

Italy

HIDDEN VENICE...an independent package



*Venice is like eating an entire box of chocolate liqueurs in one go
~ Truman Capote*

Highlights

- 3 nights accommodations B&B at Hotel Flora
- 1 hands-on cooking lesson and lunch (drinks included)
- 1 fish cooking demonstration and lunch (drinks included)
- Guided Bacari tour (food and drinks not included)
- Visit to atelier of Venetian Masks
- Visit to Tramontin Gondola yard

Day 1, Venice - Bacari tour

Arrival in Venice and private transfer by water taxi to Hotel Flora just behind St. Marks Square. In the late afternoon you'll meet with our guide-sommelier for a Bacari tour. Bacaro, the Venetian version of a wine bar, serve tapas called cicheti which are traditionally consumed with a glass of wine. Venetians stop to snack and socialize before and after meals. Sampling various bacari, you'll learn about the people of Venice and the lifestyle of a community of pedestrians!

Day 2, Cooking lesson - Venetian Masks Atelier

Breakfast at the hotel. Your hands-on cooking class is held in a private apartment near the Grand Canal, and lasts four hours, including lunch. You'll prepare dishes from a regional, seasonal menu, and you'll talk with the cook about different aspects of the local cuisine. This afternoon, you will visit a mask atelier. In the eighteenth century, Venice was renowned for the most famous Carnival in the world. Every social class experienced Carnival, a time of amusement, transgression and creativity. The mask

maker from the Tragicomica Atelier will tell you the history of Venetian masks over the centuries; the reasons why people loved disguising themselves, and show you Venetian masks which are still produced according to tradition.

Day 3, Rialto Market - Fish cooking demonstration - Gondola Yard

Breakfast at the hotel. This morning you'll begin with a visit to the Rialto fruit and vegetable market, and the fish market, the best for variety and freshness. Your guide will take you across the Grand Canal by a gondola to reach the Cannaregio district, where chef Massimo will demonstrate how the fish is cleaned, and the best way to enhance its natural flavors. Lunch will be based on the day's catch. You'll also meet the President of the Rialto Fish mongers, who works in the restaurant. The menu may include: an Adriatic seafood dish including Lagoon crabs, baby octopus, Venetian cod and shrimps, homemade egg pasta with Scampi and peas and finally, Sea Bass fillet with vegetable ratatouille.

After lunch you'll visit a Gondola yard. The Tramontin gondola yard dates from the 19th century. On the occasion of King Vittorio Emanuele's visit to Venice, Domenico Tramontin was asked to make a traditional gondola for his family, which is today displayed in the Doge's Palace courtyard. The master in charge, Roberto Tramontin, will explain the history and features of this unique boat, designed exclusively for Venetian canals.

Day 4 Departure

Breakfast at the hotel. Private transfer by water taxi to Venice airport or train station

Pricing Notes

4 days/3 nights

Cost: From \$2,050 per person, based on double occupancy

Single Supplement: On request

For More Information

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