





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

- 08:30 Transfer to **Forlimpopoli**.
- 09:30 Arrival in Forlimpopoli – Casa Artusi <https://www.casartusi.it/it/>  
**Cookery lesson at Casa Artusi**; conviviality, quality and simplicity are the key ingredients in the school's recipes, where enthusiasts and professionals come together to enjoy practical experiences in the kitchen. The lesson will be followed by **lunch at Casa Artusi restaurant** where the premium quality of the ingredients, the quest for gastronomic excellence and respect for the seasonality of products and their environmental sustainability are the basis of all the recipes served.
- 14:30 Transfer from **Forlimpopoli to Bertinoro**.
- 14:45 **Arrival in Bertinoro: Welcome drink and greeting at the Fortress** followed by a **guided walk around the old town** ending with a tasting of products from the local area on the **terrace of "Ca' de Be" tavern**. Known as the "Balcony of Romagna" for the magnificent views of the sea and hills it offers, Bertinoro is an old village that has retained its original layout and boasts narrow cobbled streets that offer a glimpse back in time.
- 17:45 Transfer from **Bertinoro to Cesenatico** and accommodation at **Grand Hotel da Vinci\*\*\*\*** [www.grandhoteldavinci.com](http://www.grandhoteldavinci.com)
- 20.00 **Welcome drink** and greeting at **Museo della Marineria** <https://museomarineria.it/>  
 A unique maritime museum in Italy and rare on a global scale that, thanks to historical fishing boats, techniques and old navigation instruments, helps visitors to discover the history and origins of Cesenatico.
- 21.00 **Dinner at Nero di Seppia restaurant** on the Leonardo da Vinci-designed canal harbour. <https://www.nerodiseppiacesenatico.com/>

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

- 08:30 Check out and transfer to **Santarcangelo di Romagna**
- 09:30 **Guided visit to the Malatesta Fortress**, which was built on older remains and currently comprises the keep dating from 1386 and a structure with three polygonal turrets built in 1447, based on an initiative by Sigismondo Pandolfo Malatesta. The day continues with a **walk around the narrow streets and stairways of the mediaeval village**. **Arrival at Stamperia Marchi**, a historical craft workshop that still produces the ancient local rust prints on cloth. The artisan will demonstrate how the cloth is ironed out using the 17th-century mangle and how printing is done using the classic rust-coloured dyes. **Visit to the monumental public cave**: Santarcangelo hides a mysterious underground history, another city beneath the one visible at ground level, which consists in around 160 caves. To follow, on the lawns next to the entrance to the cave, **a presentation of some local products with sample tastings**. Finally, visit to **Grotta**

della **Salumaia cave**, with a demonstration of how cheese matured in terracotta pitchers, followed by a tasting of the cheese produced.

- 12:30 **Lunch at Lazaroun restaurant**, situated in a charming area in the heart of the old town centre of Santarcangelo di Romagna; a rustic yet elegant setting, where the bare-brick walls and 13th-century tufa caves hold sway.
- 14:00 Transfer from **Santarcangelo to Parma** and check in at NH Hotel

## FAM TRIP 6 – THE MENUS

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

#### Lunch at Casa Artusi Restaurant (Forlimpopoli)

- First Course** Romagna-style cappelletti no. 7 (filled with cheese and meat, served in broth)  
 Tortelli no. 55 (filled with cheese and parsley, served with butter, Parmesan cheese and truffle)
- Main Course** Devilled chicken (no. 541), roast radicchio, yoghurt
- Dessert** Ricotta semifreddo chilled dessert with fruits of the forest and Lemon pudding (recipe no. 679) or similar
- Wine Pairing** Typical local Romagna Sangiovese DOC wine or Romagna Albana DOCG wine  
 Hand-made apron, a typical local handicraft product, as a GIFT

### SATURDAY, 1<sup>ST</sup> OCTOBER

#### Dinner at Nero di Seppia Restaurant – Cesenatico

- Appetizer** Tuna tartare, seafood salad, marinated anchovies and marinara-style mussels
- First Course** Paccheri pasta with seafood sauce  
 Lemon sorbet
- Main Course** Grilled John Dory fillet with fresh sautéed baby spinach and confit tomatoes
- Dessert** House dessert
- Wine Pairing** Trebbiano, Albana and Chardonnay

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

#### "Lazaroun" Restaurant – Santarcangelo

- Appetizer** Squacquerone flan with Porcini mushrooms  
 Warm fillet of beef carpaccio with toasted almonds, salted Ricotta cheese and black truffle
- First Course** Rustic tagliatelle (hand-chopped beef sauce with tomatoes and peas)  
 Small three-color gnocchi with Santarcangelo "nicchia" cheese (Pecorino cheese matured in tufa caves in the restaurant)
- Main Course** Thinly-sliced beef sirloin served with an assortment of wild mushrooms and fried pumpkin  
 Assorted seasonal side dishes
- Dessert** Crispy wafer with Mascarpone cream and fruits of the forest
- Wine Pairing** Podere dal Nespoli Sangiovese DOC

