



Sicily: Food & Wine

October 12 – 20, 2024

\$6,650; Single Supplement Applies



DAY 1 – Friday, October 11: DEPART U.S. to Palermo

DAY 2 – Saturday, October 12: PALERMO

(3 nights in Palermo)

Arrive in Palermo, the capital of Sicily. You will be welcomed to this beautiful and ancient island and transferred to our elegant and modern boutique hotel.

Overnight at [Palazzo Natoli Boutique Hotel](#)

DAY 3 – Sunday, October 13: Palermo Markets and Cooking with the Duchess

A **Cooking experience** with **Duchess Nicoletta** is not simply a Sicilian cooking class in an extraordinary location. It's an inspirational and rewarding experience in a fabulous 18th century

Palazzo by the sea, the last home of **Prince Giuseppe Tomasi di Lampedusa**, author of the world-famous novel *The Leopard*.

What better surroundings to begin a captivating journey into the wondrous world of Sicilian culture and food? The Duchess will accompany you in the morning to the colorful **Capo market** to find only the freshest ingredients of the season, and will illuminate some of the myriad hidden treasures of exotic Palermo, one of the most intriguing cities of the Mediterranean. At the market, you will see and smell the array of wonderful freshly caught fish, the just picked fruit and vegetables, the vibrant colors of the famous Sicilian citrus, the spices and the wood-oven baked bread topped with sesame seeds.



Back at the Palazzo, you will be taken to the organic gardens on the luscious terrace to pick fresh herbs, flowers and lemons that will enhance both the flavors and the uniqueness of your dishes. Then, in that cozy kitchen, you will create a mouthwatering Sicilian menu under the Duchess's expert guidance!

Afterwards you will enjoy the fruits of your labor in the comfort of the Palazzo's elegant dining room. White-gloved waiters will serve you the delicious Sicilian dishes you have created. To end the day in style you will be taken on a fascinating tour of this truly magnificent, lovingly restored Palazzo, where you will have the rare privilege of seeing the original handwritten manuscript of the Prince's enduring masterpiece, **The Leopard**.



Depart in the afternoon for a relaxing tour of nearby picturesque Monreale. Tour the great cathedral and stroll the cloisters of the Benedictine monastery, known for its mosaics and Norman architecture that dates back to the 12th century. Return to the hotel and enjoy an evening at leisure with dinner of your choice from the many nearby cafes. Here you will find local wines and Sicilian craft beers to accompany regional dishes and tastings of local cold cuts and cheeses, all prepared with fresh products. Sicilian cooking is known for its use of fresh and natural foods and ingredients coming straight from the island's ecosystem. Thank Mt. Etna's rich, volcanic soil that helps produce

many "super foods" such as extra virgin olive oil, fruits, legumes, vegetables, berries, tomatoes,

artichokes, eggplant, garlic, figs, basil, etc. One-third of all organic farms in Italy are located in Sicily.

Overnight at [Palazzo Natoli Boutique Hotel](#)

DAY 4 – Monday, October 14: Segesta and Erice

On the way, a stop at **Segesta**, site of a majestic temple ruin, amphitheater and archaeological area. Probably founded by the Elymians who came from Asia Minor and settled in Western Sicily at the end of the second millennium B.C., Segesta's architectural style was later influenced by Greeks, Romans, and Muslims.



Next, **Erice**, a wonderfully preserved medieval town in the northwest of Sicily, at the top of Monte San Giuliano. The town

overlooks the city of Trapani and offers a breath-taking view of the lower western coast towards the Egadi Islands, where sea salt is made. On a clear day, the African coast is visible. After a visit to the Norman Castle and the Duomo, stroll through the cobblestoned streets fragrant with the aromas of baking from the numerous pastry shops for which Erice is known. The

walking tour ends with a must-stop to visit **Maria Grammatico's Pastry Shop** to taste a variety of sweets.

Overnight at [Palazzo Natoli Boutique Hotel](#)

DAY 5 – Tuesday, October 15: Sant Angelo Muxaro

Our day to experience, "La Dolce Vita," just like the Sicilians.

After a drive to **S. Angelo Muxaro**, a small village with an ancient history, overlooking the Platani river valley, our tour begins with a walk along the picturesque village lanes. We stop to taste cheese produced daily by a local family and to visit a bakery to sample "*pani cunzatu*" (bread with local olive oil and pepper), almond cookies and honey. This is one of the oldest bakeries in Sicily, which still uses a woodfire oven to prepare fresh bread every day for locals. Lunch is included.



Overnight at [Algilà Ortigia Charme Hotel](#)



DAY 6 – Wednesday, October 16: Siracusa and Ortigia

Today, we will enjoy a guided tour of Siracusa and the island of Ortigia.

Lunch and Dinner at leisure.

Overnight at [Algilà Ortigia Charme Hotel](#)

DAY 7 – Thursday, October 17: Mt. Etna

The best way to experience Sicily's largest and most active volcano is on a jeep tour. Mt. Etna is credited with providing the rugged backdrop and the fertile soil for the many surrounding wineries. Enjoy a walk around the volcano before riding up the northern side of Mt. Etna to a lovely winery for tastings and a light lunch. **(B, L)**

Overnight at [Algilà Ortigia Charme Hotel](#)

DAY 8 – Friday, October 18: Noto

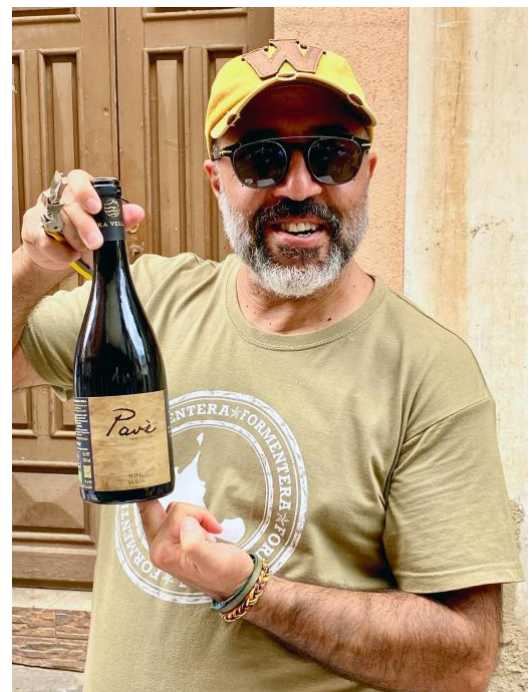
We begin our day with a guided tour of Noto, a Baroque masterpiece in the province of Siracusa. Such is the town's beauty that it has been awarded status as Cultural Patrimony of Humanity by Unesco. A powerful earthquake completely destroyed the town in 1693, leading to Noto being rebuilt in sumptuous Baroque style. According to your expert guide's suggestions, stroll through the city: grandiose flights of steps lead worshippers and tourists alike up to the ornately carved entrance doors of the churches, the roads open out in to sweeping piazzas lined by palaces built in a stone of soft pink and golden yellow hues. This visit would not be complete with a tasting of the typical granita (fresh flavored ice) at Bar Sicilia.

Enjoy lunch and a wine tasting at Planeta Winery

Overnight at [Algilà Ortigia Charme Hotel](#)

DAY 8 – Saturday, October 19: Ragusa and Modica

Breakfast at the hotel and transfer to the country side of Ragusa: today you will learn how to make a typical dish of this area using fine flours and visiting an authentic water mill.



The “**La Timpa**” experience is a culinary journey to the discovery of Sicilian gastronomic culture, from the ancient wheat grains straight to the dish.

During the Focaccia cooking class you will prepare three different kind of “**scacce**” typical of Ragusa province, with the use of the ancient grain flours produced by La Timpa: Campagnola with Ragusano PDO cheese and tomatoes sauce, eggplant scaccia and tomasino, with ricotta cheese and sausage.

The experience includes a example of the three different kind of focaccia, with tomato and Ragusano PDO cheese, with vegetables and the tomasino gourmet.

During the experience some appetizers are served accompanied by a delicious local wine.

At the end of the light lunch, pick up by your driver and transfer to **Marina di Ragusa** to spend some time at leisure on the beach

Overnight at [Algilà Ortigia Charme Hotel](#)

DAY 10 – Sunday, October 20 Return to US

