

Discover Italy with Anna & Michael Olson – Spring 2022

Parma, May 7th – 14th

Program Itinerary with notes from Anna & Michael

Saturday May 7th – Welcome to Parma

Arrival to Parma and check in at [Grand Hotel de la Ville](#) (5 stars) in Parma City Centre.

7:00 pm – meet and greet with group and welcome dinner at local restaurant (within walking distance).

“We look forward to raising a glass and toasting to the joy of (finally) travelling together!”

Sunday May 8th – Discovering Parma and Prosciutto experience

After breakfast, meeting with local guide to discover Parma’s history (walking tour)

Free time for lunch – recommendation available upon request

In the afternoon, transfer to [Prosciuttificio Galloni](#) (DOP producer) – approx. 35 min from Parma

Visit to prosciutto production and demonstration of prosciutto cutting by hand.

5pm – exclusive use of “[La Zagara](#)” restaurant (located on the rooftop of the Prosciutto production) for a cooking demonstration with local chef.

Dinner to follow

“On every excursion, we’ll take time to provide plenty of delicious information on the topic at hand, covering the history, process and importance of the food to this region. This way you can appreciate every delectable bite with a sense of context and place.”

Monday May 9th – Bologna and Mortadella

In the morning, transfer to Bologna (approx 1.5 hr)

Visit in the historic centre to [Salumeria Simoni](#), one of the highest quality producers of Mortadella. Located in an historic medieval market, Salumeria Simoni manufactures most of the products they sell (porchetta, coppa di testa, bread, etc.)

During this session, guests will be immersed in the “Scuola di Salumeria Bolognese” (Bologna Charcuteries School) where the representative from Salumeria Simoni will talk about history of charcuterie, explain how their products are made (looking at the different cuts of meat) tasting of warm baked products (such as the bread tortellino).

Lunch will consist of the tasting of locally made products.

Free time in Bologna in the afternoon and return to Parma.

Free time for dinner.

“We love the city of Bologna with its ancient history and university vibe (you may even spot a graduate sporting a wreath of laurel leaves, a centuries-old tradition). In addition to becoming fans of mortadella, we also discovered an amazing gelato spot and a place that makes the best Aperol Spritz – we have free time in the afternoon, so we’ll make sure to let you know where to go.”

Tuesday May 10th – Discovering the countryside

Transfer to Strela, a wonderful location in the heart of the Italian Appennino mountains.

Meet and greet with Chef Mario Marini at [Il Cielo di Strela](#) and visit to a local production of Parmigiano Reggiano DOP. Vertical tasting of 12-24-36 months aged Parmigiano.

Return to the Agriturismo Restaurant where Chef will teach how to make traditional Italian gelato with basic tools (hand whipped).

Light lunch with local cheese and salami, focaccia, savoury tarts, salads and “amor” a typical “dessert” from the area.

In the afternoon, relaxing time at the farm with possibility for a “full immersion in Nature”. An easy stroll thru the woods of the Val Taro hunting for the “prugnolo” (calocybe gambosa – St. George’s Mushroom) if we are lucky enough...

Upon our return to the restaurant, we will get to work to prepare Crosetti (a local fresh pasta) that will be part of our dinner to follow.

Dinner at the agriturismo restaurant

After dinner, return to Parma.

“Visiting an agriturismo is a special experience because we can enjoy time away from busy cities and instead can take in the serenity of our surroundings, along with absorbing a better sense of the source of the regional ingredients.”

Wednesday May 11th – Day off

Enjoy some R&R at our hotel, catch up with some vacation shopping or ask us about organizing some excursion. Suggestions and logistic aid will be available upon request.

“We are happy to offer activities and adventures for you to take on, but you might also enjoy being a “local” for the day, having the time to sit on a patio with a book or catch a concert...or drive a race car??”

Thursday May 12th – A taste of Liguria - Cinque Terre

Transfer to Spezia (2.5 hr) where we will catch the local train to Cinque Terre.

Upon arrival to [Monterosso](#), we will meet with the chef of a local restaurant and experience a truly authentic recipe demonstration on Pesto.

Lunch at the local restaurant and free time in the afternoon to explore the town until approx. 5:30 pm.

Return to Parma (we are estimating to arrive back to Parma by 9pm)

“Get your cameras and phones ready, because you won’t want to miss a moment of this beautiful day trip. We’ll be right on the coast, tasting pesto and taking photos & videos. Wear good walking shoes, because these 5 villages are the definition of hillside towns.”

Friday May 13th – Balsamic Vinegar and Pizza

Free time in the morning.

In the afternoon, transfer to Reggio Emilia to visit [Medici Ermete](#) – one of Italy’s best producers of balsamic vinegar located in a traditional farmhouse from the 1700.

We will visit the wine museum learning about ancient techniques of production of the Lambrusco wine.

A visit of the balsamic winery will precede a tasting of the 12, 20 and 25+ years aged vinegar paired with local finger food.

After the visit, transfer to Reggio Emilia and Farewell dinner at [Piccola Piedigrotta](#) (chef Giovanni Mandara) with Pizza tasting menu.

Return to Parma

“By now, we’ve shared meals and memories and we are wrapping up the trip at our favourite pizza place. You’ve never had pizza like this, and it inspired us to create a recipe from our previous visit here!”

Saturday May 14th – End of trip.

Check out after breakfast

“Hungry for more? Let’s plan the next trip now!”

What’s included:

- 7 nights accommodations in a **5 star hotel**
- Private transportation where specified in the program
- Hosted by celebrity chefs **Anna Olson & Michael Olson** and guided by **Giovanni Varano**
- At least 2 live cooking experiences
- Visit to local productions (wineries, balsamic, olive oil, prosciutto, parmigiano Reggiano, mortadella, etc.) with tastings included
- Guided cultural tours
- Visit to **Cinque Terre, Liguria**
- Breakfast + 3 lunches + 7 dinners (with non-alcoholic drinks and up to 250ml of wine per person for every lunch/dinner)
- Priceless cooking tips, recipes and cooking demonstrations with Anna & Michael!

What’s not included:

- Airfare to/from Italy
- Transfer to/from airport to Hotel in Parma
- Anything not specified in the program
- Travel insurance (trip cancelation, medical, etc.)

Price: **\$ 6450** *based on double room occupancy (twin or queen/king bed) + GST*

Single room supplement: \$ 550 + GST.