

# Magnifica Italia

## Culture and Cuisine

**15 days/14 nights**

**Price includes:**

- Deluxe coach
- 4 star hotels and 3 star hotel in Bolsena
- 11 dinners and 1 lunch
- Tour escort

**Price excludes:**

- Airfare and taxes
- Passport and visa fees
- Travel insurance
- Meals and drinks not specified

### Highlights

#### Bolsena

The ancient town of Bolsena sits on the shores of Lake Bolsena, in Viterbo Province, the north-western corner of the region of Lazio. The lake, which is filled with remarkably clear water, sits in the crater of a long-extinct volcano. In the midst of the lake are two privately owned islands, Isola Martana and Isola Bisentina. The old city of Bolsena is surrounded by the remnants of tufa walls, that were started by the Etruscans and completed by the Romans.

#### Day 1 – Rome – Bolsena

Upon arrival at Rome Fiumicino Airport, you will meet your tour escort and be transferred to your hotel in Bolsena. Dinner and overnight stay. (D)

#### Day 2 – Bolsena

After breakfast you will have time at leisure to explore the lake and the little ancient town of Bolsena. At 4.00p.m. you will start your cooking class lesson, ending with dinner, in which you eat what you have cooked. Overnight stay. (B & D)

#### Day 3 – Bolsena

After breakfast depart for a walking tour through the ancient Etruscan city centre to the Historical Museum for a visit, then continue on to a wine tasting in a typical “Cantina”. Afternoon at your leisure. Dinner and overnight stay. (B & D)

#### Day 4 – Bolsena

After breakfast, a full day at your leisure. Dinner and overnight stay. (B & D)

#### Day 5 – Bolsena – Orvieto – Rome

After breakfast depart for Rome with a stop in Orvieto to visit the marvellous Duomo “Jewel of the Roman-Gothic”. In the afternoon enjoy a walking

tour of Baroque Rome, viewing some of the masterpieces of Bernini and Borromini. Dinner and overnight stay. (B & D)

#### Day 6 – Rome

After breakfast we depart for St. Peter’s to visit the Basilica and its magnificent square. Proceed by private bus to the meeting point for the guided walking tour of Capitole Hill, the Forum and the Colosseum (from outside). Return to the hotel for a special dinner, including wine and a show. Overnight stay. (B & D)

#### Day 7 – Rome – Siena – Florence

After breakfast depart for Siena. Take a walking tour of the city to admire the Dome (outside), the magnificent square known as ‘Il Campo’, where, twice a year, the Palio race is run on bareback horses. Continue on to Florence, the Cradle of the Renaissance, known world-wide for its unequalled treasures. Late afternoon arrival in Florence. Dinner and overnight stay. (B & D)

#### Day 8 – Florence – Pisa – Florence

After breakfast depart for a guided tour of Florence, including the Cathedral, Giotto’s Bell Tower, the Doors of the Baptistry, Piazza della Signoria and the



Church of Santa Croce. After lunch depart for Pisa to view the Leaning Tower and the Cathedral. In the evening you may wish to take a stroll through Florence to find a quaint restaurant for dinner. Overnight stay. (B)

### Day 9 – Florence – Venice

After breakfast time for some shopping or more sightseeing before departing for Venice in the afternoon. A stop is planned at Michelangelo's Square for a last photo opportunity. Overnight stay. (B)

### Day 10 – Venice – Bologna

After breakfast depart for a guided tour of St. Mark's Square and neighbouring sites. The rest of the day is at your leisure to discover this unique city. Late afternoon departure for Bologna. Dinner and overnight stay. (B & D)

### Day 11 – Bologna – Assisi – Rome

After breakfast depart for a tour of Bologna one of the cities that most Italians would prefer to live in for the quality of life. The ancient heart of the city has kilometres of streets lined with stately porticos, mansions, towers, piazzas and monuments. After the tour of Bologna depart for Assisi, a religious town, significant of the life of St. Francis. Visit the great Basilica with its magnificent paintings by Giotto. From Assisi drive through Umbria, the 'Green Heart' of Italy and then on to Rome, arriving late in the afternoon. Dinner will be in a typical Roman restaurant and overnight stay in a hotel close to the airport. (B & D)

### Day 12 – Rome Airport – Naples – Pompeii – Sorrento

After breakfast early departure for Sorrento with a stop in Naples. Then continue on to the Amalfi Coast along the renowned panoramic cliff top road, offering an incredible view of enchanting towns nestled along the Gulf of Salerno. Afternoon arrival in Sorrento. Dinner and overnight stay. (B & D)

### Day 13 – Sorrento – Capri – Sorrento

After breakfast transfer to the harbour for our departure to Capri by hydrofoil (ticket to the funicular included). Return to Sorrento in the afternoon and the remainder of the day at your leisure. Dinner and overnight stay. (B & D)

### Day 14 – Sorrento – Rome

After breakfast time at leisure to do some shopping or enjoy the sights that Sorrento has to offer. Afternoon departure for Rome. Overnight stay. (B)

### Day 15 – Rome

After breakfast transfer to Fiumicino Airport.

*End of Tour*

## Ricotta Dumplings with Tomato Sauce

### Gnocchi di ricotta con pomodoro

*There are many versions of these dumplings in Italian cooking and each region claims to have the best recipe. Although it is not strictly a dish of the south, chef Biagio Lampo prepared this recipe at his Taormina restaurant before the evening's service.*

Serves 4

250 g ricotta  
250 g freshly grated pecorino romano  
1 egg  
pinch of nutmeg  
1 cup plain flour  
salt  
3 litres water  
1 quantity Tomato Sauce  
2 tablespoons freshly chopped Italian parsley  
freshly grated Parmigiano-Reggiano

1. In a bowl, combine ricotta, pecorino, egg, nutmeg and half the flour. Add salt to taste and mix to create a dough-like consistency. Add remaining flour and mix to make a stiff dough.
2. On a lightly floured surface, form mixture with palms of your hands into 6 cylinders approximately 30 cm long and 1 cm in diameter. Cut each cylinder into 1.5 cm pieces and press lightly with the back of a fork, pulling fork towards you. This will create the traditional 'ribbing' necessary to trap sauce.
3. Lightly salt water and bring to a boil. Cook dumplings in batches. When they rise to the surface after about 2 minutes, remove with a perforated spoon to a skillet or frying pan and keep warm. Repeat until all dumplings are cooked.
4. Warm tomato sauce and pour over gnocchi. Simmer until just warm. Scatter with parsley and serve with Parmigiano-Reggiano.

