

# I prodotti Dop e Igp dell'Emilia-Romagna



**Nati qui,  
apprezzati  
in tutto il mondo!**



Regione Emilia-Romagna

[agricoltura.regione.emilia-romagna.it](http://agricoltura.regione.emilia-romagna.it)

# FAMTRIP 4



**DISCOVERING  
MODENA  
AMONG ART AND  
AUTUMN FLAVORS**



**Vignola, Castelvetro, Modena, Carpi**

EMILIA  
viamedia.com

Bologna&Modena

The Italian land of dolce vita  
**Romagna**

Con il patrocinio di:



Comune di Parma



## Saturday October 1<sup>st</sup> 2022

- 9.00 Departure from Bologna  
Transfer to Vignola, an ancient town between Bologna and Modena  
Visit to the Rocca di Vignola and tasting of Barozzi cake  
Lunch in a farmhouse near Castelvetro with a view of the autumn-colored vineyards  
Visit to a local Traditional Balsamic Vinegar producer  
Transfer to Modena  
Walking tour in the historic center with a stop at the Unesco site and the Albinelli market  
Free time
- 19.30 "Chef Table" dinner at L'erba del Re restaurant in Modena center: the chef prepares a tasting menu in front of the guests in a private room with an open kitchen and interacts with them explaining the making of the dishes
- Overnight in Modena at Hotel Milano Palace \*\*\*\*

## Sunday October 2<sup>nd</sup> 2022

- 9.00 Check-out and departure  
Visit of Parmigiano Reggiano dairy and tasting  
Walking tour Carpi, a jewel of the Renaissance  
Light lunch in a restaurant in Carpi with local products.  
Ristorante L'incontro
- 15.00 transfer to Parma
- 16.00 arrival in Parma, check in hotel  
welcome dinner

## FAM TRIP - THE MENUS

### SATURDAY 1<sup>st</sup> OCTOBER 2022

#### Lunch at Opera02 (Levizzano - Castelvetro di Modena)

<b>Starter</b>	Fried Gnocchini with Modena Ham
<b>First course</b>	Tortelloni with mountain ricotta, bacon and balsamic vinegar
<b>Dessert</b>	Super" ice cream with balsamic vinegar
<b>Beverages</b>	Lambrusco Secco di Opera02 Bio Opera Rosa (Lambrusco Grasparossa di Castelvetro)

### SATURDAY 1<sup>st</sup> OCTOBER 2022

#### Dinner Ristorante l'Erba del Re (Modena)

<b>Starter</b>	Chef's table tasting menu, Cold cuts, Deep Fried cod, zabaione and onions with Modena PGI Aceto Balsamico di Modena and parsley powder
<b>First course</b>	Tortellini in chicken broth Tagliatelle with modenese ragù Risotto with a milk and PDO Parmigiano-Reggiano cheese infusion, PDO Aceto Balsamico Tradizionale di Modena
<b>Main course</b>	Veal cheek, potatoes purè
<b>Dessert</b>	Zuppa inglese
<b>Beverages</b>	wine pairing

### SUNDAY 2<sup>nd</sup> OCTOBER 2022

#### Lunch at Ristorante L'incontro (Carpi)

<b>Starter</b>	Radicchietti with toasted bacon, Parmigiano Reggiano and Traditional Balsamic Vinegar of modena
<b>First course</b>	Lacquered duck ravioli, Ancient Mostarda dei Pio from Carpi, toasted bread crumble
<b>Dessert</b>	Macarons with the ancient Mostarda from Carpi and gelato.
<b>Beverages</b>	wine pairing

