

*My Passion
for Piedmont*



Daniel Rosati's

La Villa Cucina



15 years in the making and after numerous requests I am pleased to present:

My Passion for Piedmont

Piedmont, “*At the Foot of the Mountains*”, located in north-western Italy, this region, the second largest in Italy, is surrounded on three sides by the Alps & Apennines it borders France, Switzerland and the Italian regions of Val d’Aosta, Liguria, Lombardy & Emilia Romagna. Torino its largest city and the first Capital of the newly unified Italy is also the birthplace of FIAT, Lancia & Alfa Romeo...here The Slow Food movement started and it is where the ever popular Nutella was created. Our week will be spent in the beautiful hills of Le Langhe, our accommodations the elegant 18th century Villa Pattono, an aristocratic country wine producing estate owned by the famous Barolo wine producer Renato Ratti. This very special anniversary program will include full participation cooking classes, visits and tastings of Piedmontese specialties like Gianduja chocolate & Torrone, we will visit a Riseria to see the fall harvest of Carnaroli rice and of course the world renowned wine producers of this rich agricultural area. We will enjoy the White Truffle Fair in the open air market of Alba and personally selected restaurants will round off our gastronomic week! As I have now for 15 years, I invite you to join me as we celebrate the seasons of Italian cooking and culture. Experience the abundance of Italy in the company of old friends and new acquaintances...Here’s to 15 delicious years, *SALUTE!*

Daniel Rosati, Founder

Sunday - Arrival

Transfer from Milan to Villa Pattono
Afternoon free to enjoy the estate and Spa
Dinner at Villa Pattono



Monday - Day 1 - BAROLO

Buffet breakfast including local products
Morning visit to a TORRONE producer
Then wine tasting of BAROLO with antipasti at the
CANTINA RENATO RATTI & SYLLA SEBASTE estates
Afternoon at Agriturismo Eremo Della Gasparina with Daniel &
Chef Alessandro for special cooking class including Dinner

Tuesday - Day 2 - ASTI

Buffet breakfast including all local products
Light lunch & cheese tasting with special guest
IVANO MAERO "The Cheese Hunter"
Afternoon tasting at GANCIA estate
Dinner at Restaurant GENER NEUV in ASTI



Wednesday - Day 3 - The PO River Valley

Buffet breakfast including all local products
Morning special cooking class featuring *RISOTTO* at RISTORANTE BALIN including lunch
Visit to a *RISERIA* where CARNAROLI rice is produced
Dinner at Villa Pattono Piedmontese style - A late afternoon - *Merenda Sinoira* this is a meal that was normally served late afternoon and includes salumi, prosciutti, cheeses, anchovies with green and red sauce, *Vitello Tonnato*, *Carne Crudo all' Albese* and dessert

***Thursday - Day 4 -
BARBARESCO***

Buffet breakfast including all local products
Morning cooking class featuring Alba White Truffles
Afternoon visit and tasting at CERETTO estate
Afternoon visit to Chocolate Factory
Dinner at LA CIAU DEL TORNAVENTO in Treiso



***Friday - Day 5 -
TORINO***

Buffet breakfast including all local products
Day Trip to Torino, Capital city of PIEDMONT and first Capital of the Kingdom of Italy
Light lunch at the original EATALY
Tour the historical city center and drink a Bicerin (special drink of chocolate, coffee and cream)

Time permitting, a visit outside of Torino to an ATELIER of stylish italian clothing
Dinner at RISTORANTE ADRIANO MESA in Frossasco - Chef Adriano Mesa cooks heavenly food, he uses all local and biological products and cooks in front of the clients

***Saturday - Day 6 -
ALBA & CUNEO***

Buffet breakfast including all the local products
Saturday morning visit of ALBA and open air market
Lunch and wine tasting at FONTANAFREDDA, historic villa & winery once owned by King Vittorio Emanuele II
Afternoon visit and tasting at Distillerie MAROLO
SPECIAL ANIVERSARY DINNER at RISTORANTE BASTIAN CONTRARIO on the hills overlooking Torino, famous for 69 antipasti!



Sunday - Departure

AM departure from Villa Pattono to Milan

My Passion for Piedmont



Please Contact Us For Current Pricing...

Airfare and Airport to City Transfers are not included.

Price Includes: Meeting point *GROUP* transfers, contingent only when a core minimum of participants arriving at suggested airport or meeting point (at same hour of day) on arrival or departure has been met. Nightly accommodations, according to duration of program. All rooms have double beds, bath and/or shower, mini-bar and television. Continental breakfast served daily. Culinary and artisan lessons, tastings, tours, transportation to and from the meeting point and for all scheduled activities and meals. Room incidentals are responsibility of each guest, in example: Spa treatments, telephone calls, items from mini-bar, laundry and other beverages consumed outside of organized visits and planned dining etc..

Booking Terms and Conditions: An \$800.00 *per person* non-refundable deposit is required to reserve a space in all La Villa Cucina programs. Final Payment is due 140 days prior to commencement of program. Cancellations made 140 days or less prior to commencement of program will result in the loss of all funds received. Exceptions to this cancellation policy cannot be made for any reason, including personal emergencies. There is no refund for leaving a program early or arriving late. La Villa Cucina reserves the right to cancel any program prior to its start. ***Due to demand for space, early registration is encouraged.***

Before purchasing airline tickets, please wait for confirmation of program!

Insurance: TRAVEL IS AN INVESTMENT, Protect this investment by purchasing: cancel for any reason insurance, trip cancellation insurance, insurance coverage in case of medical emergency or loss of personal property and is strongly recommended. (www.squaremouth.com) La Villa Cucina is not responsible for damage, loss or theft of personal belongings. There will be some free time when transportation will not be available. You are invited to use the property for tennis, swimming, biking and hiking. Some of these activities will be at your own cost and may need to be arranged in advance. La Villa Cucina is not responsible for any situations that occur during these non- scheduled events.

Special Needs: Please notify La Villa Cucina of any medical conditions requiring special attention.

La Villa Cucina has the right to make changes to itinerary. La Villa Cucina will do its best to keep changes to a minimum.

La Villa Cucina llc

57 Garrison Street - Apt. 2
Newark, New Jersey 07105
Phone: (973) 344-3559

Email: info@lavillacucina.com



La Villa Cucina Registration
My Passion for Piedmont

NAME: _____

ADDRESS: _____

E-mail: _____

CITY: _____ STATE: _____ ZIP: _____

DAYTIME PHONE: _____

EVENING PHONE: _____ FAX: _____

NAME: _____

ADDRESS: _____

E-mail: _____

CITY: _____ STATE: _____ ZIP: _____

DAYTIME PHONE: _____

EVENING PHONE: _____ FAX: _____

WHO TO CONTACT IN CASE OF EMERGENCY:

NAME: _____ DAYTIME PHONE: _____

EVENING PHONE: _____ CELL PHONE: _____

Prefer Single Room - (single supplement applies)

Please sign waiver and send completed form with your deposit of \$800.00 per guest to:

La Villa Cucina
57 Garrison Street - Apt. 2
Newark, NJ 07105

Please make all checks payable to **La Villa Cucina, llc** , credit cards are not accepted.

Release and Assumption of Risk:

I agree to release, absolve, indemnify and hold harmless *La Villa Cucina*, its organizers and *La Villa Cucina* employees from any injury or loss caused by or resulting from the leased accommodations or employment of any and all independent contractors and any activities associated with the tour. This agreement shall serve as a release and assumption of risk from our heirs, executors, administrators, and members of our family. I agree to the booking terms & conditions outlined above. I have carefully read this agreement and fully understand its contents. I am aware that I am releasing certain legal rights that I otherwise may have.

Signature: _____ Date: _____

Signature: _____ Date: _____