

Pasta, Pizza & Wine tour

PROGRAM



10 days – 9 nights



BOLOGNA, FLORENCE, ROME



Ham and Parmesan tasting in Parma/Tortellini making and Brazadela tasting in Bologna/Wine tasting in Chianti area/Food tasting in Florence/

Market experience, Street Food experience & Pizza making in Rome



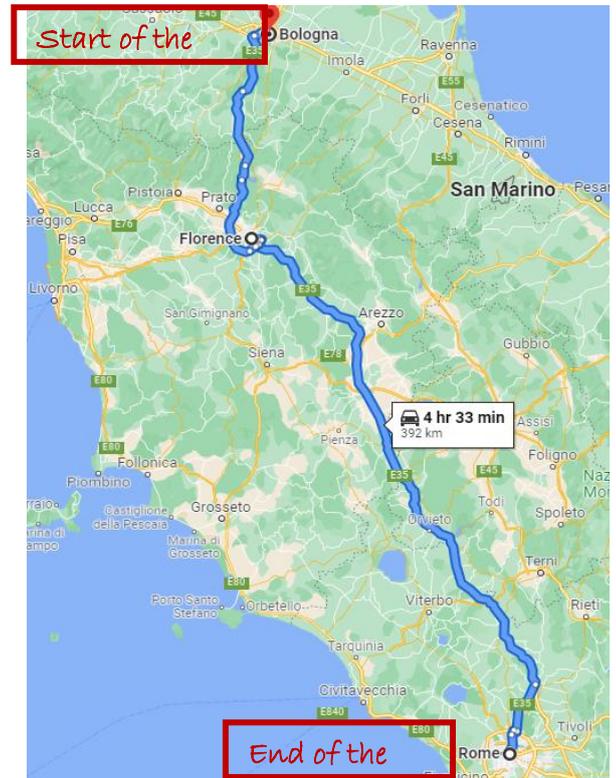
10 hours italian course



20 – 30 people



From 2,500 \$ per person



Day	Highlights
Day 1	Arrive in Rome, travel to Bologna and Welcome Dinner
Day 2	Day Trip to Parma: Ham and Parmesan Tasting
Day 3	Cooking lesson in Bologna
Day 4	Bologna to Florence
Day 5	Wine Tasting in Monteriggioni and Greve in Chianti
Day 6	Florence: free morning - tasting of local product
Day 7	Florence to Rome and free time to enjoy the eternal city
Day 8	Pizza Making Class and Street Food experience in Rome
Day 9	Rome: morning Colosseo, Roman Forum and the Palatine Hill – afternoon Campo De' Fiori Market Food and Wine Tour
Day 10	Goodbye Italy!

EXPLORE

DAY 1

Arrive in Rome international airports, then take a train ride to Bologna, the bustling historic capital of the Emilia-Romagna region. Arrive in mid-morning and start your day with a cup of Italian espresso and head out to explore the city by foot: walk through the downtown area to see many of the city's notable landmarks like Piazza Maggiore, a sprawling central plaza surrounded by the city's oldest buildings, the City Hall, the 14th-century Basilica di San Petronio, and the medieval Asinelli and Garisenda Towers which flank the Piazza, the Anatomical Theater, used in older times for students to dissect cadavers, and stroll the medieval university grounds. On the way, stop to see the former Jewish Ghetto, then continue to the Pinacoteca Nazionale di Bologna, the National Art Gallery, housed in the former Saint Ignatius Jesuit novitiate near the university. Pause for lunch and enjoy some of the city's delicious specialties—*tortellini and ragù alla Bolognese*. Free afternoon and at 05.00pm transfer to your reserved hotel; after the check in, time to relax and in the evening Welcome Dinner at a local Bologna restaurant where you start your culinary tour in Italy.

DAY 2

MORNING: After breakfast transfer to Parma: the capital of Parma Ham and Parmesan cheese and famous for its ornate medieval architecture, the beautiful countryside, and, of course, the food. Guided visit of [Caseificio Ugolotti](#), where is possible to have a demonstration of the entire Parmigiano-Reggiano production process from the early stages of transformation and to take you inside the processing, salting and seasoning rooms. To follow tasting of 3 different aging Parmesan with a combination of balsamic vinegar, compound, and a glass of local wine.

AFTERNOON: guided visit of the city's highlights, which include the 10th-century University of Parma, the Museo Glauco Lombardi, the Piazza Duomo, where you'll find the city's cathedral and baptistry, both from the 12th century and the Teatro Regio. **Food shop experience** in Italian at local markets and to follow Parma ham tasting and other cured meats. At the end return to Bologna, dinner and overnight.

DAY 3

MORNING: Breakfast and to follow transfer to a pasta factory for a pasta cooking lesson! In a few hours the *sfoglina* (historically seen as a middle-aged woman who rolls and spread out the dough with a rolling pin on a pastry board. Her typical handmade creations are tagliatelle, tortellini and other egg-pasta) will share with you all the secrets regarding this famous dish, how to prepare the dough following the traditional recipe, and you'll be directly involved in the laying of the dough, using a wooden "mattarello" and you will also be taught how to make some traditional pasta dishes of Bologna's cuisine, as tortellini (a fresh pasta, stuffed with different types of meat and parmesan cheese.), tagliatelle and tortelloni. For lunch you can taste what you've previously prepared.

AFTERNOON: after lunch a couple of hours to enjoy the city and around 04.00pm meeting with a local pastry chef that will **explain the secret of the delicious Brazadela** (in Italian of course): a traditional cake prepared in a doughnut-shape. A very old preparation coming from peasants' cuisine. Since its origins, the recipe has been passed from mothers to their sons, to preserve its simplicity and tastiness, for a delicate and unique taste. Once done back to your hotel, dinner and overnight.

DAY 4

MORNING: Breakfast and hotel checkout. Transfer to Florence and, once arrived, guided visit of the city, considered the home to many masterpieces of Renaissance art and architecture and the Uffizi Gallery that exhibits Botticelli's "The Birth of Venus", da Vinci's "Annunciation and many other masterpieces.

AFTERNOON: after lunch free afternoon to enjoy this enchanting city. Once done back to your reserved hotel, check in, dinner and overnight.

DAY 5

MORNING: After breakfast transfer to Monteriggioni, a walled town in Tuscany, known for its medieval fortifications and watchtowers. On the way **explanation regarding the Italian wines** (production from the grapes to the bottle, most famous brands, the perfect combination with food and so on). Once arrived guided visit of [Cantinale](#) winery and wine tasting. To follow a special picnic in the vineyard surrounded by the grapes.

AFTERNOON: after lunch transfer to Greve in Chianti and visit of the enchanting [Castello Vicchiomaggio](#). Guided visit of the vineyard and the historical cellars to discover the secrets of the production of the wonderful award-winning wines. To follow tasting of 4 different types of wines, paired with typical Tuscan bread with Organic Extra Virgin Olive Oil. Once done get back to Florence, dinner and overnight.

DAY 6

MORNING: After breakfast a **real full immersion in the Italian culture and modi di dire** (idioms) and free rest of the morning.

AFTERNOON: after lunch you've the chance to put into practice what you have studied in the morning with an interesting tasting of local Tuscany products with an overview of the many tasty specialties of the city, moving from selected cured meats and cheeses to different types of pasta, strictly kneaded by hand. Also, different sorts of plant-based dishes, which became internationally famous for their rustic taste, such as the pappa al pomodoro and the ribollita. Once done back to the hotel, dinner and overnight

DAY 7

Breakfast and hotel check out. Then transfer to Rome in your reserved hotel. After that check in, time to relax and start enjoying the eternal city by yourself. You can visit Piazza del Campidoglio (Capitol Square), the Pantheon (considered the best-preserved ancient building in Rome), Piazza Navona located in the heart of the historic center and one of the most beautiful squares of Rome, the enchanting Trevi Fountain and of course Piazza di Spagna, certainly one of the most popular squares, thanks to the beautiful perspective it offers. Don't miss to try a delicious *Italian gelato* at San Crispino located in Via della Panatteria or gelateria "Giolliti" located in Via Uffici del Vicario. If you want to do some shopping in Rome, it is the right moment! Look at the 2 main shopping streets: Via del Corso Go to Via del Corso and Via Condotti considered the most prestigious street of Rome. At the end back to your hotel, dinner and overnight.

DAY 8

MORNING: Breakfast at your hotel and time for learning how to make the quintessential Italian dish: pizza! From its simple beginnings as street food to its worldwide popularity, pizza has gained fame and popularity—and for good reason. Starting with handmade dough, local ingredients, and traditional techniques, spend the day learning how to make the perfect pizza guided by a professional Italian pizzaiolo. At the end of the lesson, enjoy the fruits of your labor!

AFTERNOON: Explore the delicious world of the Street food: guided tour of the most famous "food trucks" discovering the street food delicacies most loved by today's Romans, among historical boutiques and contemporary eateries. Once done, back to your hotel, dinner and overnight.

DAY 9

MORNING: After breakfast transfer to the Colosseum and guided visit of this emblematic monument that with a capacity of more than 50,000 spectators, it is considered the largest amphitheater in the Roman world. To follow guided visit of Roman Forum, that was the center of the city, and you can see ruins of ancient markets, administrative and religious buildings and Palatine Hill, one of the 7 hills of Rome, is according to mythology the place where the city was founded by Romulus and Remus. Remember that at the top of Palatine Hill, you access to this cave and ruins of the residences of historical figures such as Augustus, the first Roman emperor. After the visit you have time to a quick lunch in the heart of the city

AFTERNOON: **1 hour lesson about Italian most famous product** and after that transfer to Campo De' Fiori Market where you have a nice experience around the market, you learn (in Italian of course) how and what to buy in an Italian market, taste a lot of fresh Italian products: truffle, pesto, olives pate', balsamic vinegar and so on. Taking one of the tiny streets that lead out from Campo de' Fiori, you walk towards a very good wine shop, for a taste of local wine and high-quality cheese and cured meats. Once done back to your hotel, time to rest and ready for the Farewell Party!

DAY 10

Breakfast and hotel check out. Transfer to Rome Int. airport on time for your back flight *Ciao Ciao Italy!*