



Culinary experience by Chef Anthony
The Italian Elixir

"Cruising on Land"

8 Nights Culinary Adventure escorted by Chef Anthony



ARRIVAL: September 20, 2025

DEPARTURE: September 28, 2025

This is an all-inclusive 8 nights / 9 days. All meals, private transportation, entrance fees, tours, excursions, cooking classes, winery visits and tastings local wine with every meal are included.(apart dinner)

Pricing:

€9,400 for 2 participants

€7,450 for 4 participants

€6,600 for 6 participants

Welcome to an exclusive journey through the heart of Italy. Begin in Parma, the birthplace of Parmigiano Reggiano and Prosciutto di Parma. Continue to the enchanting landscapes of Tuscany, with its rolling hills, vineyards, and iconic art cities. Discover the charm of Umbria, Italy's green heart, adorned with medieval villages and stunning vistas. Prepare for an unforgettable adventure filled with extraordinary flavors, captivating beauty, and rich traditions of food and wine all escorted by your Private Chef.

Departure from Rome or extend your stay in the the eternal city .

What Makes This Journey Unique?

Led by Chef Anthony, this adventure blends exclusive access with authentic experiences. Discover boutique wineries, family-run dairies, and intimate cooking classes. Local experts add depth to each stop, while every detail is tailored for a journey as unique as you are.



DAY 1: ARRIVAL

- Arrive at the airport and transfer to Parma
- Check-in hotel
- Dinner in a typical restaurant

DAY 3: PARMA

- Guided visit to a Parmigiano Reggiano dairy
- Guided visit to Culatello seasoning cellar
- Cooking class in villa

DAY 5: SAN GIMIGNANO

- San Gimignano city tour
- Guided visit to a wine cellar
- Cooking class and lunch
- Dinner in vineyards

DAY 7: ASSISI

- Assisi City walking tour
- Visit to a winery with wine tasting and picnic. Free time
- Wine cellar visit and Chef Antony's dinner

DAY 9: DEPARTURE

- Transfer to the airport

DAY 2: PARMA

- Guided visit to a Parma Ham factory
- Visit Torrechiara Castle
- Lunch in a typical Trattoria
- Parma city walking tour

DAY 4: MODENA

- Guided visit to a Traditional Balsamic Vinegar factory
- Lunch in Modena
- Transfer from Modena to San Gimignano and check-in

DAY 6: MONTEPULCIANO

- Truffle hunting
- City tour of Montalcino and wine tasting
- Transfer from Montepulciano to Umbria and check-in

DAY 8: ROME

- Guided visit to a ceramics laboratory
- Aperitivo in the art gallery
- Transfer from Deruta to Roma and check-in

Overview

DAY 1: ARRIVAL



Arrive at the airport, where Chef Anthony will warmly welcome you. Travel to your first destination, Parma, and check into your hotel. Take some time to relax before heading out for dinner at a traditional restaurant in the heart of the city. Afterward, return to your hotel and savor your first Italian night, ready to embark on your culinary adventure.



DAY 2: PARMA HAM - TORRECHIARA - PARMA CITY TOUR



Begin your day in Langhirano, the birthplace of Parma Ham. Join a guided tour of a Parma Ham factory to learn about each step of its production and explore the fragrant seasoning cellars. After the visit, head to Torrechiara Castle, a stunning landmark overlooking the hills. Be captivated by its richly adorned rooms and breathtaking views. Enjoy a delightful lunch at a traditional trattoria. In the afternoon, return to Parma for a guided walking tour, uncovering the city's charm and hidden corners.

DAY 3: PARMIGIANO - CULATELLO - COOKING CLASS



Begin your day with a visit to a Parmigiano Reggiano DOP dairy, where you'll witness every step of the delicate process that creates the "king of cheeses." Continue to the Bassa region, where the unique foggy atmosphere sets the stage for your visit to the cellars where Culatello, the most noble and refined cured meat, matures. Return to Parma for an evening cooking class in a charming villa. Under the expert guidance of Chef Anthony, uncover the secrets of traditional Parma cuisine. End your day with a delightful Italian dinner, savoring the dishes you've crafted with your own hands.



DAY 4: MODENA - TRADITIONAL BALSAMIC VINEGAR DOP



Discover the Traditional Balsamic Vinegar producer and uncover the passion behind Emilia's "black gold." Savor tastings of balsamic vinegars aged 12 and 25 years. Next, head to Modena for a lunch featuring Tigelle, filled with Modenese cured meats and other local specialties. Explore the historic Albinelli Market, a hub of flavors and tradition since the early 1900s, known for its unique architecture. Conclude your day with a transfer from Modena to San Gimignano.

DAY 5: SAN GIMIGNANO - WINE



Begin your day with a guided tour of San Gimignano, a hidden gem nestled in the Tuscan countryside. Visit a local winery to uncover the secrets behind the region's renowned wines. Join Chef Anthony to prepare a traditional Tuscan lunch using fresh, local ingredients, and savor your homemade meal paired with exquisite wines. Spend your afternoon unwinding at the hotel spa, enjoying some well-deserved relaxation. End the day with a magical dinner surrounded by the vineyards of a historic wine cellar.



DAY 6: TRUFFLE HUNTING - MONTEPULCIANO



Start your day at a Tartufaia and experience the thrill of a truffle hunt as you search for these prized treasures of the land. Enjoy a delicious lunch at a traditional osteria, featuring a tasting menu crafted with the truffles you discovered. Next, journey to Montepulciano, the historic village famed for its world-renowned Brunello di Montepulciano wine. Explore the medieval streets and learn from expert winemakers who have preserved their craft for generations. Conclude your day with a scenic drive into Umbria, the heart of Italy's picturesque landscapes.

DAY 7: ASSISI - WINE



Explore Assisi, a sacred and ancient city known for its breathtaking medieval architecture and tranquil, mystical atmosphere. Visit a secluded vineyard at a local winery, where the owner will share the rich history of the area as you stroll through the vines. Gather a basket of local delights and enjoy a delightful picnic amidst the enchanting vineyard setting. Return to your hotel to unwind in the peaceful embrace of Italy's green heart. Later, visit a wine cellar to learn about wines crafted by expert winemakers. Conclude your journey with a special farewell dinner in the cellar, lovingly prepared by Chef Anthony, celebrating the traditions and flavors of Italy.



DAY 8: DERUTA - ROME



Visit a ceramics workshop in Deruta and admire the artistry behind its renowned creations. Enjoy a relaxing aperitivo in a charming art gallery before departing for Eternal Rome. End your Italian journey with a memorable farewell dinner, celebrating your final night in this iconic city.

DAY 9: DEPARTURE



Depart from your hotel and head to the airport, bidding farewell to Italy with a heart full of unforgettable memories.





This culinary experience is brought to you by Enton Qesari, known as Chef Anthony, operating in Treviso, Italy, under The Italian Elixir brand.

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Book your Culinary adventure Now!

- **Special Dietary Requirements**
- **Chef Anthony and Maestro Travel Experience (Tour Operator) will make any reasonable effort to accommodate special dietary or allergy necessities at no additional charge. Unfortunately, we may not be able to accommodate all special dietary needs requested. Please contact us at chef@theitalianelixir.com or info@maestrotravelexperience.com before your departure to discuss your specific requirements.**
- **Suggestions**
Chef Anthony and our local guides are always available to provide suggestions and tips to help you make the most of your free time.