



Naples & the Amalfi Coast with Mary Ann Esposito **16-27 September 2018**

About this Tour

In the glow of twilight, steep rocky mountains sparkle like jewels, with buildings clinging to their slopes and cascading down to the sea. At their feet, the azure blue water of the Mediterranean laps softly against the shoreline. It is unmistakably the **Amalfi Coast**, a fabled playground of enchanting storybook villages, majestic sea views, and an intoxicating cuisine, including famous local specialties like buffalo mozzarella, San Marzano tomatoes, and some of the freshest seafood in Italy.

What better way to discover the culinary secrets of this famous part of the Campania region of Italy than with **Mary Ann Esposito**, host of the longest running cooking show in television history, **Ciao Italia**, now entering its twenty-seventh season. Mary Ann will travel with the group through the entire tour and conduct **two hands-on cooking lessons** in which she'll help you to prepare some of her favorite regional recipes. Her husband, certified wine educator **Guy Esposito**, will also provide an ongoing course on the **wines** of Campania as we travel through the region.



Under the Italian Sun



We'll spend four nights in colorful energetic **Naples** including a visit to its world-famous archeological museum and the nearby Pompei archeological site, as well as visits to the best producers of local food specialties like buffalo mozzarella. Then we're off four five nights in the captivating waterfront town of **Amalfi**, a perfect base for exploring the beautiful coastline and the renowned towns of Ravello and Positano. Don't miss this extraordinary opportunity to travel, cook with and get to know Mary Ann as we explore the wonders of Naples and the Amalfi Coast!

For Mary Ann's personal take on this beautiful trip, please visit www.ciaoitalia.com



About Your Host

This is our **seventeenth** annual tour with Mary Ann Esposito, host of the longest running cooking show on television, *Ciao Italia*, now entering its **27th season**. Since its debut in 1989, Mary Ann has brought her knowledge and passion for Italian food and culture to millions of viewers nationwide on more than 400 PBS public television stations. Mary Ann is the author of twelve best-selling cookbooks and has appeared nationally on NBC, the Food Network, FOX, the Discovery Channel, and numerous commercial and public television stations across the country. She has been featured in many national publications and metropolitan newspapers, and she has appeared beside chefs Julia Child, Todd English, Daisy Martinez, Sara Moulton, Jacques Pepin, Martin Yan, and countless others. By order of the Italian president, Mary Ann received the prestigious **Star of Italy** award ("Stella d'Italia") from the Italian government in 2013 for her outstanding contribution to the promotion of the Italian culture abroad.

Four Star Accommodations

NAPLES Hotel Palazzo Alabardieri

With an outstanding location in the upscale Chiaia neighborhood of central Naples, the four-star Hotel Palazzo Alabardieri is just minutes from designer shops,

restaurants and coffee bars. The hotel was created in 2004 with the complete renovation of an historic palazzo. Palazzo Alabardieri has a lovely classic décor, with just 35 rooms, decorated in traditional style with white wood furnishings, stylish wall moldings, floral fabrics and marble-clad bathrooms. There's also a breakfast room with vaulted ceilings and an American bar.



AMALFI Hotel Marina Riviera

Located on the coast road just a short walk from Piazza Duomo, the four-star Marina Riviera is an historic hotel property dating back to the early 1900's, owned and operated for many years by the Gargano family. Each of hotel's 34 rooms enjoy exceptional views of the Amalfi Coast and is tastefully furnished in Mediterranean style, with whitewashed walls and handmade ceramic tile from nearby Vietri sul Mare. Common facilities include a lovely seaview terrace which doubles as an outdoor breakfast room in good weather, a rooftop solarium equipped with a small swimming pool, sun beds and umbrellas.

FIUMICINO Hotel Tiber Fiumicino

The four-star Hotel Tiber is located in the heart of Fiumicino town center, overlooking the town harbor and waterfront, and was opened in the summer of 2011. This modern structure includes 64 spacious rooms outfitted with contemporary furniture and equipped with flat screen satellite television, mini-bar and private balcony with views of the marina or the sea. Common facilities include a roof garden with swimming pool and solarium, an American bar, breakfast room and full-service restaurant with indoor and outdoor seating.

Daily Schedule

Sun 16 Sept: Departing flights from North America (air transportation not included).

Mon 17 Sept: Arrivals at Naples Capodichino airport and hello to tour director **Massimo Pontesilli!**

(Day 1) Private transfers to **Hotel Palazzo Alabardieri** in **Naples** historic center (4 nights). Afternoon relax. Evening meet **Mary Ann Esposito** and tour overview with Mary Ann and Ciao Italia staff. **Welcome dinner** at a local restaurant (included).

Tue 18 Sept: Morning tour of **Naples** city with our Naples guide, including the cloister of Santa Chiara

(Day 2) and the nativity-makers on Via San Gregorio Armeno. **Pizza-making demonstration** with **pizza lunch** (included). Afternoon tour of the world-famous **Naples Archeological Museum** with our guide. **Dinner at a local restaurant** in Naples(included).

Wed 19 Sept: Morning visit to a **buffalo mozzarella** DOP cheese-maker near Caserta with cheesetastings.

(Day 3) Stroll through **Caserta Vecchia** with Massimo and **full course lunch** at a local restaurant (included). Afternoon guided tour of the **Pompei** archeological site. Late afternoon return to Naples and free evening.

Thu 20 Sept: Morning visit to a producer of **San Marzano tomatoes** in the Sarno area. Return to Naples

(Day 4) and free time for lunch. Late afternoon **Cooking Lesson n.1** with Mary Ann followed by **dinner** at the Gambero Rosso **Città del Gusto** cooking school in Naples (included).

Fri 21 Sept: Morning departure for Amalfi, with en route visits to see Sanmatino's "*Veiled Christ*" in

(Day 5) the Sansevero chapel in Naples and to a local **pasta factory** in Gragnano for a tour of Gragnano IGP pasta followed by a **pasta lunch** (included). After lunch departure on the famous panoramic Amalfi Coast road and arrival in **Amalfi** at the **Hotel Marina Riviera**. **Dinner** at a local restaurant in Amalfi (included)

Sat 22 Sept: Morning guided walking tour of **Amalfi** and **Atrani** with our Amalfi Coast guide.

(Day 6) Mid-day tour of the **Reale** winery near Amalfi and **full-course lunch** with wine pairings (included). Afternoon guided walking tour of **Ravello** with our Amalfi Coast guide.
Free evening in Amalfi.

Sun 23 Sept: Morning visit to the **Paestum** archeological site (Greek temples). **Full-course Sunday**

(Day 7) **lunch** (included) at an agriturismo near Salerno. Return to Amalfi and late afternoon free time. Free evening in Amalfi.

Mon 24 Sept: Morning visit to **Positano** and free time for lunch. Return to the hotel for a break. Late

(Day 8) afternoon **Cooking Lesson n.2** with Mary Ann followed by **dinner** at a cooking school in the Amalfi area (included).

Tue 25 Sept **Free Day in Amalfi.**

(Day 9) Farewell **dinner** at a local restaurant (included).

Wed 26 Sept: Late morning check-out of the hotel. **Private transfer** from Amalfi to Fiumicino, with

(Day 10) en route visit to **Sorrento** for a guided tour and free time for shopping and lunch.

After lunch departure for **Fiumicino**, late afternoon arrival at the **Hotel Tiber**.

Thu 27 Sept **Private transfers** to Rome Fiumicino FCO airport (10-15min).

(Day 11) Connecting and return flights to North America.



Naples & the Amalfi Coast with Mary Ann Esposito 2018 tour pricing includes:

All accommodations as listed, double occupancy rooms, with breakfast
All ground transportation in luxury 30 seat motorcoach with commercially licensed driver

Arrival airport transfer from Naples Capodichino (NAP) airport to Amalfi hotel

Departure airport transfer from Fiumicino hotel to Rome Fiumicino (FCO) airport

Ciao Italia host **Mary Ann Esposito** to accompany the group for the entire tour

Our professionally licensed tour director **Massimo Pontesilli** at disposition for the entire tour

Our professionally licensed **local tour guides** for guided tours as follows:

- Naples (full-day), Pompei (2 hours), Sorrento (1 hour)
- Amalfi-Ravello (full day), and Paestum (2 hours)

Two hands-on cooking lessons with Mary Ann Esposito

Six full-course dinners (including beverages & wine) as follows:

- **Four dinners** at local restaurants/trattorias in Naples & Amalfi
- Two dinners following the two cooking lessons

Four full-course lunches (including beverages & wine) as follows:

- Pizza lunch in Naples and lunch at a local restaurant in Caserta Vecchia
- Lunch at an agriturismo in the Salerno area
- Lunch at Osteria Reale at the Reale winery

Winery tour with **winetastings** at the Azienda Agricola Reale winery in Bogo di Gete

All museum and site entry fees during guided tours

All gratuities for guides and drivers, all portorage, and all taxes

Tour pricing is **land only** and **does not** include:

- Air transportation
- Lunches or dinners except those listed as included
- Gratuity for your tour director
- Personal items such as laundry, beverages in hotel rooms, or telephone calls

The Amalfi Coast with Mary Ann Esposito

\$ 6,450 per person land

Departure from USA 16SEP/ Arrival in
Naples 17SEP

Return from Rome 27SEP

Reservation deposit of **\$500 per person** is
required

Final payment is due 60 days prior to
departure

Single supplement is **\$950** (double room for
single use)

Minimum 16/ maximum 20 paying tour
members

