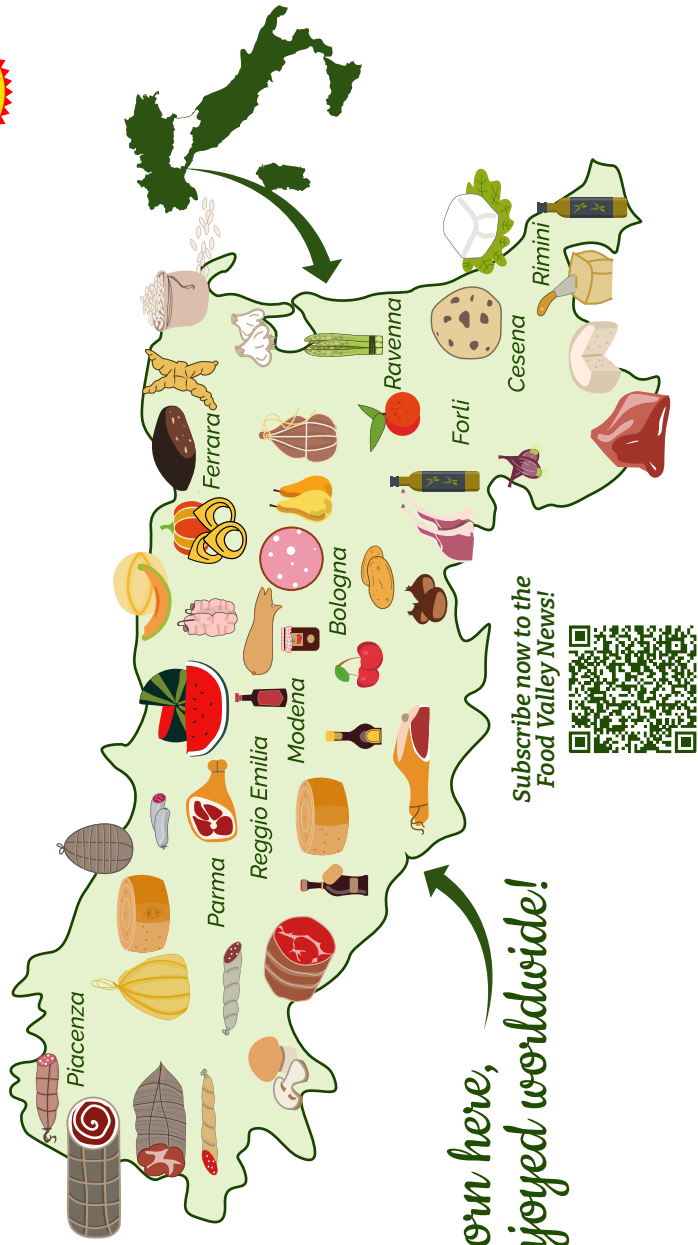




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FAMTRIP

Portico di R. | Cesenatico | Faenza
Santarcangelo di R.

DISCOVER AND EXPERIENCE ROMAGNA

THE TRADITION OF THE SEA
AND THE LIFE IN THE VILLAGES

VISIT **EMILIA ROMAGNA**
ITALY



ROMAGNA: DISCOVER THE TRADITION OF THE SEA AND EXPERIENCE THE LIFE IN THE VILLAGES
PORTICO DI ROMAGNA - CESENATICO - FAENZA
SANTARCANGELO DI ROMAGNA

SUNDAY SEPTEMBER 29, 2024

08.30 Departure from Bologna and transfer to Portico di Romagna to discover the local authenticity

10.15 Meeting with the truffle experts Matteo, Nicoletta and their Lagotti dog trainer at **Vecchio Convento** www.vecchioconvento.it

Quick coffee together followed by truffle hunting experience. After the hunt, *Tagliatelle* cooking class with aprons designed by the artisanal printing house Pascucci

12.30 Lunch based on *Tagliatelle* with truffles, prepared by the group

Wine experience with Andrea Peradotto who will present his sustainable project of saving the abandoned 50-year-old vineyards around Portico and Monte Busca

14.00 Transfer to Cesenatico

15.30 Discover the seafaring and fishing traditions of Cesenatico through the storytelling of its fishermen. Local aperitif based on traditional products

18.30 Seafood dinner at Maré, charming restaurant right on the beach www.mareconlacceto.it

22.00 Check-in **4*Hotel Da Vinci**, Cesenatico www.grandhoteldavinci.com

MONDAY SEPTEMBER 30, 2024

08.30 Check-out and transfer to Santarcangelo di Romagna

09.00 Visit to a farm and vineyard experience

10.30 Transfer to Faenza, famous for its ceramics (*Faience*)

11.30 **Casa Spadoni** laboratory of *Piadina Romagnola PGI*, which has its roots in countryside cuisine. The classic recipe consists only of type '0' flour, yeast, water, lard, milk and salt. A certified 'Azdora Romagnola' (lady food expert) will guide the guests in the preparation of the dough and teach them how to reach the perfect thickness. Visit to the historical inn. Lunch based on traditional products. www.casaspadoni.it

14:00 transfer to Parma

THE MENUS

Lunch - Sunday September 29, 2024

AL VECCHIO CONVENTO (Portico di Romagna)

Appetizer: Spelt bread *crostini* with white truffle and Parmesan cream

First course: *Tagliatelle* dressed with white truffle

Dessert: Chocolate *gelato* with Saba (grape syrup) and truffle *Cantucci* (almond biscuits)

Wines: Ridaccio and Buscamara by Andrea Peradotto (both local Sangiovese)

Dinner - Sunday September 29, 2024

MARÈ RESTAURANT (Cesenatico)

Mixed Appetizers: *Piadina*, baked gurnard, *Squacquerone*, *bruciatini* (burnt *Radicchio*)

Main course: The fried (squid, cuttlefish, crustaceans) and fried *Polenta* with 'Monfettin' - Cuttlefish soup. Spit, mullet, shrimps, Romagna-style cooked herbs and *Piadina*

Dessert: *Zuppa Inglese* (sponge cake) with 'DiBaldo' Alchermes Donut, Chocolate and Brulé

Wines: Pinot Bianco | Uait | Cà di Sopra Novebolle | Bolé

Lunch - Monday September 30, 2024

CASA SPADONI (Faenza)

Appetizer: Cold cuts of own production: *Mortadella 'Morabrada'* and Ham 'Malafronte' and cheeses from the local production (*Squacquerone PDO*, raw milk cheese, aged *Cacio del Borgo*) accompanied by *Piadina Romagnola* and fried dumplings

First course: Green *Cappellacci* stuffed with *Nuvola* cheese, dressed with artisanal butter and sage

Dessert: Homemade *gelato* with 'Fabbri' sour cherries.

