Italy’s Finest with Adam Swanson

9 Days | 2 Countries | 13 Meals

From $3,925
per person, twin share departing 12 September 2019

Enjoy a taste of la dolce vita.
A trip bursting with flavour, travelling through rolling countryside, vineyards and olive groves combined with Italy’s most iconic sights. From local artisan cheeses and wines, enjoy delicious specialities, all with the expertise of our team and award-winning celebrity chef, Adam Swanson. Saluti!

trafalgar.com #SimplyTrafalgar
Embark on a journey through Italy’s most mouth-watering destinations. Taste the freshest local produce, take in the breath taking sights and savour your culinary creations. Let Adam take you back to his Italian roots, exploring the origins of Italy’s iconic food and experiencing something truly different, authentic and tasty.

**ITALY’S FINEST WITH ADAM SWANSON**

9 Days | 2 Countries | 13 Meals | FROM $3,925* pp twin share

Learn the art of Italian cooking with Chef Libero in Tuscany (Day 5)

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**TRAJFALGAR Ambassador**

Let me share with you my passion for food, showing you how to make authentic pasta the way the locals do, taste the most delicious traditional panforte, making sure you see simply the best Italy, every step of the way.

@chef_adamswanson

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**THE Icons**

- **Rome** Sighting tour with a Local Specialist to visit the Vatican Museums, Sistine Chapel and St Peter’s Basilica.
- **Siena** View the Piazza del Campo and the marble Duomo. Taste the Sienese Panforte Cake
- **Florence** See the Gothic Duomo and Baptistery followed by a visit to the Academy of Fine Arts to view the Statue of David.
- **Bologna** Visit Eataly World.
- **Venice** Cruise by private launch to St. Mark’s Square to view the Bridge of Sighs, Doge’s Palace, St. Mark’s Basilica and the Campanile. Tour the vibrant Rialto Food Market with a Local Specialist.
Thursday 12 September, Ciao Rome
Hearty and bursting with flavours your journey begins in Rome. Spend the afternoon exploring the city before meeting your Travel Director and Australian Chef & TV personality, Adam Swanson. Then, it’s time for a cheesy affair as we ‘Dive Into Culture’ and learn how to make an authentic Italian pizza, and share a tasty slice or two at our Welcome Dinner. Later enjoy an orientation drive through the city – a perfect introduction to this beautiful city, the centre of which has been proclaimed a UNESCO World Heritage Site with its ruins, imposing monuments, statues and fountains. WD

Hotel: Grand Hotel Palatino Rome

Friday 13 September, Rome Sightseeing – Siena Tuscan Hills (4 Nights)
This morning join a Local Specialist to delve into centuries of history and culture, including a guided tour of the Vatican Museums. Gaze up at the wonder of Michelangelo’s frescoed ceiling in the Sistine Chapel and explore the Catholic shrine of St. Peter’s Basilica. After we then travel into the scenic Tuscan hills to medieval Siena with its honey-stoned cobblestone streets. View the Piazza del Campo where the biannual Palio horse race takes place, ornate medieval palaces and 14th century marble Duomo. One of the most famous products of the Sienese gastronomy is Panforte cake, its history dates back to medieval times. This afternoon we take you to Bakery Heaven to enjoy a hidden gem, the most delicious traditional panforte. Arrive at your villa style hotel in the beautiful tuscan hills. Tonight join together for canapes and a cocktail making class, to learn the art of the refreshing ‘spirtz’ drink. BB

Hotel: Villa Scacciapensieri Hotel Siena

Saturday 14 September, Florence Sightseeing & Wine, Olive Oil & Cheese Tasting
This morning the exquisite sights of Florence are brought to life on a walking tour in the expert company of a Local Specialist. See the magnificent Gothic Duomo and famous Baptistry before marvelling at Michelangelo’s statue of David at the Academy of Fine Arts. Take a scenic drive into the Chianti hills, past vineyards and gardens to a delightful Castle. We ‘Dive Into Culture’ and gain insights into the art of making Chianti wine, whilst enjoying a extra virgin olive oils & wine, whilst enjoying a extra virgin olive oils & cheese tasting with your Local Specialist. BB (C)

Sunday 15 September, Siena At Leisure or Optional Experience Visit San Gimignano with Adam
Spend the day soaking up the sun by the pool or choose an Optional Experience to visit San Gimignano. Join Adam for a drive to the nearby hilltop town of San Gimignano, known as the ‘medieval Manhattan’ of Tuscany. Surrounded by fields of sunflowers, vineyards and olive groves, this is Italy’s best preserved medieval city and will give you a taste of day-to-day life in Italy during the Middle Ages. This evening, we ‘Connect With Locals’ joining a local Be My Guest dinner, enjoying delicious specialities against the backdrop of picture-perfect olive groves and vineyards. Salutti BB (C)

Monday 16 September, Tuscan Market Visit and Three Course Cooking Class with Adam
Enjoy a leisurely start today. Feast your eyes on the vibrant colours and busy stalls heaving with fresh produce at a local Florence food market where you will join a Local Specialist professional chef & Adam for a tasty introduction to Italian cuisine. Learn how to cook like only an Italian, selecting your fresh produce from the market and preparing your meal of handmade pasta, which you will enjoy with a delicious glass of local wine. The tastes of Tuscany still lingering after an unforgettable Regional Meal, we return to our hotel in the Tuscan hills for the night. BB, CC

Tuesday 17 September, Siena - Bologna & Visit Eataly World
Journey through the Tuscan Hills on our way to Bologna. This city is renowned for its culinary tradition and cured meats such as prosciutto, mortadella and salami. It has also given its name to the well known meat-based pasta sauce called ragù alla bolognese. Here we visit “Eataly World” the world’s largest agri-food park, covering an area of 100,000 sqm in Bologna. Discover Italian agriculture by visiting 2 hectares of open-air fields and stables housing more than 200 animals and 2000 cultivars. Join an included class to experience an insight into Parmigiano Reggiano cheese. Discover how the cheese masters use ancient traditions and techniques to make the undisputed king of Italian cheeses! Spend time visiting 40 farm factories and observing how meat, fish, pasta, oil, beer and sweets are processed. Taste traditional Italian food at FICO’s 40 restaurants and refreshment points. Tonight, you might like to join Adam in Bologna for dinner, sharing your food and stories together for a wonderful evening. BB

Wednesday 18 September, Bologna - Venice (2 Nights)
Continue northbound for Venice, the Queen of the Adriatic and our home for the next two nights. Cruise to bustling St. Mark’s Square on a private launch. View the famous Bridge of Sighs, so named for the sound condemned prisoners made at catching their last glimpse of beautiful Venice, the exquisite Doge’s Palace, St. Mark’s Basilica and the Campanile. The evening is yours to explore - in search of the cosiest trattoria in town or perhaps take a ride on a gondola – a great way to see the city in all its glory. BB (C)

Hotel: Starhotels Splendid Venice

Thursday 19 September, Venice Sightseeing and Free Time
The sights and sounds of modern Venice come to life today as we join our Local Specialist on a tour of the vibrant Rialto Food Market, which has been feeding Venetians since the 11th century. We wander through the narrow calli - seeing the ornate façades of merchant houses that line the canals. Enjoy an italian local lunch, with a tasting of fresh and light ‘bubbles’ - a glass of Prosecco, which is produced in Veneto. Enjoy an afternoon at leisure for one last taste of Venice. Our adventure through Italy’s charming cities is about to come to an end. We celebrate newfound friendships and an unforgettable culinary journey at our Farewell Dinner. Join Adam and your Travel Director as we discover the Venetian Lagoon by private boat. Enjoy a delicious seafood bonanza, on the fisherman’s island of Burano, famous for its multi-coloured houses. BB, L, FD

Friday 20 September, Depart Venice
Say arrivederci to Italy’s Finest and your fellow travellers as your Foodie holiday comes to an end. One group transfer is available to Venice airport. Conditions apply. BB

YOUR Holiday

THE TRAFALGAR Difference
Whether it’s hand-picked hotels or inspiring Optional Experiences, we craft amazing trips. That’s why our review ratings are so good. We believe in complete transparency, so we showcase our guests’ unedited and un-curated reviews. See what they have to say at trafalgar.com/reviews.

DIVE INTO CULTURE
- Experience an insight into Tuscan daily life with a visit to a local fresh produce market followed by an Italian cooking experience.
- Master the art of authentic pizza making with a pizzolo in Rome, then savour the taste of your creation.

CONNECT WITH LOCALS
- Enjoy a local Tuscan Be My Guest dinner with Count Miari Fulcis on his 15th-century organic olive oil estate in the Tuscan hills, used as a location for many famous films like ‘Room with a view’ and ‘Tea with Mussolini’.

STAYS WITH STORIES
- Enjoy four nights in the Tuscan Hills in a marvellous 19th century Villa style hotel.
- Enjoy 2 nights in the heart of Venice Island - Starhotels Splendid Venice.

WD – Welcome Dinner, BB – Buffet Breakfast, D – Dinner, CC – Cooking Class, L – Lunch, FD – Farewell Dinner – Dive in to culture, (C) – Stays With Stories, (C) – Connect With Locals

TRIP Highlights
- Experience an insight into Tuscan daily life with a visit to a local fresh produce market followed by an Italian cooking experience.
- Master the art of authentic pizza making with a pizzolo in Rome, then savour the taste of your creation.

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Terms and conditions

Booking Deposit & Final Payment: A non-refundable deposit of $200pp is due within 7 days of booking. Full balance is due no later than 60 days before departure. For bookings made within 60 days of departure full payment is required within 48 hours.

Fares: All fares are quoted in Australian Dollars. Fares include transport, entrance fees as per itinerary, plus services of a Travel Director and Driver and meals as specified.

Accommodation: Hotel accommodation includes twin-bedded rooms with private facilities, all hotel service charges, baggage handling fees and local taxes. Single rooms are available on request basis and a single supplement applies.

Cancellation penalties apply:
- For cancellations over 60 days prior to departure date = Loss of deposit
- For cancellations 59 - 22 days prior to departure date = 25% of total price
- For cancellations 21 - 8 days prior to departure date = 30% of total price
- For cancellations 7 - 1 days prior to departure date = 50% of total price
- For cancellations day of departure / no show = 100% of total price
Further cancellation fees may apply.

Travel Insurance: We strongly recommend that passengers purchase travel insurance.

Passports & Visas: It is the responsibility of each individual passenger to have a valid passport and necessary visas, as well as to comply with entry, health or other requirements for the counties visited.

Single Supplement: The supplement for a single room is $735.

Gratuities: Option to pre-pay gratuities for Travel Director and Driver, AUD$115 per person.

Whilst information is correct at time of printing, trips are subject to change. For full terms and conditions please contact Trafalgar at www.trafalgar.com or contact your local Travel agent. Trafalgar is a participant of the AFTA Travel Accommodation Scheme 2014. ATAS number: A10534.

Trip Glossary:
Visit – In-depth sightseeing with a Local Specialist or your Travel Director, includes fast track entry (where applicable).
View – A brief stop to take in the sight and capture photos.
See – See the sight while driving by on the coach.

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