

Taste of Italy
MAY 2020

An invitation to experience Italy through the senses

INFORMATION SHEET

Dates: Tour begins in Rome at 5:00 PM on Thursday May 14, 2020 Tour ends in Florence at 11:00 AM on Friday May 22, 2020

Prices:

Double occupancy: \$3,500

Single occupancy: \$3,700

Prices include a non-refundable \$500 deposit required upon registering in order to reserve a spot on the tour.

Inclusions:

Hotels All meals Various tastings and excursions (see itinerary below)

In-country transport (including transportation from Rome to Tuscany)

Airport transfer to hotel in Rome

Exclusions:

International airfare

Hotel room incidentals

Payments:

To reserve a space on the Taste of Italy tour, a \$500 non-refundable deposit is required. Participants can opt to pay in full upon registering or pay the balance in two installments: **Double occupancy** Jan. 1 2020: \$1,500 April 1 2020: \$1,500 **Single occupancy** Jan. 1 2020: \$1,600 April 1 2020: \$1,600 For reservations made after April 1, 2020, the balance is due upon registration.

Payment type and terms:

Participants can pay using the following methods: Bank transfer via Quickbooks invoice Zelle (Brianna@twkchicago.com) Venmo (BriannaBond1) PayPal (paypal.me/twkchicago) Credit card Note: The payee is responsible for credit card processing fees (5% of total transaction)

Refunds: Prior to March 14, 2020: 100 percent of the cost of the tour, up to the amount

the Participant has paid to The Wholesome Kitchen towards the cost of the tour (minus the \$500 non-refundable deposit). March 14, 2020 - April 14, 2020: 50 percent of the cost of the tour, up to the amount the Participant has already paid to The Wholesome Kitchen towards the cost of the tour (minus the \$500 non-refundable deposit). After April 14, 2020: No refunds will be issued.

Travel Insurance: I highly recommend you purchase travel insurance for this trip to protect yourself in the event that you need to cancel your trip for any reason. Travel insurance can also cover trip delay, trip interruption, medical expenses incurred while traveling, and/or lost or delayed baggage. If you need assistance with purchasing travel insurance, please email Jamie Kornblatt at Lake Shore Travel, jamie@lakeshoretravel.com. Be prepared to provide the total cost of the trip and the travelers' ages.

Where we are staying: [Albergo Santa Chiara](#) is a charming hotel tucked behind the Pantheon on a cobblestoned street in Rome's historic city center. Formerly a wine shop that dates back to 1839, it has been run by the same family for nearly a century. It features an open-air bar overlooking Piazza della Minerva and is a two-minute walk from [one of the best cafes](#) in town.

[Casa Montecucco](#) is a small, intimate agriturismo tucked away in the mountains of La Maremma, a region in southwestern Tuscany that stretches across 5,000 km of extremely varied landscapes from fabulous coastlines to plains and mountains. The agriturismo is run by Alissa Mattei, an organic chemist and frequent panel judge for international olive oil competitions. As part of the tour, Alissa will lead us in a detailed, illuminating olive oil tasting.

[Hotel Horto Convento](#), is a boutique hotel housed in a former convent in Borgo San Frediano, a quiet enclave just across the bridge from the hustle and bustle of the heavily trafficked city center. The hotel's beautiful private garden and newly furnished rooms will provide the perfect place to relax and soak in all the excitement of our trip. We'll be perfectly placed to explore the Oltrarno, an artistic and gastronomic hub in Florence.

Itinerary:

DAY ONE: ARRIVAL IN ROME -Arrive in Rome and settle in to [Albergo Santa Chiara](#). Check-in begins after 1:30 PM. Transportation from the airport to the hotel will be provided. -Dinner at [Trapizzino](#) where they serve a variety of triangle-shaped sandwiches on the world's most ethereal, fluffy focaccia

DAY TWO: MARKET-TO-TABLE COOKING CLASS -Market-to-table cooking class with Alice Adams, a Rome-based cooking instructor and food stylist, accompanied by lunch at [Latteria Studio](#) in Trastevere -Dinner at [Armando al Pantheon](#), a classic Roman

trattoria around the corner from the Pantheon

DAY THREE: GETTING TO KNOW TESTACCIO -Tour of the Testaccio neighborhood curated by [Katie Parla](#). Testaccio was a hub for much of the ancient trading activity that passed along the Tiber River. Later it became home to city's slaughterhouse and was largely shaped by the butchery culture. Today it is home to some of the city's most interesting and influential artists and chefs. We'll also tour and eat lunch at the Testaccio market

-Dinner at [Marigold](#), a restaurant and microbakery in Ostiense created by Calabrian chef Domenico Cortese and baker Sofie Wochner, who bakes all their bread and pastries in-house

DAY FOUR: DISCOVERING THE APPIA ANTICA -Free day to explore Rome. You will have the option to join our bike tour with a picnic along the [Appia Antica](#), one of the earliest and most strategically important roads during the Roman Empire. It dates back to 312 B.C.! -Dinner at [Flavio al Velavevodetto](#) in Testaccio, a classic and reliably delicious Roman restaurant that is partially built into Monte Testaccio, an artificial mountain that is essentially one giant pile of pieces of ancient clay amphorae

DAY FIVE: TRANSFER TO TUSCANY -Private transfer to [Casa Montecucco](#) with a stop around Lago di Bolsena for lunch -Dinner at [Casa Montecucco](#)

DAY SIX: ORGANIC WINE PRODUCTION + OLIVE OIL TASTING -Guided olive oil tasting with Alissa Mattei, an organic chemist and expert olive oil taster, at Casa Montecucco -Organic wine tasting at [Ampelaia](#) -Cooking class + Maremman-themed dinner themed at [Il Bacciarino](#)

DAY SEVEN: TRUFFLE HUNTING + EXPLORING THE TUSCAN COAST

-Truffle hunting with [Savini Tartufi](#) + truffle-themed lunch -Dinner at [Il Pescatori di Orbetello](#)

DAY EIGHT: A DAY IN FLORENCE -Private transfer to [Hotel Horto Convento](#)

-Afternoon walking tour of Florence -Dinner at [Il Santo Bevitore](#), a cornerstone of Florence's Oltrarno neighborhood

DAY NINE: DEPARTURE FROM FLORENCE

-Check out is at 10:00 AM

Changes to Tour Schedule: Every effort will be made to adhere to the tour schedule. Due to unforeseen circumstances, the tour operator may be required to adjust the tour schedule and/or certain tour activities. In the event that the itinerary must be adjusted, she will make every effort to supplement with activities and/or venues that hue closely to the nature of the original tour schedule.

Helpful Resources:

[National Geographic's Walking Rome](#)

[Katie Parla's Eating and Drinking in Rome](#)

[My favorite walking map of Rome](#)

Notes: Please make sure to have cash on hand to cover any incidental expenses. We will attend various tastings of different wines, cheeses, olive oils and other products that you may want to purchase to bring home with you. Some of the smaller producers may not be able to accept credit cards.

We will be walking a fair amount in Rome. If you require assistance, transportation can be arranged. Please communicate this to Brianna prior to the trip.

Questions? Please share your questions, concerns or other matters related to the trip with Brianna at Brianna@twkchicago.com or (224) 600-3221.

Ci vediamo a Roma!