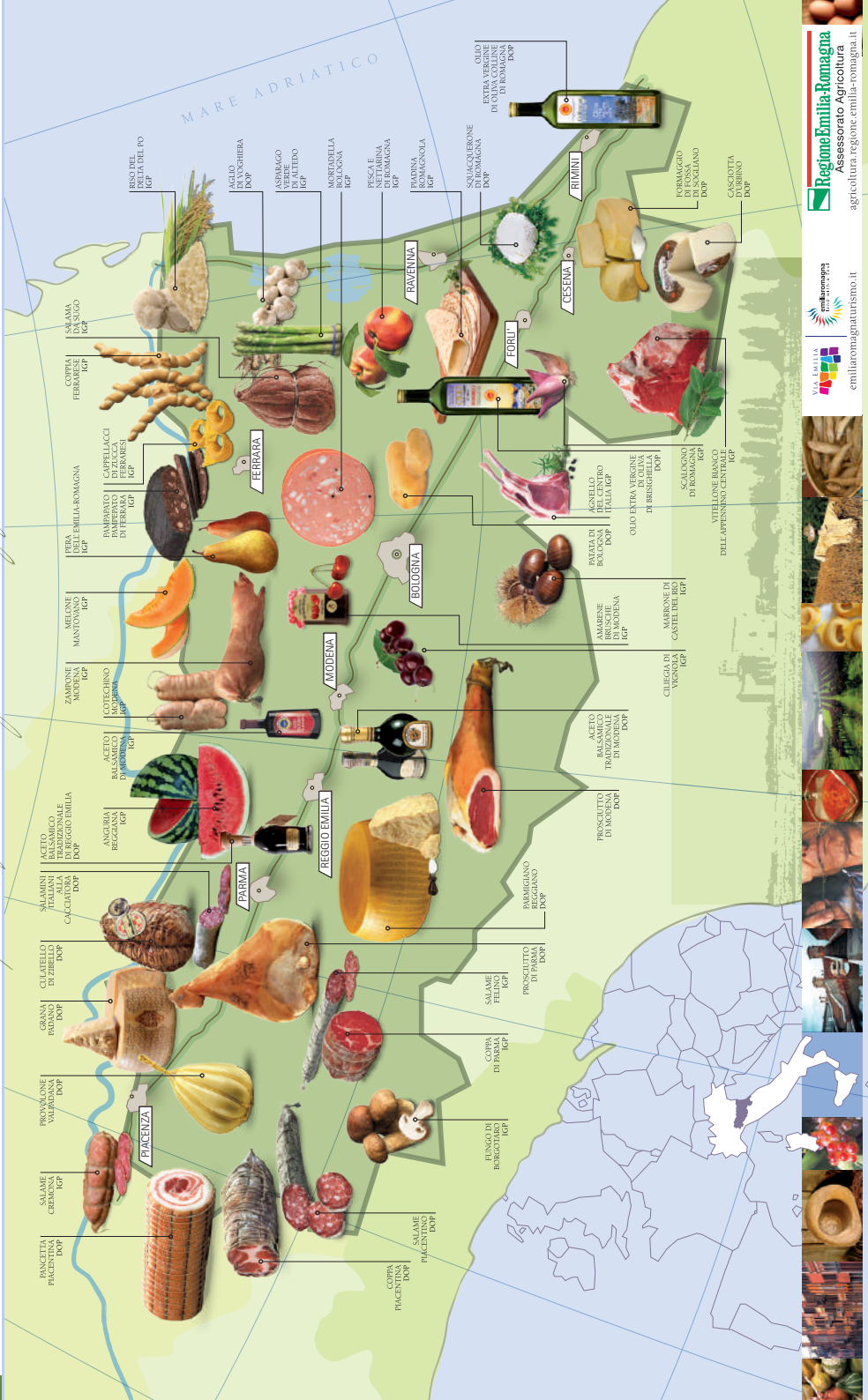


I prodotti DOP e IGP dell'Emilia-Romagna: nati qui, apprezzati in tutto il mondo

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

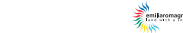


FAMTRIP 4



PIADINA AND CAPPELLETTI

Ravenna and Faenza hills



Con il patrocinio di:



Saturday, 26th October 2019

- 08:30 Meeting your tour leader in the hotel lobby. Bus pick up and transfer to **Ravenna**.
- 10:15 Arrival in Ravenna and meeting the local guide for a walking tour, visiting the main highlights of the town (i.e. Basilica of San Vitale and Mausoleum of Galla Placidia), belonging to the Unesco World Cultural Heritage list.
- 13:00 Lunch in old town centre at the historical and typical Restaurant “Ca’ De Ven” www.cadeven.it
- 14:30 Bus pick up and transfer to **Faenza hill country** district, to the winery estate “Tenuta Massellina” – **Castelbolognese (RA)** – www.masselina.it
- 15:30 Walking tour in the vineyard, visiting the wine cellar, the amphorae room and the “Bottaia” (wine barrels room). Wine tasting: 4 wines and appetizers.
- 18:00 Bus pick up and transfer to **Brisighella**, one of the most beautiful medieval villages in Italy. Check in at **La Rocca Hotel 3*** – www.albergo-larocca.it

Dinner at the hotel restaurant and overnight stay.

Sunday, 27th October 2019

Breakfast in hotel and check out.

- 09:00 Meeting the local guide and guided walking tour of the cosy medieval village of Brisighella.
- 10:00 Visiting the local hill olive groves and olive oil mill. To follow: guided tasting session of the highest quality Brisighella olive oil at CAB lab (olive oil cooperative producing the famous **PDO Brisighello olive oil**).
- 12:15 Lunch in a typical and characteristic restaurant: “La Grotta”, tasting a seasonal traditional menu - www.ristorante-lagrotta.it
- To follow Bus pick up and transfer to Parma – Starhotels Du Parc.

FAM TRIP 4 – THE MENUS

SATURDAY 26TH OCTOBER

Lunch at Ca’ de Ven – Ravenna

- First course** Cappelletti al Ragù (traditional homemade pasta filled with cheese and served with ragout sauce)
- Main course** Selection of cured meats and cheeses accompanied by the tasty “piadina”, the typical flat bread of Romagna territory. Grilled mixed vegetables.
- Dessert** Traditional cakes
- Beverages** Local wines; Natural and sparkling wines; coffee

SATURDAY 26TH OCTOBER

Dinner at La Rocca Hotel – Brisighella

- Starter** Small pumpkin and savoy cabbage pie with fondue and black truffle.
- First course** “Spoia Lorda” (local traditional stuffed pasta), with rocket and sausage. Sangiovese Risotto with Radicchio and Pecorino Cheese
- Main course** Mora Romagnola (local pig breed) pork chop with “Fricandò” (sautéed mixed vegetables) and grilled polenta.
- Dessert** “Forget me not cup” with chocolate custard, Brisighello olive oil crumbs and cherry mousse.
- Beverages** Local wines; Natural and sparkling wines; coffee

SUNDAY 27TH OCTOBER

Lunch at Ristorante La Grotta – Brisighella

- First course** Passatelli (typical homemade pasta) on Parmigiano Reggiano Cheese fondue and local truffle
- Main course** Slightly grilled lamb with bittersweet Radicchio and Taleggio Cheese flan.
- Dessert** “Marron Buono” chestnut cake with homemade Mascarpone cheese.
- Beverages** Local wines; Natural and sparkling wines; coffee

