



Saturday, 1st October 2022

- 08:15 Transfer from the hotel in Bologna to Comacchio.
- 10:00 Arrival in Comacchio: **Visit to the ancient Manifattura dei Marinati**, a local history museum that has restored the entire cycle of marinating eels and other fish from the valleys. At the end, during the screening of historical video footage, visitors will be treated to a **sample tasting of traditional marinated foods**. The visit will be followed by a **walk through the town centre**. On the day of our visit, Comacchio will also host a special event - the Sagra dell'Anguilla or Eel Festival. Finally, **we visit the Museo Delta Antico**, a museum that houses archaeological finds from the territory crossed by the Po River, dating from protohistory through to the Middle Ages.
- 13:15 Transfer for lunch to **Il Bettolino di Foce restaurant**, which is housed in an old fishing hut located in the heart of the Comacchio Valleys.
- 14:45 Transfer from Comacchio to Cervia.
- 16:00 Arrival in Cervia: **Guided visit to Camillone Salt Pan** by electric boat; it is the last of the 144 salt pans and is an integral part of *Musa - Salt Museum*. The visit is followed by a **sample tasting of products prepared using Cervia Salt**. **Guided visit to MUSA - Salt Museum in Cervia**, founded thanks to a great passion and desire not to lose a part of the city's key cultural heritage.
- 19.00 Accommodation at **Hotel Nettuno**** - Cervia | www.hotelnettuno.it**
- 21.00 **Dinner at Officine del Sale.**

Sunday, 2nd October 2022

- 09:30 Arrival in Faenza: **Guided visit to MIC - International Museum of Ceramics** exploring the art of ceramics from cultures around the globe, from the masterpieces of Italian Renaissance majolica to 20th-century art and design with maestros like Picasso, Matisse, Chagall, Legér, Dali, Burri and Fontana. This is the world's most important collection dedicated to ceramics and an authentic cultural centre dedicated to this material.
- 11:00 Transfer to **visit La Berta Farm, with sample tasting of wines and oils**. La Berta is a wine-producing farm overlooking the hills of Brisighella, in the lower Tuscan-Romagnolo Apennines. **Transfer to Brisighella.**
- 12:30 Arrival in Brisighella: **Guided walk around the old centre** of Brisighella, an ancient village that sits at the foot of three unmistakable rocky pinnacles, on top of which stands a 15th-century fortress. Via degli Asini leads to La Grotta restaurant, a characteristic venue inside ancient, where we will enjoy a lunch of local specialities.
- 14:30 Transfer from **Brisighella to Parma** and check in at NH Hotel

FAM TRIP 5 - THE MENUS

LUNCH SATURDAY 1ST OCTOBER 2022

"Il Bettolino di Foce" Restaurant - Comacchio

Appetizer	Toasted bread slices served with eel pâté
<i>Wine pairing</i>	Corte Madonnina still Sauvignon delle Sabbie
First Course	Seafood risotto
<i>Wine pairing</i>	Corte Madonnina Bosco Eliceo sparkling white
Main Course	Assorted fried fish of the Comacchio Valleys
<i>Wine pairing</i>	Corte Madonnina Bosco Eliceo Fortana sparkling red
Dessert	Eel-shaped biscuits. Served with "Umberto I" Maré liqueur, obtained by macerating sour cherries in Fortana wine

DINNER SATURDAY 1ST OCTOBER 2022

"Officine del Sale" Restaurant - Cervia

Appetizer	Piadina flatbread with grilled local sardines, wild radicchio and onions marinated in vinegar
<i>Wine pairing</i>	Officine del Sale Brut - Tenuta Casali Charnat method white Sangiovese
First Courses	House bronze-died macaroni served with fresh tuna, tomato and basil Strozzapreti pasta served with tomato-free fish sauce
<i>Wine pairing</i>	Enio Ottaviani Mada Chardonnay
Main Course	An assortment of grilled local fish
<i>Wine pairing</i>	Ordellafo di Calonga Superior Sangiovese
Dessert	House dessert

SUNDAY 2ND OCTOBER 2022

"La Grotta" Restaurant - Brisighella

Appetizer	Platter of cold cuts and soft Squacquerone cheese with homemade tigelle and piadina (local flatbreads)
<i>Wine pairing</i>	Dal Bello Asolo Prosecco extra dry
First Courses	Passatelli with Parmesan cheese fondue and local truffle Tortelli filled with wild greens and sheep's milk ricotta served with thyme-flavoured pork rib sauce
<i>Wine pairing</i>	Villa Antinori white Chardonnay and Trebbiano
Main Course	Pork cheek braised in Sangiovese wine served with roast potatoes
<i>Wine pairing</i>	Ca' di Sopra Crepe Superior Sangiovese Brisighella
Dessert	Small homemade pastries served with sweet Albana wine
<i>Wine pairing</i>	Villa Trentola Emma sweet Albana Bertinoro

