La Passeggiata: A Culinary Stroll through Northern Italy
September 24 - October 4, 2015

Guided by Italian culinary experts Rynn and David Caputo
Owners/Cheesemakers of Caputo Brothers Creamery

Have you ever dreamed of quitting your job and hopping on a plane to Italy to sample all of the culinary delights this beautiful country has to offer? Are you curious what inspired Rynn and David Caputo to do just that? Have you always wondered what it would be like to make artisan cheese, cured meats, and wine? “Absolutely” you say?? Then we would like to invite you to join us on a very special culinary stroll - or as the Italians say, “La Passeggiata”- this fall, September 24 – October 4, 2015.

For those of you unfamiliar with the Caputo’s culinary journey, it all started in Calabria, Italy where they attended culinary school in 2006. It was in this unique and wonderful region that they first fell in love with cheesemaking and learned first-hand what traditional, regional Italian cuisine meant. They then spent the next two months traveling through all 20 regions of Italy, specifically focusing on the food, wine, meats and cheeses of each region. During that time they developed relationships with amazing artisans, and discovered hidden gems that regular travelers might not ever experience…that is until now!

Living like a local is what this experience is all about! We won’t just eat good food – we will meet the artisans that produce it and get a deep understanding of the traditions that drive this amazing food culture. You will explore markets and wander with amazement through streets filled with the most beautiful produce, meats, and delicacies you have ever seen. We keep the tour groups small enough to ensure that each participant gets the absolute most out of this incredible experience.

The following is a brief overview of the tour. We will also have a detailed, day-by-day itinerary that will give you a more in-depth look at this ‘off the beaten path’ trip.

A few of the places we will visit:
• Greve in Chianti*
• Parma*
• Modena
• Emilia-Romagna
• Panzano
• Cinque Terre
• Levanto

*locations for overnight stays
Just a sample of some of the adventures we will experience:

- Daily feasts designed to highlight the traditional recipes and dishes from each region or town
- Visits to some of Italy’s most famous markets for meats, cheeses, and fresh fruits and vegetables
- Educational tasting at an Olive oil production facility
- Visit to a small-artisan, family-run Culatello producer for a tour and sampling (this beautifully preserved “pig butt” cannot be exported to the US, so this might be your only chance to experience this exquisite meat!)
- Experience the Parmigiano Reggiano cheesemaking process (you’ll never reach for the shaker of Kraft Parmesan again!)
- Tour of a fifth generation, family-run Balsamic Vinegar facility in Modena
- An afternoon of pasta making
- Cultural excursions around Tuscany
- Many local and educational wine tastings
- A visit to the world-famous “Butcher of Panzano”

Pricing
We know that financial planning for a trip like this can sometimes be challenging, so we have tried to make the pricing as straightforward as possible. We have structured the trip in such a way that all expenses will be included in the price.

Transfers, lodging, meals, excursions, transportation, and cooking classes will all be included in the price of the trip. The only exceptions to this would be the airfare, one to two lunches on a free day, and any souvenirs or products you might want to bring home. We have also included a pre-trip Farm Table dinner at the Caputos’ Creamery in Spring Grove, PA in early September. This will be an opportunity for you to meet other members of the touring group before departure (Skype can be facilitated for those that do not live locally).

Flights
Each member of the tour will be responsible for booking their own flight into Pisa (airport code: PSA) and out of Florence (airport code: FLR).

These flights will typically leave the US on September 24th arriving on the 25th. Please try to find a flight that arrives prior to noon if possible.

Payment Details:
- Double occupancy: $3,850, Single Occupancy: $4,500 (if you are traveling alone and willing to be paired up to room with another single traveler, please let us know)
- Deposit of $1250 is due upon booking
- Final payment is due 60 days from departure
- Cash & check accepted

Make your reservation today!
Call or email Kyle Carter at kyle@caputobrotherscreamery.com or 717-850-6045