertise. We will return with our driver for overnight in Bologna. PT/PD/Tastings/D/H

Day 3 Saturday March 23, 2019

Bologna, Dozza

Breakfast at our hotel. In the late morning, we will visit the Vecchia Scuola Bolognese for a pasta making class with the local experts. Today's focus will be the fresh egg pasta of the region. Having the guidance of Chef Alex will make this an incredibly informative experience to remember. After class, in the late afternoon, we will head to Dozza for a wine tasting. Dozza is a small, charming, medieval town located in the Province of Bologna, in the region of Emilia Romagna. The wine tasting will take place in the Castello di Dozza, also known as the Rocca Sforzesca, a beautiful fortress from the 13th century.



The tasting will be conducted by a professional sommelier. We will also have an opportunity to sample the world famous mortadella and other regional specialties. We will return to Bologna with our driver and the evening will be on your own. Overnight in Bologna. B/PD/CL/L/WT/H

Day 4 Sunday March 24, 2019

Bologna, Montalcino, Pienza, Orvieto



Breakfast at our hotel and check out. We will meet in the lobby of the hotel this morning for a wonderful day of sightseeing and wine and cheese tasting in Tuscany! As we pass through the gentle rolling hills of the sun kissed Tuscan countryside, our first stop in the southern part of the region will be Montalcino. Here we will break for a wine tasting of the Queen of Italian Reds, the Brunello di Montalcino. In the company of the charming local producer, we will sample some of the finest wine in Italy. Our tasting will include locally made extra virgin olive oil, grappa and Vin Santo as well as a light snack of Pecorino Toscano and Finocchiona.

Afterward, we will head to Pienza. Pienza is a small town located about halfway between Florence and Rome. It clings to a scenic hill overlooking the countryside about 500 meters above sea level. It is a perfect example of Renaissance urban planning and has been designated by UNESCO as part of the world cultural heritage belonging to all of mankind. We will have time to explore and sample more of the delicious cheese

which Pienza is famous for producing.



After enjoying the gorgeous scenery of Emilia-Romagna and Tuscany, our driver will take us to the southwest portion of Umbria to the town of Orvieto. In the evening, we will have dinner together and settle in to our charming accommodations. Overnight in Orvieto. B/PD/WT/D/H

Day 5 Monday, March 25, 2019

Orvieto, Assisi (optional)



Breakfast at our hotel. Today is yours at leisure in Orvieto. During your free time, you may choose to visit the Duomo as it is the most famous Cathedral in the city. Construction of this Italian Gothic style structure took over 100 years to complete and dates back to 1263. The Duomo houses the blood soaked corporal cloth which is the relic related to the miracle at Lake Bolsena which occurred the same year the Duomo was built. The modern day Roman Catholic Festival of Corpus Christi is a result of this miracle.



*If you are interested, we could arrange for an optional day trip to Assisi. Assisi is the famous hometown of San Francesco (Saint Francis), the saintly symbol of peace around the world. If a day trip is chosen here, we will provide a private bilingual guide to take you on a two to three hour walking tour of Assisi. The city was a Free Town during the XII century, and it was in this period (1182) that Giovanni di Bernardone (San Francesco) was born. The complex of the famous basilica dedicated to Saint Francis is composed of two churches, one built above the other; the lower church dates back to 1228-1230 and the upper one from

1230-1253. Far below both of these is the crypt that houses the saint's tomb. He influenced life, religion and the culture of Assisi, and later, the entire world.

In the evening, Chef Alex will prepare a meal for us. Her knowledge as a world-renowned chef will surely translate into a spectacular meal! Overnight in Orvieto. B/D/H (optional PD/G)

Day 6 Tuesday March 26, 2019 Orvieto

Breakfast at our hotel. Today will be quite memorable, we will participate in an extraordinary pizza making class! In the late morning, we will meet with Claudio one of our favorite "pizzaioli" (professional pizza maker) in Orvieto for a private lesson. This is a very hands on day in cucina – so come prepared! It is important to know that our pizza expert, Claudio, is a pioneer of his trade. He is one of a small handful of individuals who has returned to a very genuine approach to making pizza. Claudio is known for using only artisan flour that has been ground by hand. His "madre lievito" (mother yeast) is more than a decade old. He also lets his dough rise for 24-72 hours before using it. Keep in mind that each 24 hour period the dough is allowed to rise is considered equivalent to one year of aging a fine wine. After preparing the dough and delicious toppings, we will get to enjoy our pizza creations together for lunch. This will truly be a special experience for us- not many people are able to partake in this unique opportunity!

After our pizza making class, we will have free time to explore the wonderful city of Orvieto, whose origins date back to the Etruscan civilization. You may simply enjoy sitting and sipping a cold glass of local white wine as you observe the local color of the town. If shopping is your goal, there are many beautiful shops to explore as well. One of our favorite things to do is to sit back and observe the Orvietani (citizens of Orvieto) themselves, as Orvieto is a very tranquil and contained city.

Later in the evening, we will meet for dinner in a local restaurant that is actually set in an ancient cave! A rope-maker once had his workshop in this cave almost a thousand years ago; today it serves as one of the best restaurants in Umbria. Overnight in Orvieto. B/PD/CL/L/D/H

Day 7 Wednesday March 27, 2019 Orvieto, Sperlonga, Sorrento

Breakfast at our hotel and check out. This morning, we will meet our private driver in the lobby to begin our drive to Sorrento. On the way, we will stop in the beautiful city of Sperlonga. Sperlonga is an ancient, coastal town between Rome and Naples. It has been popularized by its beautiful white sand beaches that line the Mediterranean coastline. We'll stop for lunch there and perhaps indulge in some freshly caught seafood. After lunch, we will continue on to Sorrento.

Once we arrive in Sorrento, we will check into our hotel and settle. This evening, you will have free time to explore this beautiful city on your own. Sorrento will provide you with an opportunity to see how the locals live in the fragrant and vibrant Amalfi Coast. Located off the Bay of Naples, the city provides lovely views of the sea and of Mount Vesuvius. The myth of mermaids, known in Italy as 'sirene', originated here; Ulysses heard the Sirens' song as he was sailing past Sorrento. Off of the main square, Piazza Tasso, there is a great little market area where you can sample artisan made Limoncello. The shopping in Sorrento is amazing as

well! Overnight in Sorrento. B/PD/L/H



Day 8 Thursday March 28, 2019 Sorrento

Breakfast at our hotel. Today is a day to relax. You can choose to spend the day poolside in Sorrento, soaking up the Mediterranean sun. *If you wish, we can arrange for an optional boat ride to visit the Island of Capri. You will circumnavigate the island in a private speedboat and have the opportunity to visit the lovely grottoes the island is known for. Additionally, you will have free time exploring the island independently before returning to Sorrento.

In the evening, we will enjoy a cooking demonstration/participation class by Chef Alex and dinner together. Overnight in Sorrento. B/D/H

Day 9 Friday March 29, 2018





Breakfast at our hotel. Today we will visit one of the most important cities in the Southern part of Italy...Naples. After meeting our private driver, we will proceed to Napoli. The day will begin at a local historic pasticceria (bakery) to sample the famous caffe nocciola (hazelnut coffee) and handmade pastry. We will continue on to a baking demonstration to see and sample the traditional Neapolitan pastry known as sfogliatelle, a flaky puff pastry created in this area many years ago.

After we explore Naples and sample the best pizza in the world, we will take a drive along the Amalfi Coast. Our journey along the Amalfi Coast will take us down the winding coastline with stops in the quaint fishing village of Amalfi, as well as the resort town of Positano. Positano remains one of the most upscale and vibrant towns in the fragrant Amalfi Coast. Peppered with colorful Mediterranean houses and pebbled beaches, many artists have fallen in love with Positano, including Steinbeck, Picasso and Escher.



We will end our day by having dinner at one of the most breathtaking restaurants in Southern Italy. It is located in an ancient Saracen tower that was once part of the defense system to protect the population from frequent pirate raids. After dinner, we will return to our hotel to prepare for international flights. Overnight in Sorrento. B/PD/Snacks/D/Tasting/H

Day 10 Saturday March 30, 2019 Naples, USA

Breakfast at our hotel. After checking out, we will head to the Naples airport to begin our journey back to the United States. Arrivederci Bella Italia! **B/PT**

CODES

B= Breakfast L = Lunch D= Dinner H= Hotel PD= Private Driver PT= Private Transfer WT= Wine Tasting CL=Cooking Lesson

This group tour to Italy Includes the Following:

- 8 Breakfasts
- 8 Nights stay in 4-5 star Hotels

Private transportation throughout Italy as well as private transfers to and from the airport

- 3 Cooking Lessons with Chef Alex Guarnaschelli
- 3 Lunches which include wine
- 6 Dinners which include wine
- 2 Wine Tastings
- 2 Regional Tastings/Snacks
- 24/7 Concierge service from Diana and her staff, and a group manager in attendance

Please note: Each traveler is required to purchase Comprehensive Travel Insurance.

The price per person based on double occupancy is \$8346.00 (NOT INCLUDING AIRFARE)

The price for single occupancy is \$9108.00 (NOT INCLUDING AIRFARE)

To secure your spot, a \$4000.00 per person deposit is required. Please contact Italian Tours by Diana at 440.895.0011 to place your deposit. Grazie!