

Autumn in Italy 2016

7-Day, 6-Night Culinary Experience with Cooking Classes
October 6-12, 2016

Join Punk Domestics' founder, Sean Timberlake, in an exploration of Italy's preserving culture as we travel to the region that embodies more than any other Italy's culinary spirit, Emilia-Romagna. We will make our base on the Adriatic Coast and enjoy the many flavors of Romagna, while sharpening our culinary skills at the hands of local artisans.

This 7-day trip features:

- Six nights at charming hotels in Romagna and Bologna.
- **All meals**, including drinks and local wine selection.
- The opportunity to **experience the food culture of Emilia-Romagna** including **hands-on cooking classes**.
 - Forage for prized **porcini mushrooms** in the Apennine mountains, and cook with them.
 - Make **preserves** with a local artisan jam maker.
 - Make **hand-rolled pasta** with a *sfoglina*, or pasta maker.
 - Make **piadina**, the local flatbread of Romagna, at Casa Artusi, a *museo del gusto*.
 - Experience **formaggio di fossa**, sheep's milk cheese that's stored in limestone pits.
 - Travel to Sant'Agata Feltria to experience their famous **festival, or sagra, of the truffle**.
- An **English-speaking guide** throughout the tour.

Thursday, October 6: Arrival

Sean and our local guide will pick you up at Bologna International Airport at 5 p.m. Our well-equipped touring bus will take us to **Cesenatico**, on the Adriatic Coast of Emilia-Romagna, about an hour's drive away. We will check in at a 4-star hotel run by a local family who will welcome us as their own. Enjoy a traditional Italian dinner and meet your fellow tour members. During the meal, we'll discuss what to expect in the coming days of our preserving trip, and answer all your questions.

Cesenatico is a small town on the Adriatic Sea, along the northeast coast of Italy, in the gastronomic heartland of Italy, Romagna. Born as a harbor, with a centrally located canal designed by Leonardo Da Vinci in 1502, Cesenatico has been a quaint but prosperous town based on fishing and trading, and is currently a thriving resort town frequented primarily by Italians and other Europeans, and gastronomes everywhere.

The first evening will be at Hotel Sirena, where the group will have a chance to settle in and relax from the day's travel.



The Canal of Cesenatico

Friday October 7: Jams, Savor, and Formaggio di Fossa

We will spend the morning with [local artisan Marzia Briganti](#) of La Casina di Marzia. She will lead us in a hands-on class on preserves, including [savòr](#), a local traditional conserve of fall fruits and nuts, as well as other preserves using seasonal fruit. We'll each take away a few jars of preserves that we contributed to making ourselves.

After lunch and a break, we will explore the surrounding area. We will visit **Sogliano al Rubicone**, the homeland of [formaggio di fossa](#), a local sheep cheese left to season in pits dug into the porous tufa rock the hill town is situated upon. The cheese will be available for purchase. (All cheeses aged more than 60 days may be brought back into the U.S.)



Marzia and Sharon share a smile in the 2012 class

We will then tour **Santarcangelo di Romagna**, a beautiful medieval town, where we will also have dinner at the renowned **La Sangiovesa** restaurant, a true Romagna *osteria* housed in the stables of an ancient noble palace. The restaurant is famous for its traditional fare, and its logo was designed by Federico Fellini. Adding to its charm are many hidden rooms and wood-burning stoves, all magnificently decorated.

Saturday October 8: Hand-rolled Pasta and Piadina, the Native Flatbread of Romagna

Monday morning we'll break out our rolling pins and take a [hands-on pasta-making class with Sandra, la sfoglina](#), who is charged with making fresh pasta for the Hotel Sirena every day, alongside nonna Fernanda, the matriarch of the DellaPasqua family. You'll learn how to hand roll two kinds of pasta dough and make a multitude of pasta shapes, including **capelletti**, **tagliatelle**, **tagliolini** and the Romagnolo specialty **strozzapreti**.



We'll also make **passatelli**, another Romagnolo specialty. This unusual form of pasta is made with bread crumbs, Parmigiano-Reggiano and eggs, and passed through a press into boiling stock to produce fluffy, dumpling-like noodles.

Later in the afternoon, we will head to Forlimpopoli for a tour of one of Emilia-Romagna's "Musei del

Gusto," literally "museums of good taste," a staple of this region that prides itself on being the culinary compass of Italy's epicurean traditions. We will tour **Casa Artusi**, the location of the museum of Italian home cooking, where we'll take a [hands-on class on making the classic flatbread of Romagna, piadina](#).

Sunday October 9: Sant'Agata Feltria and the Sagra di Tartufo

Fall in Italy is a magical season of food-focused celebrations called **sagre**. Sant'Agata Feltria is a charming little town in the Apennines, the mountain range that marks the border between Romagna and Tuscany. Every year in October it becomes a prime destination for truffle lovers for its **Sagra di Tartufo**, with restaurant pavilions offering reasonably priced truffle-themed dishes. You will be free to explore the fair and the food on your own and stroll and shop at your own pace. We'll send you off with some euros to spend. Expect a crowded, very Italian experience with no tourists anywhere in sight. This is a family event when all Italians gather on the street, eat to their heart's content and just enjoy a fall Sunday out with friends and family. It will be as authentic as anything you've ever done in Italy!



We will meet back at the bus in the afternoon and head to quaint mountain town of Portico di Romagna, an idyllic medieval town built in the 1200s near the border of Tuscany and little-changed since then, where we'll stay at the family-run **Al Vecchio Convento**.

Monday October 10: Foraging for Porcini

Nearly as prized as truffles are the exquisite **porcini mushrooms** that grow in the Apennines. We'll head out to the woods with Matteo, a skilled forager. We'll also learn the best way to prepare freshly picked mushrooms from the capable Capali family. Two generations of men run the kitchen at **Al Vecchio Convento**. We will cook, and then we will feast!



After lunch, we will head to Bologna. That evening, a local guide will meet us and take us out for *aperitivi*, small bites accompanying light cocktails in the Bolognese tradition.

Tuesday, October 11: Bologna

We'll start our morning with a local guide who will take us through Bologna's famed ***Mercato delle erbe***, the city's premier marketplace. From there, we'll head to **CIBO - Culinary Institute of Bologna** for hands-on classes in their kitchen.

The afternoon you'll be free to explore Bologna. While Milan is known as the fashion center of Italy, the area around Bologna is where most fashion production happens, so the shopping in the city is world-class.

In the evening, we'll reconvene with our local guide and have dinner at a local *osteria*, a traditional casual eatery featuring regional cuisine.



Wednesday October 12: Departures

After breakfast, we will have cabs ready to take you to the Bologna International Airport for your return flight.

Please note that the itinerary is subject to change, but every effort will be made to maintain the integrity of the value proposition of the trip.

Logistics

All European hubs have daily flights to Bologna International Airport. You can fly Lufthansa from Munich or Frankfurt, Air France from Paris, KLM from Amsterdam, British Airways from London as well as a plethora of low-cost carriers and Italian airlines. We will provide a courtesy shuttle from the airport to our meeting point, Hotel Sirena in Cesenatico, about an hour and a half drive from Bologna Airport. Our courtesy shuttle bus leaves the airport at 5 p.m. on Thursday, October 8. We highly recommend all trip participants to use our courtesy shuttle to reach the first destination, but train transportation to Cesenatico is possible although not convenient, and car rental will not be an easy option due to the lack of easy drop-off locations.

You may also arrive by train. Bologna is a hub for train service in Italy, and the train station is one free shuttle ride away from the airport, which is located about 5 miles outside of town.

A shuttle bus will take you back to Bologna International Airport if you plan to leave Italy at the end of the tour.

What to Pack

Dress in Italy is less casual than in the U.S. Changing in the evening to dressier clothes is considered appropriate. Given the range of activities, we recommend comfortable clothing for the day, such as jeans and business casual tops, e.g., polo shirts and simple blouses.

Evenings are not overly formal; cocktail dresses and suits would be considered overly dressy. Slacks and dressy tops for ladies, and a shirt and jacket for the gentlemen will suffice for all of our destinations. You won't always be able to change before dinner, so clothing that can transition from day to night is best. Bring comfortable shoes for cooking classes and to visit artisan facilities.

Please note that the weather is typically cool in October, and heating inside is not kept as high as it is in the United States. Lightweight fleeces or wool sweaters to work in the kitchen might be needed, and peeling off layers is always better than not having enough for your comfort. You will also need a jacket/coat when outside.

Electricity in Italy is 220 volts, 50 Hz. Voltage and frequencies are different than in the US, and so are the wall sockets. Pack an adapter plug or a transformer if you bring electrical items. Most computers and cell phones have a built-in transformer, but for other electronics you might need one.

What Is Included

Your culinary tour package includes:

- All land transportation during the trip.
- Shuttle service to and from Bologna International Airport at the scheduled times.
- All lodging, based on double occupancy (single occupancy available for an additional fee).
- All meals, including beverages (breakfast, lunch and dinner daily, starting with dinner on October 6 and ending with breakfast on October 12) and a house selection of wines.
- All hands-on cooking classes.
- All excursions and any entrance fees to places we will visit during the scheduled portion of the trip.
- An English-speaking guide.
- Unique cultural and culinary experiences to reveal the true heart of Italian cooking in spectacular location.

And What Is Not....

- Airfare, transportation to the meeting point at Bologna International Airport (should you choose to arrive via another destination), personal shopping and other optional activities.
- Additional beverages from the bar that are not provided with dinner and premium wines.
- Tips (optional).
- Anything not explicitly listed above under “What is Included.”

Pricing

Price per person, based on double occupancy, is 3,500 USD. Single accommodation is available for an additional 500 USD.