

Italy

FOR THE LOVE OF PIZZA!



"When the moon hits your eye like a big pizza pie, that's amore"

This eight day culinary adventure is a veritable pizza pilgrimage to Italy led by acclaimed Neapolitan pizzaiolo, **Roberto Caporuscio**, of New York's Keste Pizzeria & Vino and Italian wine and food experts **Michele** and **Charles Scicolone**, authors of *Pizza Any Way You Slice It*. The journey, with stays at charming hotels, includes exploring **Rome**, the seashore of Roberto's native **Sperlonga** and beautiful **Naples** - where it all began. Neapolitan pizza is officially part of Europe's food heritage - and fabulous. You'll learn the history of pizza, about its ingredients, how to make it and what wines to enjoy with it - and eat it at some of Italy's most famous pizzerias. But wait there's more! You'll visit gelato makers, chocolatiers, bakeries, wineries and cheese farms and witness time-honored artisanal craftsmanship.

Day 1, Rome - Sperlonga

Upon arrival in **Rome**, you'll receive a warm Italian *buongiorno*, meet your fellow pizza lovers and transfer via motor coach to the little seaside town of **Sperlonga**. After check-in, gather for a welcome drink and a light lunch. The afternoon will include time to rest and relax and a walking and tasting tour of Sperlonga. Dinner tonight will be at a charming local restaurant in the *piazzetta*. (L,D)

Day 2, Sperlonga-Gaeta-Formia

Breakfast at hotel

A full itinerary today will include a visit to a beautiful grotto and the Sperlonga Museum, built on the grounds of the Emperor Tiberius' villa. We'll travel to the nearby towns of **Gaeta** and **Formia**. The historical Old Town of Gaeta is replete with cobblestone streets, quaint restaurants and gelato and coffee shops beloved by the locals. A seaport, it lays claim to a renowned fish market and is famous for its *tiella* - the local pizza stuffed with calamari. We'll sample tiella at lunchtime and artisanal gelato. We'll also stop in Formia for a stroll down its main avenue and visit the unique winery **Villa Matilda** for a "taste of Campagna" with the Falernian wines.

Tonight we will gather at a local pizzeria for a hands-on pizza making lesson with Roberto and Michele. We'll dine on the fruits of our labor and enjoy local wines. Overnight Sperlonga (B, L,D)

Day 3, Sperlonga-Cassino-Naples

Breakfast at hotel

We'll depart Sperlonga and begin our journey to **Naples**. Our first stop will be the Benedictine **Monastery of Monte Cassino**. Set on a hilltop above the town, it is architecturally stunning and our visit will be a special one. A leisurely 3 course lunch in town will be followed by a wine tasting at the organic vineyards of **Alois Michele**. Here, ancient wines are recreated with finesse and added flavor. We'll arrive at our hotel in Naples in time to relax before dinner. We'll dine at one of Naples' oldest and most famous pizzerias. Overnight in Naples (B,L,D)

Day 4, Naples

Breakfast at hotel

Our focus will really be on pizza today! We'll tour the city's renowned **Caputo Flour Mill**. Established in 1924 and family run, Caputo's finely milled flour is one of the ingredients that gives Neapolitan pizza its special flavor. We'll also see how pizza ovens are made. Our lunch and dinner will be at two of Naples "must-eat" pizzerias. Overnight in Naples (B,L,D)

Day 5, Naples

Breakfast at hotel

Our morning walking tour of Naples will be a great way to see the sights, take the pulse of this dynamic city and work up an appetite for lunch which will be at an off-the-tourist-track pizzeria touted by the cognoscenti.

We'll dine tonight at **Ciro S. Brigida**, a traditional Neapolitan restaurant whose menu includes regional dishes like *rigatoni ricotta e polpettine* (rigatoni with baby meatballs) and *polpi alla Luciana* (squid cooked in a pocket with tomato and herbs). Overnight in Naples (B,L,D)

Day 6, Naples-Rome

Breakfast at hotel

This morning we'll set out for **Rome**, stopping outside the city at **Torre Lupara** a dairy farm specializing in buffalo mozzarella. We'll have a tour, a demonstration and a tasting. We'll lunch here on cheeses, cured meats, vegetables and breads. Upon arrival in Rome, we'll check into our hotel. The rest of the afternoon is at leisure.

Roman style pizza will be on the menu tonight and we'll feast on some of the best. Our destination will be fun and lively spot in the Trastevere district. (B,L,D)

Day 7, Rome

Breakfast at hotel

This morning we'll explore the picturesque neighborhood of Trastevere. Michelle will lead us on a culinary walking tour that will encompass **Campo de' Fiori**, Rome's most famous outdoor food and flower market. We'll have a coffee tasting at **Caffe Sant' Eustachio** one of Rome's most celebrated espresso shops and sample the "city's best" *pizza bianca* and a *porchetta* sandwich - and there will be gelato!

Our farewell dinner will be special. ***Checchino 1889 in Testaccio*** is a century-old, family-owned trattoria that offers classic Roman pastas and other regional specialties. We will feast on a 4 course dinner and savor delicious wine. Overnight in Rome (B,L,D)

Day8, Rome

Breakfast at hotel

Private transfer from the hotel to the airport.

Pricing Notes

\$4,495 per person, based on double occupancy

Single Supplement: On request

2012 Tour Dates

May 26 - June 2

September 29 - October 6

Hotels

Hotel Ganimede, Sperlonga

Hotel Royal Continental, Naples

Hotel Ponte Sisto, Rome

Price Includes

Hotel accommodations as scheduled; transportation to/from airports; cooking classes; meals, wine, tastings and guided tours as indicated

For More Information

Call us Toll Free on 888 345 3005 or email us at melissa@tourdeforks.com

© Tour de Forks 2012