

**Itinerary**  
**Culinary Italy**  
**July 24—Aug. 2, 2008**

*(B, L, D indicates included meals Breakfast, Lunch, Dinner)*

**Friday, July 24**

Afternoon flight departs Minneapolis/St. Paul.

**Saturday, July 25**

Arrive Rome (D)

Arrive at the Rome Airport. Transfer by private coach to Hotel Tritone, steps away from the Trevi Fountain. Group dinner in a local restaurant, including wine tasting.

**Sunday, July 26**

Rome (B, D)

Morning tour of the Coliseum and Forum led by Eric and Cindy. Lunch on your own and afternoon free. [Possible alternative: morning free to attend a religious service and city tour in the afternoon.] Late afternoon cooking lesson with dinner at a traditional trattoria. Some of the dishes that you may prepare include *buactini all'amatriciana*, *saltimbocca all'aromana*, *carciofi alla giudia*, and *bigne*.

**Monday, July 27**

Rome (B, D)

Morning tour of the Sistine Chapel. Afternoon free with lunch on your own. Late afternoon cooking lesson and group dinner.

**Tuesday, July 28**

Rome — Orvieto (B, L)

Depart in private coach for Orvieto. Group lunch in a local restaurant on arrival. Afternoon tasting and guided visit of one of Orvieto's wine cellars. Accommodation in Hotel Filippeschi, a former palazzo transformed into a charming family-run hotel in the heart of the city.

**Wednesday, July 29**

Orvieto (B, D)

Guided tour of historic Orvieto, including a visit to the ancient cellars excavated in the *tufo* and a lesson about the different grapes and techniques used to make the wine. Lunch on your own and afternoon free. Late afternoon cooking lesson followed by dinner featuring a traditional local menu.

**Thursday, July 30**

Orvieto — Florence (B, D)

Depart in private coach to Florence. Along the way, stop at a Tuscan olive farm for a guided tasting to learn more about the different types of olive oil produced in Tuscany.

Time for lunch on our own, along the way or in Florence. Afternoon in Florence, a guided orientation tour that includes learning about the role of food and wine in the Renaissance. Late afternoon cooking lesson followed by dinner. Some of the dishes you may prepare include traditional Tuscan recipes such as *Pappa al pomodoro*, *Tagliata di pollo all'aceto balsamico* (chicken with balsamic vinegar), and *panna cotta*. Accommodation at Hotel Silla, a three-star property located in the heart of Florence on the bank of the Arno River.

**Friday, July 31**

Florence (B, D)

Guided tour of the Palatina Gallery in the Pitti Palace museum to discuss food and wine in Renaissance paintings, followed by a visit to a pastry laboratory. Afternoon free with lunch on your own. Group dinner in a local restaurant.

**Saturday, Aug. 1**

Florence (B, D)

Majority of the day free with lunch on your own. Late afternoon guided visit to an old food market to learn more about Tuscan foods and to shop for ingredients for today's cooking lesson. Early evening cooking lesson: learn to prepare a traditional Tuscan menu. Group farewell dinner.

**Sunday, Aug. 2**

Departure (B)

Either flight from Florence, or private coach to Rome for flights to Minneapolis/St. Paul.

**Register**

Register online, call toll-free 866-255-6523 or fax 507-786-8232. A deposit of \$350 per person guarantees your space.