

Daniel Rosati's La Villa Cucina

Celebrating 28 years of delicious culinary travel!



September 27~October 5, 2025



Emilia-Romagna

The Gastronomic Heart of Italy!

Emilia-Romagna...A beautiful region on the eastern Adriatic coast of Italy. Bologna, its capitol city sits directly in the regions center...known as La Grassa “The Fat” for a long history of delicious rich gastronomy...Tortellini, Tortelloni, Tagliatelle...Bologna’s popular fresh pasta shapes, expertly crafted by the famed “Rezdôra”, pasta grandmothers of the Bolognese kitchen!... the delicious Ragu and Lasagna Bolognese and let us not forget the city’s famed salumi, Mortadella! To the north are the regions artistic cities like Modena, famous for Pavarotti and Aceto Balsamico, this is also the motor city of Italy producing the famed Ferrari, Lamborghini and Maserati, luxury cars and also the popular Ducati motorcycles. Parma, known for Parmigiano Reggiano “the King of Cheese”, also Prosciutto di Parma and Prosciutto Cotto and the rare Culatello.

Our accommodations will be divided...half our program we will enjoy five nights at the elegant wine and balsamic vinegar estate, south of Modena, *Agriturismo Opera/02*, with pool and spa...then three nights in the heart of the gastronomic city of *Bologna*.

This very special program will include full participation cooking classes, artisan visits, vineyards and personally selected restaurants will round off our gastronomic week! As I have now for 28 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 28 delicious years, *SALUTE!*

Daniel Rosati, Founder

Saturday September 27 - Levizzano di Castelvetro I

Arrival - GROUP Transfer from Bologna to our Accommodations
Agriturismo Opera 02 Ca' Montanari in Levizzano di Castelvetro
Check-In and Assignment of Rooms

Welcome Cocktail Reception followed by Dinner on Property at Bistro Opera Zero Due



Sunday September 28 - Day 1 - Levizzano di Castelvetro II

Continental Breakfast
Free Time to Enjoy Resort & Spa
Lunch on property at Bistro Opera Zero Due
Free Time to Enjoy Resort & Spa
Dinner on property at Bistro Opera Zero Due

Monday September 29 - Day 2 - Ferrara

Continental Breakfast
Guided tour of Ferrara
Lunch in Ferrara at Trattoria da Noemi
Dinner in country Agriturismo
Return to Opera Zero Due



Tuesday September 30 - Day 3 - Modena

Continental Breakfast
Morning Departure to Modena
Guided Tour of the Enzo Ferrari Museum
Lunch in Modena at
Late Afternoon Visit to AGRITURISMO ACETAIA PALTRINIERI
Balsamic Vinegar Guided Tour and Tasting
Followed by an Evening Cooking Class with Dinner, Featuring Hand Rolled Cut Pasta

**Wednesday October 1 - Day 4 -
Parma**

Continental Breakfast
Morning Visit to a Caseificio to see Parmigiano Reggiano
Cheesemaking Tour & Tasting
Lunch in Parma at La Filoma (Parma's OLDEST Trattoria)
Afternoon visit to a Prosciutto producer to see how these famed hams are made
Dinner at Lamoretti overlooking their vineyard and the enchanting castle Torrechiara



**Friday October 3 - Day 6 -
Bologna**

Continental Breakfast
Morning Cooking Class/Lunch at Salotto di Penelope in Bologna - Featuring Stuffed Pasta
Afternoon Free to Shop, Tour the "Due Torre", Mercato Erbe, or Cathedral
Light Dinner in Bologna at Salumeria Simon

**Saturday October 4 - Day 7 -
Bologna**

Continental Breakfast
Morning Cooking Class/Lunch at Salotto di Penelope in Bologna
Afternoon Free to Shop or visit local museums
Dinner in "Old Town" at a local Trattoria

**Sunday October 5 - Day 8 -
Bologna**

Continental Breakfast
Departure



Emilia-Romagna - Autumn in the Gastronomic Heart of Italy!

\$5,950.00 per person/double occupancy
\$950.00 single supplement



Airfare and Individual Airport to City Transfers are not included.

Price Includes: *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. Nine nights accommodations. All rooms have two twins or one double bed, 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 on 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 partial changes to the itinerary. La Villa Cucina will do its best to keep changes to a minimum.

La Villa Cucina

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

Email: info@lavillacucina.com



La Villa Cucina Registration

Emilia~Romagna ~The Gastronomic Heart of Italy! 2025

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 - (\$700.00 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 Accepted via PayPal (Additional 2.5% Surcharge Applied). .

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 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: _____