



Marsala

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DREAM OF ITALY®

Volume 11, Issue 2

www.dreamofitaly.com

March 2012

Sicily Sojourn: Trapani, Marsala, Mazara

I'm traveling west from *Palermo*, reveling in the thrill that always overtakes me when I land in Italy — surrounded by the sparkling sea, just-harvested vineyards, hills covered with olive groves — a classic southern Italian landscape. When my first meal arrives, I taste what gives this Trapani province its exotic twist: a delicious bowl of *Cous Cous di Pesce*. Here, about 100 miles from North Africa, Tunisian influences abound.



Also, Trapani is different from other parts of Sicily, (as any proud *Trapanese* will tell you), because this is where Sicily first became civilized. Phoenicians, and a tribe called the Elymians, fished and fought here for

centuries before the Greeks took over in the 5th century B.C.

Though the entire province measures only 950 square miles, (imagine about 2/3 of Rhode Island), there's a remarkable variety of terrain and sites. Some of the best beaches in Italy can be enjoyed in the northern area in and around *San Vito lo Capo*, including the charming cove of *Scopello*, located next to *Lo Zingaro Nature Reserve*, where you can hike along sand dunes amidst wildflowers and birdsongs.

On the western shore, near *Marsala*, are marshlands, where the famous *Salt Pans of Mozia* magically appear —

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All photos by Kate Porterfield

Cantina do Mori

Eat Like the Real Venetians

I love how *Venice* shows its age: cracked facades, stone steps concave with wear, buildings slanted, sagging and noble. The real Venice lies in these flaws. They are welcome reminders that Venice is a real, organic, living city — not some Disney-fied, Vegas facsimile.

Discovering the “real” Venice amidst all the noise of tourists can be challenging, but not impossible. On my most recent trip to Venice, I set out on this quest — through food. I wanted to learn how the Venetians ate. Where they ate. And what *cicheti* were exactly. I did my research, spoke to locals, and here are the gems I discovered. Real Venetian food in real Venetian restaurants eaten by real Venetian people. Enjoy.

One of Venice's Oldest Wine Bars

When you're walking across the Rialto Bridge clutching your purse and bumping elbows with tourists taking photographs or haggling for leather, it's hard to imagine that just steps away a centuries-old, Venetian mainstay offers refuge.

One of the oldest *bacari*, or Venetian wine bars, *Cantina do Spade*, is tucked halfway down the *Calle delle do Spade*. You'll see two wine barrels

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The Elymians founded *Trapani*.

shimmering triangular white mounds, set amidst windmills, and remains of those Phoenicians who started excavating this mineral-rich salt thousands of years ago. Also, from the bustling ports of Trapani or Marsala, you can catch ferries to visit the Egadi Islands—a group of three small mountainous treasures: *Favignana, Levanzo, Marettimo*—where quaint fishing villages await.



salt mines

Cut to the late 18th century, when an Englishman, John Woodhouse, pulled his boat into the Marsala port for refuge from a storm. Stranded, he spent time in local taverns, and found the wine quite wonderful, similar to Port that was popular in his homeland. He decided to fortify it with a bit of grape brandy and ship it off to Britain.

The wine was so well received that Woodhouse decided to put down roots in this part of Sicily, mass produce this wine he named “Marsala,” and distribute it all over the British Empire. Other entrepreneurs followed, Trapani’s economy was revived, and to this day the wine industry is a major money maker in these parts. In fact, little Trapani province produces more wine than the entire region of Tuscany.

I enter Marsala through the majestic *Porta Garibaldi* arch, that commemorates a major event in Italian history: the May 1860 landing of *Giuseppe Garibaldi* and his famous *Mille* (Thousand Man Volunteer Army). Garibaldi chose the legendary Marsala port to begin his campaign to free southern Italy. Apparently there wasn’t resistance at his first stop, and I imagine Giuseppe and his whole crew celebrated by toasting with the town’s famous wine.

I’m only two steps into Marsala’s grand pedestrian-only via, and already I’m surrounded by wine shops. The most inviting is the tiny *La Sirena Ubriaca* (*The Drunken Mermaid*), where a smiling *signorina* tends bar, proudly announcing each vintage as she offers me tastings, and setting out a bowl of olives and a plate of *delizioso bruschetta* slathered with *pistacchio crema*.

Further up is the impressive *Piazza della Repubblica*, graced with the 17th-century *Cattedrale di San Tommaso* (dedicated to Saint Thomas Becket of Canterbury) and Town Hall. It’s lunchtime and *bambini* with backpacks fill the square, shouting and running off the narrow lanes that shoot out from here—off to their houses for lunch. A few rowdy boys hover under the town hall arches, taking turns poking at a cell phone screen, pumped over a competition. I love the contrasts—21st century-technology back-dropped by a centuries-old building that Garibaldi and his guys must have brushed up against.



Salvatore Figuccio, flickr.com

Marsala



Porta Garibaldi

Trapani’s rich history is showcased most dramatically in *Segesta* and *Selinunte*, where you’ll discover 5th-century Greek temples, which appear like mystical visions on isolated hillsides. And from the town of Trapani, you can take a *funivia* (cable car) up to the enchanting medieval hilltop village of Erice, hike up to its *Castello di Venere* for fantastic views, and wander through the step-back-in-time *centro storico*.

On this trip, two of my favorite stops are the under-the-American-tourist-radar towns of *Marsala* and *Mazara del Vallo*. They’re perfect to slip into your Trapani itinerary to add some spice to your days there...

Marsala



Immediately that sweet amber-colored wine comes to mind. Actually the town’s name came from the Arabs of the early Middle Ages, who revered the port here so much they called it *Marsa Allah*=Port of God. Marsa Allah thrived under Arab rule. Then came the conquering Normans, and the town fell into decline.



madyinowwithlife, flickr.com

Marsala

On my next visit here I’ll get to the *Museo Archeologico Regionale Baglio Anselmi*, on the Marsala seafront, that houses the remains of a 241 B.C. shipwreck from the first Punic War. Even better than the ship is another discovery displayed there that was dug up in 2005: a 2nd-century B.C. *Venus Callipigia* (Venus of the Beautiful Buttocks) statue—I love seeing remains of this ancient cult who prayed to the Goddess with the Great Backside for Good Fortune!

Mazara is home to the la



Mazara del Vallo

Mazara del Vallo's marina, one of Italy's largest fishing centers, is pleasant, and a great place to take off for sailing adventures in season. But it's when I cross the street and slip into the town's historic center, that I become charmed by the place. Narrow zig-zagging alleys still exist from centuries past days of Arab rule, giving it the name "*Casbah*." Baroque and Norman architecture blend together, telling the town's multi-layered history.

And then I come upon a most unassuming building, the *Museo del Satiro*, that houses Mazara del Vallo's world famous treasure: an ancient bronze sculpture of a Dancing Satyr. The entrance area displays findings from Phoenician fishing days and then there's a media alcove where I stop to watch a video that tells the intriguing story of the discovery of *Il Satiro Danzante*=*The Dancing Satyr*.

The adventure began in June 1997, when *Francesco Andregana*, a local fisherman, and his crew aboard the *Capitan Ciccio* (Captain Fatso), were doing their regular run, 50 miles off shore, dropping nets for octopus and shrimp. To their surprise, up from the sandy sea floor, they pulled up a bronze leg. Signor Andregana handed it over to the archaeological authorities, who recognized that this must be part of a sculpture from an ancient shipwreck.

Andregana fantasized about someday finding the rest of the body. Almost a year later, one chilly March afternoon, while on another ho-hum fishing run, Andregana's dream came true. Up in the net appeared an awe-inspiring creature – the twisted torso and head (complete with pointy ears) of a Satyr. Andregana radioed the archaeological authorities, who met the boat when it arrived to shore, ecstatic over the find.

The discovery of the *Dancing Satyr* made international news. The barnacle-covered torso and leg were moved to a state-of-the art restoration center in Rome, where for 5 years, 30 technicians worked on it, cleaning it with miniscule tools. At first, the statue

was believed to be a creation of the famous Greek sculptor Praxiteles, but after closer examination, experts defined it as a Roman copy, made sometime between the second and third centuries B.C.

The restored Dancing Satyr was displayed with great fanfare in Rome, then moved back to this Mazara del Vallo museum in 2003. Its allure is huge – it's been transported and displayed to lines-around-the-block-enthusiasm at Japan's Universal Expo of Achi, in Milan, and the Louvre.

I leave the video room and turn to see the Dancing Satyr reverently displayed...softly lit, suspended in the air. Even from a distance, the ecstatic passion of this one-legged, armless, twisted creature is evident.



Angelo Romano, wikipedia.org

Dancing Satyr

In Ancient Greek days, Satyrs were naughty, half man-half goats who flocked around Dionysus, the God of Wine, dancing in orgiastic frenzies with their female counterparts, Maenads.

I move closer to stand under *Il Satiro Danzante*, who is caught in mid-leap, chest flung forward, alabaster eyes blazing, hair flowing in the breeze... celebrating the ultimate joy of letting it all go... Such inspiration!

—Susan Van Allen

Longtime Dream of Italy contributor Susan Van Allen is the author of *100 Places in Italy Every Woman Should Go*. Visit her Web site at www.susvanallen.com

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Sicilian Baroque architecture in the fishing village of Mazara del Vallo



Mazara

vignetoitalico, flickr.com

DREAM OF ITALY®

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Editor and Publisher

Copy Editor: Stephen J. McCabe
Design: Leaird Designs
www.leaird-designs.com

Dream of Italy, the subscription travel newsletter covering Italian travel and culture, is published 10 times a year. Delivery by mail is \$99 in the U.S. and Canada and \$109 abroad. An Internet subscription (downloadable PDFs) costs \$79 per year. Subscriptions include online access to over 85 back issues and regular e-mail updates.

Three ways to subscribe:

1. Send a check to *Dream of Italy*, P.O. Box 2025, Denver, CO 80201
2. Call 877-OF-ITALY (toll free) or 202-297-3708
3. Subscribe online at www.dreamofitaly.com (Visa, Mastercard and American Express accepted)

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argest fishing fleet in Italy.



Cantina Do Spade

flanking the front door, and a simple wooden sign and iron lantern hanging above it.

Chef *Sebastiano Masiol* prepares excellent *cicheti*, or small tapas-like bites found only in Venice, as well as traditional Venetian cuisine (served in the back dining room). His morning trips to the fish market often inspire the day's menu. Cuttlefish with *polenta*. Squid ink pasta. Cod fish with capers. Sea bass. Tuna.

If you're not in the mood for seafood, the kitchen also makes a tasty *fettucine* with white wine and mushrooms, and it offers an assortment of vegetable- and meat-based *cicheti*, like artichoke hearts, meatballs, zucchini flowers, onions, and potatoes.

The restaurant really sparks to life around 7pm, when locals gather to share a few bites, a few drinks and gossip. And if all that's not enough to get you in the door, rumor has it that a certain Venetian local used to frequent the place: *Casanova*.

Cantina do Spade

Calle delle Do Spade, 19
San Polo, 860
(39) 041 5210583

www.cantinadospade.it

Open daily from 10a.m. to 3 p.m. and 6 to 10 p.m.
About 23€ per person for antipasti, one course and a glass of wine.



Cantina do Mori

Tavern Frequented by Casanova

From Cantina do Spade, head northeast on *Calle del Campanil O de la Sacrestia*, take your second right onto *Sotoportego del Pozzetto*, and in about 40 meters, you'll come to another storied Venetian *bacaro*, **Cantina do Mori**. It has been open since 1462. And yes, supposedly Casanova cavorted there too.

Unlike the do Spade, which has a dining room and tables, *do Mori* is a true tavern—standing room only. And though that room may be small, it's big on charm. Antique copper cauldrons dangle in rows from the ceiling. Large wooden wine casks line one wall, while wine bottles ring the ceiling. Sepia photographs hang below them along with a framed business certificate from 1625. Light glows warmly from the overhead lamps and trickles in through the leaded glass door.

Like the décor, the food and drink are simple, Venetian classics. Housemade *cicheti*, like shrimp and spinach *crostini* and deep-fried rice croquettes, are displayed in a glass case, and *tramezzini* sandwiches filled with various cured meats sit atop the bar.

Take note: Cantina do Mori opens bright and early at 8:30 a.m.—but it does not serve coffee. I did not know



La Zucca Osteria

this when I walked in the door at 10 a.m. Taking a nod from the bartender, my companions and I ordered small glasses of *Prosecco* along with some delicious small bites. I immediately felt like an ugly tourist—morning drinking. But while we sidled up to the bar, four other people dropped in. They exchanged hellos and laughs with the bartender and placed orders similar to ours. They seemed to know what they were doing, so I decided to embrace my morning Prosecco (I was on vacation, right?).

My lightly seasoned artichoke heart was very earthy and satisfying, and the *bacalà mantecato* (whipped cod fish) on polenta was among the best sampled during our time in Venice.

Though do Mori is admittedly popular with tourists, it remains equally popular with the locals. It's worth a visit to see why.

Cantina do Mori

San Polo, 429
(39) 041 5225401

Open Monday to Saturday, 8:30 a.m. to 8 p.m.



Dining in Santa Croce

La Zucca is off the beaten path in the eastern arm of the *sestiere Santa Croce*. The streets are quieter in this neighborhood, the people are mostly locals, and the buildings are less

A recent study reports



Trattoria da Bepi

flamboyant. The paint here is a little more faded, the tiles a little more chipped, the stucco a little more crumbled. It's a great place to take photos, people watch, and catch your breath.



From the *Chiesa San Giacomo dell'Orio* (a 13th-century Romanesque church well worth a peek), take a right onto *Calle Larga*, and then another right onto *Calle del Spezier*. You will see the green and pumpkin-colored front of **La Zucca Osteria con Cucina** (*zucca* is pumpkin in Italian).

Inside, the restaurant is cozy and homey. Oak panels wrap the walls, paintings of pumpkins adorn every corner, and ivy cascades around windows overlooking a canal.

Fresh, seasonal vegetables – and yes, pumpkin – get the spotlight at La Zucca, but the restaurant also offers a nice selection of meat dishes, like lamb with spices or rabbit with white wine sauce.

My dinner companion and I walked into the restaurant on a particularly frigid winter day, but we warmed up right away with an aromatic pumpkin, kale, and chestnut soup. Pure comfort. We balanced this with a refreshing *prosecco* that was neither too dry nor too effervescent. And we then split the generous vegetarian course, a flavorful

rainbow of carrots, spinach, roasted tomatoes, leeks, fennel and rice. Each vegetable was perfectly matched with its own unique sauce – a light curry for the carrots, garlic and basil for the tomatoes, lemon for the fennel. We left sated, relaxed and happy.



La Zucca Osteria con Cucina
 Santa Croce 1762
 (39) 041 5241570
 www.lazucca.it
 Open Monday to Saturday
 from 12:30 to 2:30 p.m.
 and 7 to 10:30 p.m.
 About 23€ per person for
 antipasti, one course and a
 glass of wine.

The Real Bepi

Like the other restaurants reviewed in this article, the **Trattoria da Bepi già "54"** has the locals' stamp of approval. *Paolo Olbi*, master bookbinder and printer, recommended it when I visited his beautiful shop on *Campo Santa Maria Nova*. (Wherever you travel, ask the locals for recommendations!).

Trattoria da Bepi is an easy walk from Signore Olbi's shop, just over the *Ponte Santi Apostoli*. A striped awning yawns over sidewalk tables, while the dark wood-paneled interior – and the



Venetian Gastronomic Glossary

Some basic terms to help you wing it

Cicheti: literally "small bites;" tapas or meze-style small plates

Bacaro: a traditional Venetian wine bar or tavern (bacari is the plural)

Ombra: a small glass of wine

Tramezzini: small sandwiches (often filled with cured meats)

Fondi di carciofi saltati: lightly fried artichoke hearts

Baccalà mantecato: whipped cod fish, usually served on squares of white polenta (better than it sounds)

Nero di sepia: squid ink (often added to pasta or polenta)

Branzino: sea bass (often served as a whole fish)

Tonno: tuna

Polpette: meatballs

Seppioline fritte: fried cuttlefish

Fiori di zucca: zucchini flowers (often fried)

Sarde in saor: sardines in sauce

Moscardini: baby octopus

Cipolline al balsamico: onions in balsamic vinegar

Patate: potatoes

Fagioli all'uccelletto: beans in sage

Mezze uova: half an egg

aromas! – beckon you into the dining room. The décor is classic Venetian: wine bottles preening on display, copper pots hanging overhead, trinkets adorning the shelves, pictures enlivening the walls. Though it possesses a welcoming and relaxed atmosphere, this *trattoria* is more formal than *La Zucca* and the two cantinas. Waiters dressed in black and white are attentive and friendly without being overbearing.

The food is also classic Venetian. An array of *cicheti*, including the staples like *baccalà* and *fondi di carciofo* (artichoke hearts), is displayed on a bar at the restaurant's front, while a full menu is offered at the dining tables, delighting customers with squid ink spaghetti, pasta with crab sauce, *branzino* (sea bass), grilled lobster, clams, mussels – seafood galore. The wine list is very good and reasonable for Venice.

If you're looking for an excellent trattoria in Venice, da Bepi già "54" is your place. Do not confuse it with Osteria da Bepi, a restaurant with a similar name but no connection. When you're seeking the real Venice through real Venetian food, you want the real Bepi.

Trattoria da Bepi già "54"

Salizada del Pistor
 Cannaregio, 4550
 (39) 041 5285031

About 27€ per person for antipasti, one course and a glass of wine

Buon appetito e cin cin!

– Kate Potterfield

News, Tips, Deals

Murano: Where to Buy Affordable Glass Jewelry

Arriving on Venice's glass-making island of **Murano** can be overwhelming. So many shops. So many galleries and studios. Some glassmaking houses have been run by the same families for centuries, while new generations of artisans are also making inroads. It can be tempting to drop hundreds of dollars on unique, one-of-kind art pieces; and equally appealing to walk off the island with a 3€, foreign-manufactured trinket. So what if you want to bring a genuine piece of Murano home without breaking the bank? Try these two shops:

Cesare Sent

Fondamenta del Vetrai, 8/b
Fondamenta Serenella, 16
Murano
(39) 041 5274752
www.cesaresent.com

Cesare Sent, a descendant of two glassmaking families, was born on *Murano*. While his pieces are displayed in galleries and private collections all around the world, he still designs and sells glass jewelry, vases, picture frames, lamps, and other smaller works in his shop on Murano. Both his studio and shop are an easy walk from the Colonna *vaporetto* stop (go left down *Fondamenta Serenella* for the studio, and right down *Fondamenta del Vetrai* for the shop). Sent's designs are classic yet contemporary, and many were completely unique—the only of their kind on the entire island.



Ro & Ro

Riva Longa, 11
Murano
(39) 041 5274076
www.ro-e-ro.com

If you walk further down the *Fondamenta del Vetrai*, across the *Ponte Longo*, and to the right, you will find *Ro & Ro*, the shop for designers *Rossana e Rossana*.

Rossana and Rossana were childhood friends who merged their design talents to create Murano glass jewelry. Their pieces are hand-crafted by one of the great glass masters of the island, *David Fuin*. Fuin is another Murano native who trained at the Venini *fornace* and apprenticed under great masters. Today he is a world-renowned master in his own right, and is celebrated for his very fine blown glass in the traditional *avventurina*, *filigree*, *zanfirico* and *reticello* styles.

The pieces he makes for *Ro & Ro* are crafted in these time-honored traditions, yet they also manage to look fashion-forward. Even better: they are wallet-friendly. You can find many pieces for 20€ or less, and even more for under 100€.

—Kate Potterfield

NewGusto.com Links Native Cooks and Visitors

Italy has proven itself as a culinary destination for its centuries-old, varied regional specialties, and what better way to experience a homemade, local Neapolitan pizza or Roman *spaghetti alla cacio e pepe* than by dining in the home of an Italian cook?

NewGusto.com, a new "food surfing" community, pairs visitors with natives around the world who are willing to share their cuisine and home hospitality, but most of the hosts right now are in Italy. NewGusto enables travelers to search online for local residents who are willing to cook dinner – often from traditional family recipes – and host guests in their homes.



easyradish, flickr.com

NewGusto hosts decide whether they would like to cook for free, be compensated for their meal at a self-set price, or provide a free meal in exchange for a bottle of wine. Users are rated on kindness, affordability, *gusto* – Italian for "taste", and location. Once you sign in to your free account, click on a user's profile, where you can see their reviews and ratings, menu with photos, and cost, and can book a meal with them online. You can also see how many people the cook can accommodate, what languages they speak and a detailed Google Maps representation of their location.

Hosts can rate guests based on reliability, so be sure to respect your commitment to come to dinner! Though you can search for a location or particular local dish that you'd like to experience, there doesn't seem to be a way to search based on food allergies or dietary restrictions, so you'll have to contact a user to find out if they'll provide a vegetarian or gluten-free meal.

—Elaine Murphy



Aaron Lynch, flickr.com

Only 5,000 people

and Events



Contemporary Art at Sicily's Farm Cultural Park

Farm Cultural Park, a contemporary art complex in the southern Sicilian town of *Favara*, has transformed a neglected area of town into a space that promotes young and budding artists, social development and free expression in its seven public courtyards.

Community activist *Andrea Bartoli* bought a collection of abandoned stone houses in rural Favara's historic center, with the intention of turning the complex into a center for art and culture. Bartoli, who

is a notary by profession but is passionate about community art, drew his inspiration for the art col-

lective – whose set of buildings includes a central plaza and a castle – from community spaces worldwide, including Camden Market in London and Djema El Fna Square in Marrakesh.



lective – whose set of buildings includes a central plaza and a castle – from community spaces

"We were tired of always having to go to places like New York or London to see anything interesting," he says. "We wanted to find a way to transform and improve the area we were living in, for ourselves but also for our kids," Bartoli recently told the British newspaper *The Guardian*.

Favara has struggled with high unemployment and poverty rates, but Farm Cultural Park has enlivened the space and its community with public art. The cultural experiment has drawn visitors from Italy and abroad, and has created an attraction out of the previously unknown town.

Farm Cultural Park opened in 2010, and its artists in residence include photographers, musicians, graphic designers, architects, chefs and videographers. Amenities at the art collective include a design corner, bookstore and cafés. The buildings' exteriors have been transformed into canvases for paintings and sculptures by artists such as Italian sculptor *Fabio Melosu*, and a photography gallery featuring the world's largest display of works by American photographer *Terry Richardson*.

The project even offers limited, wallet-friendly accommodations, in the form of an apartment inside the art complex or a villa on an 18th-century farm. —E.M.

Farm Cultural Park

Courtyard Bentivegna

Favara, Sicily

(39) 320 1793171

www.farm-culturalpark.com

Open Tuesday to Friday from 10 a.m. to 1 p.m.

and 4 to 8 p.m. and Saturday and Sunday

from 11 a.m. to 1 p.m. and 4 to 10 p.m.

Free admission

1 € = \$1.34 at press time

Casa Ferrari Museum Opens in Modena

Famous for its abundant car factories – some of the most famous Italian carmakers, including *Ferrari* and *Maserati*, set up shop here – the northern Italian city of *Modena* honored its most famous native this month with the newly opened *Casa Ferrari Museum*. The new museum pays tribute to *Enzo Ferrari*, Italy's most legendary carmaker, with a focus on the man behind the cars.

The museum complex includes his birthplace and a sleek, curvy design center painted in the bright, iconic yellow, both the symbolic color of Modena and the color surrounding the Ferrari prancing horse on the company's logo. The futuristic design center houses a rotating display of Italian cars, while the house where Enzo Ferrari was born in Modena in 1898 tells the story of his life. Photographs, videos and mementos characterize Ferrari as a person, a driver and a designer, relating his life story, which revolves around the illustrious company he founded in 1929.

The 6,000-square-foot design center, shaped like a race car's hood, holds memorabilia relating not only to Ferrari, but also to other carmakers, such as Maserati and *Lamborghini*, that come from the

Emilia-Romagna region. The museum was designed by the late Czech architect Jan Kaplický, who drew the plans for the museum before his death in 2009, and was built with high-tech materials according to environmentally sustainable principles to conserve energy.



The museum parallels the Ferrari Museum in nearby Maranello, which is dedicated to the success and victories of Ferrari racing cars. The Ferrari Museum displays trophies and engines, chronicles races won by Ferrari cars, and

houses historic and contemporary Formula One racing cars as well as Grand Tourers and sports cars. The museum also contains a replica of Enzo Ferrari's first office.

—E.M.

Casa Ferrari Museum

Via Paolo Ferrari, 85

Modena

(39) 059 4397979

www.museocasaenzoferrari.it

Open daily 9:30 a.m. to 6 p.m.

(or 7 p.m. in the summer)

Admission: 13€

still live on *Murano*.

THE DETAILS

Sightseeing

General Info: www.turismotrapani.it,
www.trapanigate.it

What to See

Museo del Sale

Via Chiusa, Nubia Paceco
Trapani
(39) 0923 867061
www.museodelsale.it

Segesta Temple and Ampitheatre

www.festivalsegesta.com
Open Daily: 9 a.m. to 5 p.m.
Admission: 6€
Theatre Season: July-September

Selinunte Archaeological Site

www.selinunte.net
Open Daily: Winter, 9 a.m. to 4 p.m.
Summer, 9 a.m. to 5 p.m. Admission: 6€
Theatre Season: July-August

Mazara del Vallo's

Museo del Satiro

Chiesa di Sant'Egidio
Piazza Plebiscito
Mazara del Vallo
(39) 0923 933917
www.mazaraonline.it
Open daily: 9 a.m. to 6 p.m.

Marsala's Museo Archeologico

Regionale Baglio Anselmi

Via Capo Lilibeo
Marsala
(39) 0923 952535
Admission: 4€
Open 9 a.m. to 7 p.m. daily, except
Monday, 9 a.m. to 1 p.m.

Kite Surfing: If you're up for an
adventure on the calm sea off the
coast of Marsala, check out *Le Vie
del Vento*, www.leviedelvento.it
where you can rent kites and boards.

Where to Eat & Drink

*For Cous cous di Pesce or
Pesto Trapanese:*

Cantina Siciliana

Via Giudecca, 33
Trapani
(39) 0923 28673
www.cantinasiciliana.it

Here in the old Jewish Ghetto, Chef
Pino Maggiore, a follower of the Slow
Food Movement, expertly prepares
traditional specialties. Adjoining the
restaurant is a wonderful *enoteca* for
you to taste local vintages.

For Cannoli:

Euro Bar

Via Garibald, 11-13
Dattilo (Paceco)
(39) 0923 861434

It's worth taking a short detour off the
A29West when you see the sign for
Dattilo, so you can have a taste of
Euro Bar's famous cannoli, that
Trapanese describe as *OTTIMO=*
The Best! They are super-sized,
made to order, filled with the freshest
ricotta, and so delicious they have
spoiled me for the rest of my cannoli-
eating life!

For Marsala:

La Sirena Ubriaca (The Drunken Mermaid)

Via Garibaldi, 39
Marsala

*For Grappa, Brandy, and
Fruit Liqueurs:*

Distilleria Bianchi

Lungomare Mediterraneo, 31
Marsala
(39) 0923 951288
www.distilleriabianchi.it

Award-winning spirits are made at

this family run place that's been
around since 1950, founded by
Florentines who settled in Sicily.
At the tasting bar and shop, besides
the aged brandys and grappas,
I enjoyed the *Segesta Amaro* (a bit-
ter liqueur made from a variety of
herbs), and wonderful fruit liqueurs,
particularly the *Maraschino* (cherry),
which is difficult to find in the US,
and wonderful to add to desserts.
By appointment only.

Where to Stay

Agriturismo Fontana Salsa

Via Cusenza, 78
Fontanasalsa
(39)0923 591120
www.fontanasalsa.it
Rates: 100 to 170€ per night,
with breakfast.

A restored farmhouse, surrounded by
olive groves and vineyards, with an
outstanding restaurant that features
excellent Sicilian specialties using
local products.

La Foresteria

Menfi
(39) 0925 1955460
www.planetaestate.it
Rates: Start at 180€ per night,
with breakfast.

A boutique hotel created by Sicily's
famous Planeta Winery, where you
can relax in luxury, enjoy a private
nearby beach, cooking courses, and
tranquil walks through landscaped
paths.



What to Buy

Yes, you can buy locally made coral
jewelry and ceramics, but lately I'm
finding the most appreciated sou-
venirs are tastes of the places I have
visited. In the Province of Trapani,
there are many delicious options:

Trapani Salt, that's extra rich in
minerals, can be found attractively
packaged at many food stores and
souvenir shops in Sicily.

In Trapani food markets, look out
for:

CondiAroma 33 for unique Sicilian
balsamic-like vinegar.
www.condiaroma33.it

Olive oil from Frantoio Torre di Mezzo

www.frantoiotorredimezzo.com
A top producer that has an ingenious
production set up, where olives are
hand-picked, and then processed
through a computerized system to
insure the highest quality.
Appointments can be made to visit
the *frantoio* and meet the genius
behind the operation, *Alberto
Galluffo*.

Pasta from Pastificio Campo,
especially *busiate*—a short, curly
spaghetti that's a local specialty.
www.pastificiocampo.it

**Sundried tomatoes, jams, honey
and pistachio cream from Antichi
Sapori di Sicilia**, a company that
expertly preserves flavors of the
Trapani province.
www.antichisaporidisicilia.it

Note: For more Dream of Italy
coverage of Trapani, check out
*The Quiet Jewels of Western
Sicily* (October 2007)

Sicily's salt is gathered by hand.