



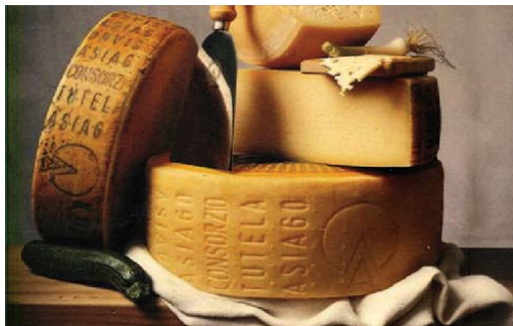
The Veneto with Mary Ann Esposito

21 September-02 October 2015

About this Tour

The Veneto is one of Italy's most famous regions and home to well-known culinary traditions like risotto, asiago cheese, radicchio and polenta, plus a notable wine production including Amarone, Valpolicella, and the sparkling Prosecco. This region has it all: mountains, lakes, gorgeous countryside and historic towns like Verona, Padova, Vicenza, and of course Venice, one of the most beautiful and unique cities in the world.

What better way to discover the delicious cuisine of the Veneto than with **Mary Ann Esposito**, host of the longest running cooking show on public television, **Ciao Italia**, now entering its twenty-fifth season. Mary Ann will travel with the group throughout the entire tour and conduct **two hands-on cooking lessons** in which she'll help you to prepare her favorite regional recipes. Her husband, wine expert **Guy Esposito**, will provide an ongoing course on the **wines** of the Veneto region throughout the tour.



We'll spend five nights in the historic city of **Verona**, our base for exploring the city itself, visits to excellent local wineries, lovely Lake Garda, and a producer of famous Asiago cheese. Then it's on to mystical **Venice** for five nights, with a stop in fascinating Vicenza on the way, a daytrip to beautiful Padova, plus visits to a local radicchio producer and the charming town of Bassano del Grappa. So don't miss this extraordinary opportunity to travel, cook with and get to know Mary Ann as we explore the wonders of the Veneto!

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



About Your Host

This is our **fourteenth** annual tour with Mary Ann Esposito, host of the longest running cooking show on television, *Ciao Italia*, now entering its landmark **25th season**. Since its debut in 1989, Mary Ann has brought her knowledge and passion for Italian food and culture to 1.4 million weekly 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 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

VERONA **Hotel Accademia**

The four-star Hotel Accademia is an historic property which was purchased by the famous opera tenor Giovanni Zenatello after living there for a number of years, and it still belongs to the Zenatello family today. With a perfect location on Via Mazzini, the Accademia is set in the heart of the exclusive shopping area of Verona, between Piazza Bra and the Arena. Rooms are nicely decorated in a classic style, each with wood furnishings, king size bed, flat-screen television and mini-bar. Common facilities include the entry hall and large lounge, an American bar, the breakfast room which serves an enormous buffet breakfast, a work-out room, and a private garage for guests. Free Wi-Fi internet service is available throughout the building.



Hotel Accademia



Starhotels Splendid

VENICE **Starhotels Splendid**

Located in the historic center of Venice, just a short stroll from Piazza San Marco and the Rialto Bridge, yet tucked away among quiet canals near the mask shops of the famous Mercerie area, the four-star Starhotels Splendid blends contemporary comforts with detailing that reflects classic Venetian style. All of the rooms include large “Starbed” double bed, Italian marble bathroom and a comfortable seating area with oak wood flooring and silk fabrics, creating a warm and welcoming environment. Common facilities include the entry hall, a lovely library and cozy media room, an American bar, plus the hotel restaurant which doubles as the breakfast room and has an adjacent courtyard lounge. Wi-Fi internet service is available throughout the hotel, which also has its own private landing for water taxis. The hotel concierge service is top-notch.

Daily Schedule

- Mon 21 Sept: Departing flight from North America to Europe (air transportation not included).
- Tue 22 Sept:
(Day 1) Arrival in Europe, connecting flight to Verona and hello to your **tour director!** **Private transfer** to the **Hotel Accademia** in **Verona** (5 nights). Afternoon relax time. Evening meet **Mary Ann Esposito** and tour overview with Mary Ann and Ciao Italia staff. **Welcome dinner** at a local restaurant in Verona (included).
- Wed 23 Sept:
(Day 2) Morning guided tour of **Verona** historic center with our Verona guide. Free time for lunch. Late afternoon visit to the **Serego Alighieri** winery for a tour and winetastings. **Dinner** at a local restaurant in Verona (included).
- Thu 24 Sept:
(Day 3) Morning visit to an **Asiago cheese** producer for a tour and cheese tastings. Lunch at a local trattoria (included). After lunch visit to a local gristmill to see how cornmeal is made for **polenta**. Free evening for dinner on your own in Verona.
- Fri 25 Sept:
(Day 4) Morning visit to the eastern shore of **Lake Garda** with your tour director. Mid-day visit to the **Allegrini** winery for a tour and winetastings with light lunch. Return to the hotel and free time. Late afternoon **Cooking Lesson n.1** with Mary Ann at the **Istituto Alberghiero Berti** of **Verona** followed by **dinner** (included).
- Sat 26 Sept:
(Day 5) **Free Day** in **Verona**. End of day departure for the Valpolicella area. Pasta-making demo and **dinner** at a local restaurant (included). After dinner return to Verona.
- Sun 27 Sept:
(Day 6) Morning check out of the hotel and departure for Vicenza. Guided tour of **Vicenza** historic center with our Vicenza guide. Free time for lunch. After lunch departure for Venice. Arrival in **Venice** and private water-taxi transfers to the **Starhotels Splendid** (5 nights). Dinner at a local restaurant in Venice (included).
- Mon 28 Sept:
(Day 7) Morning guided tour of **Venice** city with our Venice guide. Free time for lunch. After lunch two-hour afternoon tour of Venice with our guide. Late afternoon free time and free evening for dinner on your own.
- Tue 29 Sept:
(Day 8) Morning visit to a **radicchio** producer in the Treviso IGP production area. Departure for **Bassano del Grappa** and stroll through town with your tour director. Lunch at a local trattoria (included). After lunch visit to the **Jacopo Poli grappa** distillery for tour and grappa tastings. End of the day return to Venice. Free evening for dinner on your own in Venice.
- Wed 30 Sept:
(Day 9) Daytrip to **Padova**. Morning tour of the **outdoor food market** with Mary Ann and guided tour of the historic center with our Padova guide. Free time for lunch. Late afternoon **Cooking Lesson n.2** with Mary Ann at the **Istituto Alberghiero Dieffe** of **Padova** followed by **dinner** (included). After dinner return to Venice.
- Thu 01 Oct:
(Day 10) **Free Day** in **Venice**. **Farewell dinner** at a local restaurant (included).
- Fri 02 Oct:
(Day 11) **Private water-taxi transfers** from the hotel to Venice Marco Polo VCE airport. Goodbye to your tour director and return flight to North America.



The Veneto with Mary Ann Esposito 2015 tour pricing includes:

Ten nights accommodations as listed, double occupancy rooms, with breakfast
All ground transportation in luxury 30-35 seat motorcoach with commercially licensed driver
Arrival airport transfer from Verona Villafranca VRN airport to Verona hotel
Departure airport transfer from Venice hotel to Venice Marco Polo VCE airport

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

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

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

- Verona (half-day), Vicenza (3 hours), Padova (3 hours), & Venice (4 hours & 2 hours)

Two hands-on cooking lessons with Mary Ann Esposito

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

- Two dinners at local restaurants in Verona
- One dinner at local restaurant in the Valpolicella area
- One dinner following the cooking lesson in Verona
- One dinner following the cooking lesson in Padova
- Two dinners at local restaurants in Venice

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

- One lunch at a local trattoria in the Asiago area
- One lunch at a local trattoria in the Bassano del Grappa area

All **special visits** and **special events** as listed in the daily schedule

All museum and site entry fees during guided tours

All gratuities for local 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 Veneto with Mary Ann Esposito

\$ 6,150 per person land

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

Final payment is due 60 days prior to departure

Single supplement **\$1,280** (double room/ single use)

Arrival is at Verona VRN airport

Departure is from Venice Marco Polo VCE airport

Minimum 14/ Maximum 20 Participants

