



Emilia Romagna Food Valley & UNESCO Sites

DAILY SCHEDULE

DAY 1 SUNDAY, APRIL 19

Arrive in Bologna in the morning. Check into TRE VECCHI (zanhotel.it/hotel-tre-vecchi-bologna), a 4-star centrally located hotel.

5:00 pm – Welcome aperitivo.

5:30 pm – Afternoon city tour (ending about 7:30/8 pm) followed by dinner in a typical restaurant.

DAY 2 MONDAY, APRIL 20

9:00 am – 12:00 noon – Cooking class with herbs and spices theme in I PORTICI cooking school (academy.bottegaportici.it), one of the best traditional cooking schools in Bologna.

12:00 pm – Visit CABER (caber.org), modern farm where 3 generations family Berti will show us how to make salamoia bolognese. Lunch there with Berti family and meet the Mayor.

3:00 pm – Return to hotel and rest.

6:00 pm – City tour ending (about 7:30/8 pm) followed by dinner in CANTINA BENTIVOGLIO (cantinabentivoglio.it), a traditional restaurant.

DAY 3 TUESDAY, APRIL 21

9:30 am – 12:30 pm – Cooking class with pasta theme. Learn how to make tagliatelle, tortellini and fettuccine.

12:30 pm – Visit FICO (eatallyworld.it), the unique gastronomic park, and have lunch there.

3:30/4:00 pm – Return to hotel and rest.

6:00 pm – City tour ending (about 7:30/8 pm) followed by dinner in a typical restaurant.

DAY 4 WEDNESDAY, APRIL 22

9:30 am – 12:30 pm – Cooking class with fish theme.

12:30 pm – Visit to food market, lunch at OSTERIA BARTOLINI (osteriabartolinibologna.com).

3:30 pm – Return to hotel and rest.

6:00 pm – Visit to city center ending (about 7:30 pm), followed by dinner in a typical restaurant.



ITALY LIKE NEVER BEFORE

Italian Culinary Foundation • 12 East 49th Street, 11th floor • New York, NY 10017
212-381-0938 • info@italianculinaryfoundation.com

DAY 5 THURSDAY, APRIL 23

9 am – 12 noon – Cooking class with meat theme, then return to hotel, check out and transfer to Modena. Lunch in Modena.

3:30 pm – Check into PHI HOTEL CANALGRANDE (hotelcanalgrandemodena.com) and rest.

5:00 pm – Visit Pavarotti's Museum (casamuseolucianopavarotti.it), followed by dinner at Pavarotti's restaurant EUROPA 92 (ristoranteuropa92.com).

DAY 6 FRIDAY, APRIL 24

9:20 am – No cooking class today. Leave for Parma, visit Parmigiana Reggiano production in caseificio SAN PIER DAMIANI (sanpierdamiani.com).

11:15 am – Leave for Quinzano (Parma) to visit the Parma Ham factory PROSCIUTTIFICIO LA PERLA (salumificiolaperla.it). Have lunch there and taste the famous Parma Ham.

5:30 pm – Return to hotel. Free time in the evening to enjoy Modena on your own. Or just rest.

DAY 7 SATURDAY, APRIL 25

9:20 am – No cooking class today. Visit traditional Aceto Balsamico di Modena – ACETAIA SAN MATTEO (acetaiasanmatteo.it). Lunch in a traditional restaurant in downtown Modena and visit Modena's UNESCO city center.

4:00 pm – Return to hotel and rest.

7:00 pm – Leave hotel for Dinner Gala!

DAY 8 SUNDAY, APRIL 26

Breakfast and check out of hotel. Depart to Bologna airport (half hour from Modena).

Tour Price

\$4,550 per person

Payment (by check or credit card)

To hold your space, kindly email Marisa May at: marisamay@italianculinaryfoundation.com

Checks made payable to: ITALIAN CULINARY FOUNDATION

Mail to:
Italian Culinary Foundation
12 East 49th Street, 11th Floor
New York, New York 10017
Attention: Marisa May
-OR-

To Make Payment by Credit Card or Wire Transfer

Please provide all credit card or bank information.

Credit card payment will be processed via PAYPAL. An additional PAYPAL service fee will be applied.

Reservations/Cancellation

All reservations are held with a credit card # and a \$500 deposit is charged to hold your spot. Deposit must be received by Saturday Feb 22nd, 2020. Final balance must be received by Monday Mar 2nd, 2020. Full refund, if cancellation is received by Sunday Mar 1st, 2020.

Note

Itinerary, schedule, and locations are subject to change.