

# EATING EMILIA ROMAGNA

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## TOUR ORGANIZER & OPERATOR

Forks on the Road

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This is a sample guided group itinerary. It can be customized for small or large groups and priced upon request.



Fertile and lush, northern Italy's Emilia Romagna region is worthy of a culinary pilgrimage. We'll enjoy a stay in its capital, the enchanting Bologna. Home to Europe's oldest university, it's nicknamed "The Learned", "The Red" for its rosy rooftops and lefty leanings, and "The Fat" for its gastronomic legacy which includes Modena's "black gold"—balsamic vinegar. We'll visit historic, sepia-toned Parma, famed for its art and music, it was named a "Creative City for Gastronomy" by UNESCO®—think Parmigiano cheese and prosciutto di Parma. Ravenna's stunning mosaics are on the itinerary, and we'll explore the countryside, tasting as we go.

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## DAY 1

Arrival in Bologna; transfer to the **Art Hotel Commercianti** or similar. Remainder of the day at leisure.

Dinner – Welcome Dinner with wine.

**O VERNIGHT** / BOLOGNA

**MEALS** / D





## DAY 2

Morning – A guided walking tour of Bologna will include iconic sites and the markets: *Mercato delle Erbe* and *Mercato di Mezzo*. We'll explore intriguing medieval alleyways, and stroll the city's signature porticos while learning about Bologna's social, political, and gastronomic history. The tour will include the University of Bologna with its stunning 17th century anatomical theater, medical displays and more.

Lunch – We'll take a "table at the back" of **Tamborini**, the ancient famed *salsamenteria* "deli." We'll enjoy a delicious learning lunch of regional foods: cured meats, cheeses, breads and wine. There'll be time to browse and shop.

Afternoon – A specially arranged gelato tutorial & tasting at the prestigious **Il Gelatauro**, a destination gelato shop widely considered to be Italy's best and visited by culinary figures from around the world. Extensive tastings and a sampling of the shop's handmade chocolate and renowned cookies and pastries.

Late Afternoon – Free time to shop or visit nearby museums.

Dinner – On own.

**OVERNIGHT** / BOLOGNA

**MEALS** / B / L

## DAY 4

Morning – A guided walking tour of the town of Ravenna home to a stunning and unequalled collection of Christian mosaics. Eight are registered UNESCO® sites. Our guide Manuela Farneti has authored the definitive book on these mosaics.

Lunch – On own in Ravenna.

Mid-Afternoon – Return to Bologna for a hands-on cooking lesson and dinner.

**OVERNIGHT** / BOLOGNA

**MEALS** / B / D

## DAY 3

Morning – Travel to the hamlet of Altedo, just outside Bologna, to visit the **Apicoltura Cazzola Honey Farm**. Meet the owners—the Cazzola brothers who are passionate beekeepers. The brothers have a sweet story to share and will offer an optional "suited-up" learning experience to interact with the bees, and honey tastings. Acacia Honey is their flagship product but as a result of their decision to practice nomadism and expand into different types of honey, the Cazzolas are now internationally recognized for creativity and excellence.

Lunch – A picnic will include the farm's own fruit jams and local wines.

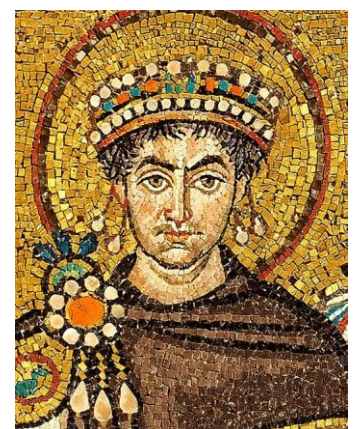
Afternoon – Visit a small family run balsamic vinegar producer **Acetaio Giorgio**. Learn about the fermentation process—the vinegar is aged for at least 12 years in wooden casks—followed by a guided tasting.

Stop in Modena to see the *Piazza Grande* and the magnificent Cathedral or visit to **Ferrari Museum**. Emilia Romagna is also known as Italy's Motor Valley.

Dinner – At a local trattoria in Bologna.

**OVERNIGHT** / BOLOGNA

**MEALS** / B / L / D







## DAY 5

Morning – Check out of hotel and depart to view the production of Parmigiano-Reggiano Cheese and enjoy tastings.

We'll visit an historic farm-estate and see the famed black pigs, other animals, and the greenhouses. Tasting of Culatello, the most prized salumi in Italy dating back to the 15th century will be on this day's agenda

Check in to the **Hotel Stendhal Parma** or similar.

Dinner – On own.

**O VERNIGHT** / PARMA

**MEALS** / B / L

## DAY 6

We start with a guided walking tour of Parma. Named by UNESCO® as a Creative City for Gastronomy, Parma is renowned for its art, architecture and music. Its *Piazza del Duomo* encompasses the Bishop's Palace, the pink marble Baptistry and the cathedral containing Correggio's masterpiece the *Assumption of the Virgin*. We'll receive a fine introduction to this historic city with its elegant cobblestone streets and sepia-toned stucco houses.

The afternoon is free to explore and shop,

Dinner – On own.

**O VERNIGHT** / PARMA

**MEALS** / B



## DAY 7

Morning – Prosciutto production experience—and tastings. Travel to the **Le Barbaterre Winery** for a vineyard tour and wine tasting. Prior to lunch, the chef will provide a demonstration of the regional specialty *Gnocco Fritto*. The day will include an olive oil tasting.

Lunch – At the winery.

Dinner – Farewell dinner with wine in Parma.

**O VERNIGHT** / PARMA

**MEALS** / B / L / D

## DAY 8

Departure. Transfer to Bologna Airport or arrangements for onward travel.

**MEALS** / B

# DISCOVERING THE CULINARY AND CULTURAL TREASURES OF EMILIA ROMAGNA



Image courtesy of APT Servizi/Emilia Romagna Tourist Board.