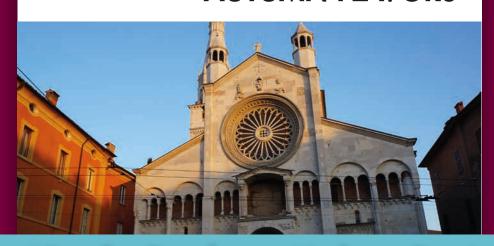


FAMTRIP 4



DISCOVERING MODENA AMONG ART AND AUTUMN FLAVORS



Vignola, Castelvetro, Modena, Carpi













Saturday October 1st 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 2nd 2022

9.00 Check-out and departure

Visit of Parmigiano Reggiano diary 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 1st OCTOBER 2022

Lunch at Opera02 (Levizzano - Castelvetro di Modena)

Starter Fried Gnocchini with Modena Ham

First course Tortelloni with mountain ricotta, bacon and balsamic vinegar

DessertSuper" ice cream with balsamic vinegarBeveragesLambrusco Secco di Opera02 Bio

Opera Rosa (Lambrusco Grasparossa di Castelvetro)

SATURDAY 1st OCTOBER 2022

Dinner Ristorante l'Erba del Re (Modena)

Starter Chef's table tasting menu, Cold cuts, Deep Fried cod, zabaione and onions

with Modena PGI Aceto Balsamico di Modena and parsley powder

First course Tortellini in chicken broth

Tagliatelle with modenese ragù

Risotto with a milk and PDO Parmigiano-Reggiano cheese infusion, PDO

Aceto Balsamico Tradizionale di Modena

Main course Veal cheek, potatoes purè

Dessert Zuppa inglese Beverages wine pairing

SUNDAY 2nd OCTOBER 2022

Lunch at Ristorante L'incontro (Carpi)

Starter Radicchietti with toasted bacon, Parmigiano Reggiano and Traditional

Balsamic Vinegar of modena

First course Lacquered duck ravioli, Ancient Mostarda dei Pio from Carpi, toasted

bread crumble

Dessert Macarons with the ancient Mostarda from Carpi and gelato.

Beverages wine pairing

