



## Italy – Off the Beaten Path

May 20 - May 29, 2016

Benvenuti in Italia! Travel to Cento, Italy with Leigh to meet our host, Don Govoni, for our fourth unique culinary tour "off the beaten path" in the Emilia-Romagna region. Enjoy eight nights in beautiful Cento at the Hotel Europa and take leisurely day trips to the mountains, the plains and the Adriatic coast, all the while sampling the region's splendid cuisine. Indulge in local specialties including handmade tortellini, cappellacci, and artisanal cured meats and cheeses. Eat, drink and be merry alongside the locals at a sagra as they celebrate and share their local specialty. Taste regional delicacies like borlenghi and tigelle – foods that even most Italians have never heard of, accompanied by local wines including the real Lambrusco. Savor the bounty of the sea where local fish and shellfish unique to the Adriatic are expertly prepared. These are just a few of the epicurean delights that await those who join us on this tour. Don spends months each year in his ancestral home and is excited to again showcase this region that is seldom explored by tourists.

### Highlights include:

- Lunch and afternoon at an agriturismo
- Attending a local sagra (festival)
- Visit the Republic of San Marino
- Enjoying seafood in Rimini
- View Parmigiano Reggiano production
- Experience borlenghi and tigelle in the Appenine Mountains
- Tours of a balsamic vinegar acetaia, the Cento Market, and a cured meats facility
- Visit Comacchio ("little Venice") for wood grilled seafood
- Pasta Making class class in Cento
- Gelato Master Class  
Gelato University in Bologna, Italy

### Details

- \$2450.00 per person, double occupancy (airfare separate)
- \$250.00 Single Supplement
- Space is limited
- A \$1000.00 per person non-refundable deposit will secure your reservation
- Balance of \$1450.00 due no later than February 28, 2016
- Includes breakfast daily, 7 group lunches, 4 group dinners, airport transfers (only if flying with the group), ground transportation for group activities throughout the week.
- For more information or to register call 513-674-6059