



Skiing lesson in the Dolomites

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Duomo, Florence

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Winter Family Fun in Cortina

The snow-peaked tips seemed a finger's touch away as we landed over the *Dolomite Mountains*, which provide a northern barrier to *Venice*. They are a natural shield protecting the city for centuries as well as a UNESCO World Heritage Site. The Dolomite Alps, or "Pale Mountains" in Italy's northeast, are so-called because of the dolomite mineral discovered there, which gives the rock peaks their distinctive pink color when the sun hits them just so.



Bell tower

We had heard stories from my husband's mother of the derring-do of the Italian *Alpini* climbers who scaled the Dolomite cliffs in World War I



fighting the Austro-Hungarian empire for freedom. *La Nonna* comes from a long line of these mountain warriors on her father's side and often spoke of the beauty of the Dolomites and the lovely skiing there.

Wanting a break from the icy cold and crowded Vermont trails we'd been traversing during the traditional February school break, *La Nonna*, my husband, daughter, and I travelled with my aunt and uncle and their twin

millennials from America and met up with my godson and his parents from Poland in an area that is quite unlike

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CHRISTMAS IN TUSCANY

As if you need another excuse to visit *Tuscany*, Christmas is a truly magical time to visit this beautiful region. I feel so lucky to live in *Florence*, which becomes even more special during the Christmas period. This Renaissance city comes alive with bright lights strung around the streets and piazzas and I personally love how each neighborhood has their own creative and different way of decorating their *quartiere*.

Festive FLORENCE

Walking along the *Ponte Vecchio* in Florence becomes quite magical as the glittering lights that span from one end to another give the impression that you are walking under a sky full of sparkling stars. It makes me feel like a little girl full of wonder and excitement for everything that this holiday brings. Walking through the city late at night after most people have gone home adds to the magic of the atmosphere created by the lights and decorations.

There are two main Christmas trees put up in Florence, one in *Piazza Repubblica* and the other in *Piazza Duomo*. They are both covered in lights with red *giglio* (the Iris or Fleur

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The *Dolomites* offer 745 miles of ski runs.



We chose Cortina d'Ampezzo because of its illustrious past and great access to a host of different activities. The town lies in an open valley amidst the peaks of Tofane, Cristallo and Lagazuoi — full of natural wonders and a skier's heaven

any other I have skied before.

Our group of 11 ranged in age from 9 to 76; we were of varying ski levels, from beginner to seasoned ski champion. We found slopes where we could be together and others where we skied at our own pace, took part in the nightly *passeggiata* in town, enjoyed a children's festival and ate like royalty from dawn to dusk.



Hotel Cristallo



We rented a car in Venice and drove into the mountains. The hairpin turns through small villages were nerve-racking but the spectacular views afforded down steep cliffs well worth it. We stopped at a roadside eatery and bought an *Alpini* hat from a vendor who looked like Santa Claus selling various items out of a decked-out truck. Somehow this chance encounter made the trip seem even more magical.

We chose *Cortina d'Ampezzo* because of its illustrious past and great access to a host of different activities. The town lies in an open valley amidst the peaks of *Tofane*, *Cristallo* and *Lagazuoi* — full of natural wonders and a skier's heaven. The 1956 Winter Olympics were held here. For two decades,

Cortina has also been a stop on the Women's Alpine Skiing World Cup and for even longer has been the last stop on a local cross-country ski competition. All this activity equals a high-end center for après-ski drinks, luxe shopping and great eats.

Though there are



many places to stay in and around the town center (at all budget levels), we chose the *Hotel*

Cristallo, a 10-minute walk to a big bell tower in the middle of town which rings like Big Ben.

Opened in 1901, the hotel served the elite, including famous names like Leo Tolstoy. During World War I, it was converted to a military hospital and the region transferred from Austro-Hungarian to Italian rule. After the 1956 Winter Olympics, *Monte Amiata* became a place for international jet setters like Brigitte Bardot and Frank Sinatra. It closed in the 1990s but after a major refurbishment is open again

and feels like a home away from home, especially important when traveling with children.

The complimentary hotel Kids Club helped my daughter and godson to meet other children from Britain, Russia and Italy. The staff engaged them in a game room while we had cocktails at the piano bar. The club is

available to children ages 3 to 10; it is open in the mornings from 10 a.m. to noon, and then in the evenings from 5:30 to 9:30 p.m. There are other family-friendly amenities as well — an outdoor playground, chess

boards in the upstairs lounge, an ice rink and every child under 5 eats free for every adult at the table.

Skiing

Cristallo recommended *Snow Service Cortina*, where we rented our ski boots, skis and poles, which were delivered straight to the hotel ski room. Located a few steps from the hotel lobby, the cozy spot was a great place to store ski equipment and wait for the free transportation to ski areas. An added bonus: we were able to warm our boots before we left for a day of skiing and on our way back the hotel provided a hot toddy to take off the day's chill.

Cortina's population jumps from

As a beginner, I did not venture beyond *Socrepes* and *Pocol* at the *Tofana* ski area; their easy wide slopes still allowed for fabulous views of all of the Dolomite peaks. At the bottom of *Socrepes*, I would meet up with my daughter after her ski lessons. We had arranged that for the first few days she would take private ski lessons through *Scuola Sci Cristallo Cortina*.



Family skiing

Her ski instructor, *Federico*, grew up in the area and spent 10 winters teaching skiing while he went to school to become an engineer; he came back home because he missed the slopes. I trusted that he knew them well and would be careful with my 9-year-old. He would pick us up at 8:30 in the morning and drive us to *Socrepes* where he would take my daughter up higher than I was ready to go.



Le Cinque Torri

By day four, we thought she was ready to take a group lesson. Though they were given in Italian her new instructor spoke some English and guided her when she did not understand. She was in a group of mostly boys and I think she was pushed to do more and to learn some Italian at the same time. At the end of the week, the school sponsored a *Carnevale* party for students with a parade, face painting and balloons.

Other skiers in our group were more adventurous than I. My cousin Patrick had been on his college ski team and was ready to go *off piste*. He, his sister, my uncle and husband purchased a 4-day *Cortina Ski Pass* that covered the

half a dozen or so local mountains.

I was enthralled with their excitement over what they said were challenging, varied, and smooth (read: no Vermont ice) runs along unique mountain vistas, settings not found in



On top of the clouds

the Northeastern United States. They spoke of the long traverses through the back bowls, “where you felt as if on a lunar landscape with snow,” and “the steep drops...and spritz breaks.”

They told me *Cinque Torri*, or Five Towers, was the most impressive area. These massive natural sculptures are part of the “Super 8” tour, a winding downhill ski adventure going up seven different lifts with downhill runs at various inclines until you complete a figure eight.

At *Falzarego Pass*, you hopped on a cable car to go to the top of *Lagazuoi*, the highest point of the Super 8 tour at 9,200 feet. Another day, the “Fantastic Four” took a cable car from *Col-Druscio* to *Ra-Valles* and then a lift to the top of *Tofana*, which at 10,600 feet is the highest point from which you can ski.

One of their more storied runs was from *Pomedes* down *Olympia* which is where the Women’s World Cup

downhill race takes place every year and speeds of 77 miles per hour have been recorded. I don’t think any of the *Fastastic Four* reached those speeds but the views probably had their hearts racing that fast.

For a slower pace, we could walk to *Cortina* and take a cable car to the *Faloria* ski area. Us non-skiers could go up for a hot chocolate and gorgeous views while the advanced skiers could ski down. My cousins, uncle and husband skied the front side of *Faloria*, and took the *Rio Gere-Son Forca* lift to the top of the *Cristallo* peak (10,500 feet). Because the snow was not good the day they went, they did not spend too much time exploring other connected trails,

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7,000 to 40,000 in winter.

but they told me there was much more derring-do to be had at the highest peaks.

La Nonna decided she wanted a slower pace and instead spent each day cross-country skiing at *Fiames Sport Nordic Center* about three miles outside of Cortina. She met her two friends and they would spend the day travelling the trails. For those who want to stay in town, there's ice skating and curling lessons at the Olympic Ice Stadium built for the 1956 Olympics.

Snowboarding, snowshoeing and sledding are also available in Cortina. However, the only activity my daughter wanted to do after her lessons was ski with our family. We managed to find runs that we could do together, which wasn't many after our pasta and vin brulé mid-day meals.

Alpine Dining

We had our pick of delectable delights at the many rifugios or "mountain huts" on the slopes. Located at the top or middle of ski runs all over the mountains, these rifugios are also what make skiing in Italy different, and I think more enjoyable, than most US resorts. Instead of having to ski down to a main base for a hot chocolate or lunch, these pit stops are wonderful when you need a warm-up break.

Some, like the *Rifugio Socrepes*, are accessible to non-skiers by ski lift just to meet ski friends for a meal. We had some of our best mushroom *tagliatelle* and *penne ragu* in the open air, watching skiers fly by. We also indulged in the wonderful Tyrolean décor, an Austrian-Italian mix found in this borderland area — rustic timber huts decorated with delicately carved

woodwork and tablecloths adorned with local peasant costumes.

My favorite of these lunchtime stops was *Baite Cervo* in *Pocol*, which served various dishes of mushrooms picked locally, including a divine mushroom *risotto*. One day after lunch I decided not to rejoin skiing and reclined on the



Lunch on the mountain

was the dinners where we all agreed to explore and experiment. We

ate only two dinners in the town of Cortina. One at the Hotel Cristallo's *Il Gazebo*, famed for its classical Italian dishes with an Alpine cheese plate in the mix; the other in town at *La Tavernetta*, where we tried their famous rolled pizza. The others were off the beaten path, a 20- or 30-minute drive up into mountains through passes to chalets that served local specialties in unique combinations, like deer dishes with beetroot pasta followed by apple strudel.

Lago Pianozes on the side of a lake frozen over with snow seemed to have sprouted from a fairy tale. There a waitress in formal black told us the chef was locally born but had travelled the world working in Dubai and Los Angeles and incorporating world flavors with local dishes — there was a plate called meat of the forest, with boar and deer meat and a creamy *polenta* that was delicious.

outdoor lounge chair provided by the restaurant basking in the sun with my *vin brulé*.

But it



Rifugio break

Ristorante Da Aurelio has been passed from father to son with the ethos to focus on locally-sourced food and to experiment with taste. *El Camineto* was another favorite up in the mountains, whose familial ambience made us feel like we were in the mountain's warm embrace. At *Birraria da Bauce*, we ate family-style, plates piled high with meats and cheeses. We heard other acquaintances from the hotel say they would drive up and over to Austria for dinner — next on our bucket list.

Luckily, we had the *passeggiata* to walk off all of our many splendid meals. We always gravitated to the beautiful 18th-century bell tower in the middle of the village, strolling along the *Corso Italia* and watching children throw snowballs, locals walk

dogs and everyone window shop. Cortina has its share of high-end fashionista outlets, like Franz Kraler, which curates high-end brands, like *Fendi* and *Dolce & Gabbana*.

Smaller souvenir purveyors sell old photos of Cortina when it was a farming village and ski shops abound. La Nonna and my daughter ended up buying Moon Boots at *Olympia Sport Tecnica Group* because it seemed the "it" thing to wear.

One of the most important places we made time to visit was the *Sacrario Militare di Pocol*, an imposing monument to the soldiers who died fighting in WWI. You can see this tower from many of the ski points on Tofano, especially Pocol. My mother-in-law was looking for the names of her grandfather and great uncle who left to join the Alpini during World War I and were never heard from again.

Cortina was supposed to host the

My daughter learned so much of her family history and Italy's too from this excursion. 9,707 Italian soldiers are buried here, 4,455 of them unknown. The massive scale of the monument, blasted into the rock by *Mussolini*, ingrains the senselessness of the war. La Nonna could not find the names of her family in the big brown books but the curator gave us some



World War I monument



excellent leads. We'll just have to come back next year.

—Tatiana Serafin

Tatiana Serafin is an award-winning writer, journalism professor at Marymount Manhattan College and managing editor at First Amendment Watch. She is currently working on two book-length projects, as well as translations of Ukrainian poetry.

The Details

Where to Stay

Cristallo Hotel Spa & Golf

Via Rinaldo Menardi
Cortina d'Ampezzo
(39) 0436 881111
www.cristallo.it

Rates: For a family of three during high season, a room including breakfast, ski storage, transportation to lifts, Kids Club, piano bar in evenings and concierge services is 1,000€ per night. That same room during low season is 270€ per night.

Where to Eat

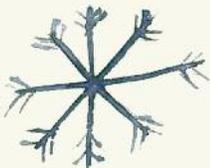
Lunching on the Mountain — depends on where you ski

Depending on where you ski, look for **Rifugio Lagazuoi** (www.rifugiolagazuoi.com), **Rifugio Socrepes**, **Rifugio Olympia** (at the base lift of Pocol) and **Baita Il Cervo**.

Dining in Town

La Tavernetta

Via del Castello 53
(39) 0436 868102



*Off The Beaten Path
(All 20-30 Minutes From Cortina)*

Ristorante Da Aurelio

Passo di Giau
San Vito di Cadore
(39) 0437 720118

El Camineto

Loc. Rumerlo
(39) 0436 4432
www.ilmeloncino.it

Lago Pianozes

Loc. Pianozes – Campo di Sotto
(39) 0436 5601

Birraria da Bauce

Via Enrico Mattei, 62
Borca di Cadore
(39) 0435 482000

What to Do

SKI

SKI SCHOOL:

Scuola Sci Cristallo Cortina

Corso Italia 210
(39) 0436 870073
www.scicristallocortina.com
Private lessons start at 45€ per hour (so much less than high season hourly rates in US); a 4-hour group lesson is 80€.

RENTING SKIS:

Snow Service Cortina

Via Marconi, 14
(39) 0426 862467

98€ for skis and boots for the week, half that for children.

Get on the Mountain:

Dolomiti SuperSki

www.dolomitisuperski.com

SKATE

Olympic Ice Stadium

Via Alberto Bonacossa, 1
(39) 0436 881811

SNOWSHOE/SLED

Cortina Adrenalin Center
www.adrenalincenter.it/

CROSS-COUNTRY SKI

Fiammes Sport Nordic Center
www.serviziampezzo.it

SHOP

La Cooperativa di Cortina

Corso Italia, 40
(39) 0436 861245
This is a department store with a little bit of everything.

Olympia Sport Tecnica Group

Corso Italia, 88
(39) 0436 2200
For all your ski purchases, including Moon Boots.



Abbigliamento Ghedina Zuccaro

Corso Italia, 95
(39) 0436 868313
Oldy Style Austrian clothing.

What to See

IN TOWN

Santo Filippo and Giacomo Churches were built at end of 18th century with German Rococo style interior.

The Bell Tower was built between 1851 and 1858 and is 233 feet tall.

Ciasa de ra Regoles, on orso Italia, houses three museums: Palaeontology Museum R. Zardini, for the fossils the Ampezzo researcher Rinaldo Zardini found in the Dolomites; the Ethnographic Museum and M. Rimoldi Modern Art Collection.

OUTSIDE OF TOWN

World War I Memorial: Sacrari Militari Della 1 Guerra Mondiale, Pocol e Pian di Salesei

cancelled 1944 Winter Olympics.

Christmas in Tuscany *continued from page 1*

de Lys symbol of Florence) decorations hanging off their branches. Florence and Tuscany even experienced a white Christmas in 2010 with an incredible snowfall that left the city at a standstill as it's not really prepared for snow and the weather was totally unexpected! It was transformed into a true Winter wonderland and I secretly hope for a repeat performance each year.

Father Christmas is called *Babbo Natale* in Italy and I can't help but wonder if that name originates from Tuscany seeing as this is the only

region where the word *Babbo* is used for Dad or Papa. It's kind of nice to think that the Italian Santa's name has origins in Tuscany!



Duomo, Florence

eating an apple strudel and sipping mulled wine in front of the impressive *Santa Croce Basilica*.

Other notable Tuscan towns that are worth the visit to see their Christmas markets are *Arezzo* (known as the City of Christmas), *Montepulciano*, *Lucca*, *Siena* and *Pietrasanta*. These markets are generally held daily before and during Christmas.



Arezzo Christmas Market

A unique Christmas Tuscan tradition is "The Torchlight Night" in *Abbadia San Salvatore*, a town on the slopes of Mount Amiata in the southern part of Tuscany. This very ancient tradition dates back to the Early Middle Ages and has its origins in the celebration of the coming light during the longest nights of the year. The tradition reaches its peak on Christmas Eve when the locals build up the torchlights, which are wooden pyramids that can reach up to 20 feet high.

The ceremony starts at 6 p.m. in the main piazza with a traditional liturgy; the fire is blessed and torches for each pyramid are set alight and then delivered to the Torchlight Chiefs who start a procession together with a band and the townspeople. Each "Torchlight" is lit as the ceremony is accompanied by Christmas carols sung by the admiring and joyous crowd.

The holiday season in Italy officially begins on the 8th of December with the feast of the Immaculate Conception.

This is an Italian public holiday which, according to Catholic belief, commemorates when Mary, the mother of Jesus, was graced by God to lead a life "free of sin."

The FOOD

Let's move on to the subject of food, which is one of my favorite things



Santa Croce Market

about the holiday season. (Well, any season actually!) Tuscany is famous for its delicious but simple food and Tuscans certainly don't disappoint at this festive time

of year. Even though the Tuscan *cucina* has mainly peasant origins, the excellent quality of natural, in-season produce ensures that every meal is of the best quality.

Christmas Eve is the first holiday meal, followed by a big lunch and/or dinner on Christmas Day and then December 26th is the feast of *Santo Stefano*. So no one really goes hungry in Tuscany at Christmas time! The menu for each day may vary depending on which town you are in but you will probably be served with a starter of the classic *Crostini Neri* (bread with chicken liver pate). This will be followed by the primo, first course, which will naturally be a pasta dish. Cappelletti in Brodo is most often served. Similar to *tortellini*, these little meat-filled pasta served in broth are such a winter comfort food.

For the main course, roast pork is often served unless you are in a coastal town like Livorno where you will most

CHRISTMAS MARKETS AND CELEBRATIONS

Italians embrace Christmas in the way they know best; surrounded by family and great food (lots of it!), while also taking part in traditional and religious events. Tuscany is also home to many beautiful Christmas markets where you can buy everything from handmade decorations, nativity items, homemade toys as well as local foods.

The market on *Piazza Santa Croce* in Florence (daily 10 a.m. to 10 p.m. from late November to mid-December) has been a regular event since 2003 and is famous for its recreation of a typical German Christmas village, with more than 50 wooden chalet style stalls with sellers coming from all over Europe. There is something quite special about

Buon Natale means "Me"

likely be served fish or its famous *cacciucco*, usually made with the poor left-over fish varieties. The dish is elevated at Christmas time when better cuts of fish are used. Florence is also known for its *Bollito*, mixed boiled meats served with salsa verdé, and a classic recipe served at Christmas is *Collo Ripieno*, which is a chicken neck filled with a veal stuffing, boiled in broth and served sliced with a side of mayonnaise.

Let's not forget about dessert! The stores start to fill up with *Panettone* toward the end of November and it is the iconic sweet bread that is also often enjoyed for breakfast. I personally like mine toasted lightly with a light coat of butter.

Each town in Tuscany has its own signature Christmas dessert or sweet. Siena is known for *Panforte*, a dense fruit and nut cake, which is popular all year round but was historically associated with the holidays. Also popular are delicious *Ricciarelli*, cookies made with almond paste and sugar. The *Cavalluccio* is a chunky, dry cookie found in the countryside throughout Tuscany. It has a strong anise flavor mixed with finely chopped dried nuts and candied fruit inside. And of course any Tuscan meal will usually finish with the traditional *Cantuccini* biscuits and the Tuscan sweet wine, *Vin Santo*.

Another Tuscan dessert found around Christmas time is the *Cassata Fiorentina*. This cake is made up of three layers of wafers, filled with hazelnut cream and then covered in a crisp layer of dark fondant chocolate. This traditional Florentine cake is prepared in the same way today as the original recipe stated in 1930.

Tuscany has also become very well known recently for its artisan chocolate, with many boutique "chocolate factories", such as *Amadei*, *Slitti & Catinari* enjoying great success for their special recipes, which reflect

another large dinner is usually enjoyed. At midnight it is tradition to eat *Cotechino con Lenticchie*, a large Italian pork sausage served with lentils to bring good luck for the forthcoming year.

And then the last event of the season is held on January 6th with the Epiphany and the arrival of the Three Wise Men, but for Italian children, this day is all about the *Befana*, an ugly witch who comes at night bringing a stocking full of sweets.

During this festive period, you can also find incredibly detailed nativity scenes, usually in the main square of each town. Many Tuscan towns also play out live nativity scenes with real people and animals acting out Jesus's birth in the stable.

Tuscany has a unique charm during Christmas and while the Tuscan sun might not be so warm, the hospitality, culture, flavors and iconic cypress-tree-lined country roads will ensure that you are not left feeling cold inside when visiting this magnificent region during the Christmas holidays.

—Lisa Brancatisano

Lisa Brancatisano, born in Australia to an Italian father, first came to Florence, Italy in 1993 to learn Italian. She now lives in the San Niccolò neighborhood with her husband and two young boys. She created the magazine This Tuscan Life so that she could share everything she loves about this stunning region. For more, visit www.thistuscanlife.com



Christmas sweets



Panettone



Cantuccini



Panforte



Befana

their artisanal Tuscan pride. If you are in Florence over Christmas, you must go to *Rivoire* in *Piazza Signoria* and enjoy a hot chocolate. This thick and velvety, pure melted chocolate drink will be sure to warm you up and if you are feeling extra decadent, top yours with whipped cream as the Italians prefer to enjoy theirs.

After your big meal on Christmas Eve, Midnight Mass is a lovely way to end this festive day. The *Duomo* in Florence usually has a beautiful service accompanied by a choir but the church fills up quickly so make sure you get there very early to get a good seat!

The Christmas holiday doesn't finish on December 26th. The next excuse to gather with family and friends is *Capo d'Anno*, or New Years Eve, where

Happy Christmas" in Italian.

Eataly World Opens In Bologna

FICO Eataly World, a 25-acre interactive food park in *Bologna* was dubbed the “Disneyland of Food” by the international press, even before opening on November 15. This made me a bit skeptical before I made a pre-opening media visit, but I ended up impressed.

Yes, the best of Italy’s culinary traditions are indeed found at the source, in the kitchen of a *nonna* or at a roadside stand deep in the countryside; at places that don’t have brand names or worldwide recognition.

If you can adjust your expectations, Eataly World might surprise you. It is fun and well-curated and there aren’t any spaghetti-themed roller coasters — no rides in fact, the most kitschy thing might be the miniature golf course in the shape of Italy.

Eataly World follows the production process from farm to table. There’s a working farm on site with animals you can visit (I’m told none are actually consumed), vegetable fields and even an area for truffle hunting (complete with dogs). Forty on-site small factories make everything from cheese to pasta. There are six interactive multimedia centers exploring the themes of man’s relation to fire, earth, animals, soil, bottle and the future.

The highlight of Eataly World though

is in the eating. There are more than 45 trattorias, restaurants and street food stands, curated from across the country to demonstrate that there is no one Italian cuisine but rather thousands of local and



Eataly World

Via Paolo Canali, 8
Bologna

www.eatalyworld.com

Open daily, 10 a.m. to midnight
Free admission; 10€ for guided tour of the six interactive carousels; 15€ for a guided tour of entire park. Daily events and classes (and their prices) can be found on the website.

There’s a shuttle bus (7€ round-trip) from the train station to Eataly World every 20 to 30 minutes.
Free parking on site.



regional specialties. They include:

- *Pasta di Amerigo* serves Bologna’s world famous *ragu* sauce. This restaurant is run by the family behind *Amerigo 1934*, the Michelin-star restaurant in the hills outside Bologna. (And where I had one of the best meals of my life.)

- *Osteria del Fritto* fries up that

distinctly southern Italian deep-fried goodness (everything from seafood to vegetables) from the owners of *Al Convento* restaurant in *Cetara* on the Amalfi Coast.

- *Birrificio Angelo Poretti* offers some of Italy’s increasingly celebrated beers. These are brewed *Valganna* in the northern region of Lombardy.

- *La Fetta di Frutta* satisfies your sweet tooth in a natural way with freshly squeezed juices and fruit-based desserts.

Some of the brands represented are familiar to well-traveled Italophiles; *Lavazza* coffee, *Venchi* chocolate and *Urbani* truffles all have a presence here. The attraction is having so many choices in one place.

As you can imagine, the largest agrifood park in the world is huge. There are free three-wheeled *Bianchi* bikes for visitors to use and a tram that circles the property. Interacting with food and the food process is a big theme here and there are some 30 events and 50 cooking classes, like *The Making of Gragano Pasta* and *The Life of Bees*, offered daily.

Bologna is a food destination unto itself and well worth visiting for the numerous food experiences available in the city. Eataly World is just another reason to go to Bologna. I recommend at least spending a few days there but the high-speed train from Florence to Bologna takes only 30 minutes (the drive would be 90 minutes) so it also makes for a good day trip.

Eataly World cost \$106 million to build.