



Lazio

... Typical products and recipes ...

LAZIO & ROMA - 5 NIGHT STAY, TASTE AND EXPLORE HOLIDAY

ITINERARY:
Roma - Frascati - Lake Bracciano



LAZIO - Travel to Rome and Lazio for a unique experience and the chance to take part in a show that has been staged for thousands of years. Every corner of the region tells the story of nobles and commoners, artists and laborers, emperors and courtesans, popes and devotees. Enjoy the marvellous Eternal City and its beautiful countryside.



CASTELLI ROMANI WINES



SALTIMBOCCA ALLA ROMANA



PECORINO ROMANO DOP



BUCATINI ALL'AMATRICINA



CARCIOFO ROMANESCO



TRIPPA ALLA ROMANA



SPAGHETTI
ALLA CARBONARA



ABBACCHIO ROMANO



ROMA - TREVI FOUNTAIN



Lazio

... Itinerary ...



THE HAMLET



ROMAN COUNTRYSIDE - VINEYARD



PIZZA COOKERY CLASS AND ROMAN DISHES COOKERY CLASS



BRACCIANO LAKE



ODESCALCHI CASTLE



WINE & LOCAL PRODUCE TASTING

LAZIO & ROMA 5 NIGHT STAY, TASTE AND EXPLORE HOLIDAY

5 nights/6 days

Overnights in:
THE ROMAN COUNTRYSIDE

& explore:
Roma - Roman Countryside -
Bracciano Lake - Castelli Romani

SERVICES INCLUDED & HIGHLIGHTS:

5 nights accommodation in beautiful hamlet in the Roman countryside with breakfast - 1 dinner - 1 organic tasting dinner - 1 cookery class on Roman dishes with dinner - 1 cookery class on pizza with dinner - 1 wine & local produce tasting - 3 lunches during the excursions.

Guided visits to: Roma Barocca, Castello Odescalchi and Lake Bracciano and tour of Castelli Romani.

DAY 1: ROMA TO YOUR HOTEL & COOKERY CLASS 35KM

Arrival in Roma Fiumicino airport and transfer to beautiful hamlet in the Roman Countryside.

Time to relax and enjoy the peace and quiet of the place. Free use of the two outdoor swimming pools.

Pizza cookery class, from the dough to the tasting.

Overnight stay.

DAY 2: EXCURSION TO LAKE BRACCIANO

Breakfast in hotel.

Excursion to Lake Bracciano, a beautiful volcanic lake, one of the biggest in Italy.

Time to enjoy a walk by the lakeside with numerous shops and bars. Many sports can be enjoyed such as kayaking and sailing.

Visit the Castello Odescalchi and lunch. Back to the hotel for dinner and overnight stay.

DAY 3: LEISURE, WINE TASTING & COOKERY CLASS

Breakfast in hotel and time to relax and enjoy the hamlet.

Late morning wine tasting in a castle near the estate with 2 white and 2 red wines matched with local cured meat and cheese.

Back to the hotel for our second cookery class.

We will pick the vegetables for our menu in the organic garden and then cook and enjoy the dinner.

Overnight stay.

DAY 4: EXPLORE ROMA

Breakfast in hotel. Enjoy a guided tour of Roma and explore some of its beautiful attractions.

Free time to enjoy the eternal city.

Return to the hotel, dinner at your leisure and overnight.

Those who wish to remain in Roma for dinner can book the private transfer service organised by the hotel.

DAY 5: EXCURSION TO CASTELLI ROMANI

Breakfast in hotel and departure for a tour of the Castelli Romani area, enjoying the green hills and the medieval hill towns nestled among the vineyards.

Stop in Frascati. Walk in the lovely village and lunch in the typical fraschette, where you can enjoy the local wine accompanied by the food that we will buy at the market.

Back to hotel for our farewell organic dinner: 4 course meal and wine.

Overnight stay.

DAY 6: HOTEL TO ROMA FIUMICINO 35KM

Breakfast in hotel and departure to Rome airport.



ROMA - COLOSSEO



CASTELLI ROMANI



FRASCATI - FRASCETTE



GOOD-BYE ORGANIC DINNER

Pecorino Romano Dop, Maurizio found what he was looking for: a great pecorino to serve with our spaghetti carbonara.





Lazio

... Not to be missed ...

Not to be missed



CARCIOFI ALLA GIUDIA

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This is one of the most famous Roman dishes, the Jewish-style deep fried artichoke. It looks like a big rose and it's crunchy and tasty, with a tender heart.



TRASTEVERE

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The popular district of Trastevere (beyond the river Tevere) in Rome, is the centre of an intense nightlife. Hordes of people walking in the cobblestone alleys, sitting on the steps of the Churches and chatting until late. The most traditional restaurants are located in this area. Here you can taste Bucatini all'Amatriciana, spaghetti cacio and pepe or carbonara, lamb, artichokes or tripe matched with the wines of the Roman Castles.



FRASCLETTE

FRASCATI & THE "FRASCLETTE"

Don't miss the famous "frasclette", traditional taverns on the hills of Frascati, in the Roman Castles area. You can buy any sort of delicacies in the local shops and take them to the tavern, where you can sit down and order wine.

Press



PAOLO TULLIO
FOOD WRITER

Paolo Tullio, born in Lazio, food writer and a Michelin star-winning head chef wrote in the Irish Independent, about our restaurant Pinocchio, in Dublin:

"MASTERS OF SIMPLICITY.

Top class: this is pure Italian cuisine.

After decades of not finding genuine Italian cooking in Dublin

I was overjoyed to find Pinocchio".

His verdict is FOOD 10/10 !

Pinocchio Restaurant has also been shortlisted by the famous food critic in his article "behind closed doors".

La Saletta, Pinocchio's private dining room, has been presented as one of the very best spots in Ireland.

Frittelle di riso

Sweet rice fritters.



SERVES 8 PEOPLE

INGREDIENTS:

300 g carnaroli rice
1 litre milk
200 g water
150 g caster sugar
1 tbsp caster sugar
some caster sugar to sprinkle
200 g 00 flour
6 egg yolks
100 g unsalted butter
2 tsp baking powder
1 tsp vanilla powder
1 lemon
2 litres seed oil
a pinch of salt

METHOD:

Put water, milk, a pinch of salt, 1tbsp of caster sugar, the zest of half-lemon (not grated but in one or two pieces) in a pot over a low heat.

Stir form time to time.

When it starts to boil add the rice and keep stirring with a wooden spoon until all the liquid is completely absorbed.

Take off heat, remove the lemon zest and add the butter, 150 g of sugar, vanilla powder, the grated zest of half-lemon and stir with a wooden spoon.

Wait until the rice is cold, then add flour and baking powder.

Add the egg yolks (one by one, mixing well each time).

Heat the oil to the depth of 3 cm in a deep pot.

Carefully fry little irregular balls of rice (take a tbsp of rice and pull it into the oil with another spoon).

Turn for 3 or 4 minutes until they're nicely browned all over.

Transfer with a slotted spoon to a paper towel-lined platter to drain.

Coat with caster sugar and serve.

