

I prodotti DOP e IGP dell'Emilia-Romagna: nati qui, apprezzati in tutto il mondo

The PDO and PGI products of Emilia-Romagna: born here, enjoyed worldwide



Regione Emilia-Romagna
Assessorato Agricoltura
agricoltura.regione.emilia-romagna.it

VIA EMILIA
MUSEO REGIONALE
emiliaromagnaturismo.it

FAMTRIP 1



PROSCIUTTO DI PARMA AND CURED MEATS OF PIACENZA

Parma and Piacenza



Con il patrocinio di:



Saturday 26th October 2019

- 09:30 Meeting your guide in the hotel lobby and guided walk in the Parco Ducale (the Ducal Park or The Garden) for a tour in the city centre of Parma, focusing on the main highlights, including 2 stops for tastings.
- 12:45 Lunch at a famous and traditional restaurant in the city centre:
Restaurant: La Filoma – www.ristorantelafiloma.it
- 14:30 Bus pick up and transfer to **Piacenza**.
- 15:30 Meeting the local guide and walking tour in the historical city centre of Piacenza.
- To follow: Bus pick up and transfer to **Rivergaro** (in the winegrowing area of Piacenza), to the winery estate **Azienda Vitivinicola La Stoppa – www.lastoppa.it**
Guided visit and dinner.

After dinner, bus pick up and back to the hotel in Parma. Overnight.

Sunday 27th October 2019

- 09:00 Bus pick up and transfer to the charming hill country surrounding Parma.
- 09:30 Visit to one of the most beautiful castles in Northern Italy: **Castello di Torrechiara**, near the village of Langhirano.
- To follow: Visiting one of the best producers of Prosciutto di Parma, in Langhirano, to discover the secrets of this unique product: **Fratelli Galloni Spa**
www.galloniprosciutto.it
- 12:30 Lunch including tasting of Prosciutto di Parma at the brand new restaurant managed by Chef Luca Natalini, located on the rooftop of the ham factory:
Autem by Luca Natalini – <https://autembylucanatalini.it/>
- To follow: Bus pick up and back to the hotel in Parma.

FAMTRIP 1 – THE MENUS

SATURDAY 26TH OCTOBER

Lunch at “Restaurant La Filoma” - Parma

- Starter** A selection of typical local cured meats: Prosciutto di Parma, Coppa di Parma, Fiocco di Prosciutto, Parmigiano-Reggiano and Torta frita (fried dumpling).
- First course** Tortelli d’Erbeta (typical homemade pasta filled with beets and ricotta cheese) and Tagliatelle with Strolghino (a delicious local salami).
Mixed salad.
- Dessert** Rustic Apple Pie
- Beverages** Local Wines (choice: Barbera, Lambrusco, Gutturino, Malvasia); Natural and sparkling water; Coffee.

SATURDAY 26TH OCTOBER

Dinner at “Azienda Vitivinicola La Stoppa” - Rivergaro (Piacenza)

- Starter** A selection of typical local cured meats accompanied by the tasty Bortolina (typical pancake).
- First course** Typical Pisarei e Fasò (pasta and beans),
- Main course** Roasted Coppa (pork neck) with potatoes.
- Dessert** Homemade cake
- Beverages** 4 wines pairing the food; Natural and sparkling water; Coffee

SUNDAY 27TH OCTOBER

Lunch at Restaurant “AUTEM by Luca Natalini” - Langhirano (Parma)

- Starter** Appetizer of Prosciutto di Parma, bread sticks and warm bread, oil and butter.
- First course** “Agnolotto” stuffed with grilled chicken and poultry ragout.
- Dessert** Duchess of Parma
- Beverages** Local wine (choice: Lambrusco, Malvasia); Natural and sparkling water, Coffee.

