



Truffle Hunting in Piedmont

INSIDE:

- Sweet 16 Places to Eat 2
- The World's Best Restaurant 3
- Homes Away From Home 4
- Truffle Experiences 6

SPECIAL REPORT: 16TH ANNIVERSARY FAVORITES

DREAM OF ITALY®



Dream Of PUBLICATION

Volume 17, Issue 10

www.dreamofitaly.com

December 2018/January 2019

Sweet 16 Experiences in Italy

It is hard to believe that 16 years have flown by since I founded *Dream of Italy*. Our little publication has covered the boot from top to bottom with more than a thousand pages on every corner of our favorite place on Earth. While much of the content initially was based on my own 50+ trips (I've stopped counting) to the boot; our team has grown to include dozens of contributors who have shared their amazing finds and stories. Our goal has always been to bring you authenticity and something new. We've also tried to dissect what makes each town, city and region so vastly different and surprising.

16

We've never done a "look back" or "round-up" issue, so I thought 16 years in, it might just be time. In honor of our coming of age, we are sharing "16" favorite places to stay, places to eat and special experiences from our pages. The task was far more difficult than it looks and I'm still questioning, hey wait, maybe we should have included this one or that one.

So don't take this list as definitive and please note that these selections are not ranked, we just used the numbers 1 to 16 as part of the design. Here's to 16 more years of exploring Italy, Dream-of-Italy-style!

—Kathy McCabe

continued on page 6

Sweet 16 Places to Stay



1

Albergo Diffuso Santo Stefano di Sessanio (Abruzzo)

There are few places more beautiful in Italy than Abruzzo's Gran Sasso National Park. *Albergo Diffuso Santo Stefano di Sessanio* is located almost entirely within the park and was one of the first of these "scattered hotels" (abandoned buildings or



abandoned towns turned into guest accommodations) in Italy. There's a rustic elegance here with local olive oil soap in all of the bathrooms and interiors filled with *Abruzzese* fabrics and crafts. (39) 086 2899112; www.santostefano.sextantio.it. (November 2007 issue)

2

Monastero Santa Rosa (Amalfi Coast)

This hotel in a former monastery is a piece of heaven on Earth and could be our favorite hotel in all the world. Yes, that spectacular. It is impossible to choose the best feature. Is it the most beautiful infinity pool ever? The genuine and attentive staff? The airy and lovely guest rooms? The breakfast while listening to a live harpist? A mixology lesson in the bar? Dinner by Chef Bob, in the newly minted Michelin-star restaurant? (39) 089 8321199; www.monasterosantarosa.com (November 2013 and August 2016 issues) *continued on page 4*

420 million people visited Italy in 2017.

Sweet 16 Places to Eat

1 Santo Palato (Rome)

Our new favorite Roman restaurant in the *San Giovanni* neighborhood has a bright



Rigatoni alla pajata

young chef, *Sarah Cicolini*, whose *rigatoni alla pajata*, rigatoni with calves' intestines in a tomato sauce, is sensational. Depending on what is available fresh on any given day, Sarah and her team make a *carbonara* that will leave you dreaming of *Santo Palato* long after you return home. Authentic Roman food in a lively spot. (39) 06 77207354 (August 2018 issue)

2 Tandem Ragù (Naples)

This place is worth a trip to Naples alone. The entire menu of *Tandem Ragù* revolves around the *ragù* — a slow-cooked stew of crushed tomato, and fatty meat like pork shoulder, sausages and meatballs. Poured over a plate of *Gragnano* pasta, it is perfection and would be approved by even Neapolitan *nonne*. There will most likely be a line when you reach this spot, but believe us, the *ragù* is worth the wait. (39) 081 19002468; www.tandem.napoli.it (February 2017 issue)

Locanda dell'Isola Comacina (Lake Como)

For a trip back in time and a menu full of tradition (it hasn't changed since the 1940s), from

March to October you can take a 5€ boat taxi from the dock to this island restaurant. It's casual; the waiters don't

bring you knives and do not change your plates between courses. By the last course, you'll be handed a piece



La Comacina

of local cheese directly in your palm. And you just might spot George Clooney here; he loves this place. (39) 0344 56755; www.comacina.it (July / August 2006 issue)

Street Food (Palermo)

Sometimes the best dining is the most informal. Head to the *Il Capo* and *Ballarò* markets in Palermo between 6 a.m. and 6 p.m. and head for the stalls and carts. Start with some rice balls called *arancine* stuffed with beef ragù, peas, saffron



Sfincione palermitano

and cheese. For adventurous palates, how about trying some land snails tossed with olive oil and garlic called *babbaluce*. Don't miss the *sfincione palermitano*, which is similar to *focaccia*. For a sweet tooth, try some *cannoli* or a soft *brioche* bun filled with gelato. (April 2017 issue)

1€ = \$1.14 at press time

5 Ristorante del Cambio (Turin)

One of the best meals of your editor's life was eaten at this restaurant that has been serving diners since 1757. They even invented a chicken dish called *pollo Marengo* for Napoleon after his early victory over the Austrians. There's a great mix of tradition and avant-garde here. Don't miss out on their *tjarin*, the egg-rich local pasta. Go all out with the 110€



Ristorante del Cambio

traditional menu that is a gift for the eyes, the stomach and for every history buff's curiosity. (39) 011 19211250; www.delcambio.it (December 2004 / January 2005 issue)

6 Teatro del Sale (Florence)

From the curious mind of *Fabio Picchi* of the famed *Cibrè* and *Ciblè* restaurants in Florence, is the beloved *Teatro del Sale*. A private club housed in an old storeroom, visitors pay a small price for breakfast (10€), lunch (17€) and dinner (35€) in a buffet-style. When the specials are ready, the chefs holler from the kitchen and you can head to the window to grab a small tasting plate. At night after dinner, the area is transformed into a theatre with Picchi's wife *Maria Cassi* often performing. Reservations are required for the dinner show at 9:30 p.m. (39) 055 2001492; www.teatrodelsale.com (March 2017 issue)

27 million people visited

7 Lo Scoglio (Amalfi Coast)

The name of the restaurant means “boulder” and it is, in fact, built on top of a giant rock jutting out of the vibrant blue waters of the sea. The town of Nerano is famous



Sea urchins at Lo Scoglio

for their *spaghetti con zucchini* so you can only guess what we think is a must-try at this seaside oasis.

Everything is super fresh — either right from the sea or from nearby farms that are enhanced by volcanic soil. (39) 081 8081026; www.hotelloscoglio.com (August 2016 issue)

8 Vino, Vino (Venice)

When in Venice, do as the gondoliers do! This tiny wine bar is a popular hangout for gondoliers when they are off the job. Dishes at this spot are prepared at *Vino Vino's* sister restaurant, *Antico Martini*, which is right next door. The daily menu includes ever-changing specials but be sure to try the scrumptious *lasagne* if it is available. (39) 041 2417688; www.vinovinowinebar.com (September/October 2003 issue)

9 Ristorante Redibis (Umbria)

This elegant restaurant in the lovely town of *Bevagna* is set underneath a Roman amphitheater and you can dine where gladiators marched to enter the arena. The dishes

on the menu are proudly traditional based on historic recipes: *Pecorino* pudding with beef *carpaccio* and a Parmesan mousse. “Redibis” is Latin for “I shall return” and after eating here, we are sure you will do just that. (39) 0742 360130; www.ristoranteredibis.it (June 2009 issue)

10 Al Becco della Civetta (Basilicata)

Stunning *Castelmezzano* in *Basilicata* is a must-visit for the jagged mountain views and zip-lining! For a culinary rush, this mountainside restaurant offers local specialties with contemporary twists. The main ingredient in many of the dishes is the local *pepperone crusco*, a pepper that’s crunchy, sweet and spicy at the same time. The lamb and potatoes are a rustic but sensational staple on the menu. (39) 0971 986249; www.beccodellacivetta.it (December 2016/January 2017 issue)



Pasta with pepperone crusco

11 Trabocco Pesce Palombo (Abruzzo)

Dining in a *trabocco* (a fishing hut on stilts) on the coast of *Abruzzo* is a cultural as well as culinary experience. Traditionally, *trabocchi* have nets hooked to outriggers, so the fishermen have access to deeper waters without being onboard boats. *Trabocco Pesce Palombo* will serve you fish that has literally been caught minutes or hours earlier. Be sure to try the fish

stew, the fried fish and *insalata di polipo*, or octopus salad. (39) 333 3055300; www.trabocopescepalombo.it (May 2009 issue)

12 Osteria La Francescana (Modena)

Massimo Bottura has entered the realm of international super stardom and we are glad we discovered him early. His *Osteria La Francescana* now has three Michelin stars and has been named the best restaurant in the world. And the experience lives up to the hype. He plays on Emilia-Romagna’s rich array of flavors in crazy ways; for instance

continued on page 8

DREAM OF ITALY®

Kathleen A. McCabe
Editor in Chief and Publisher

Associate Editors: Elaine Murphy
Danielle Abbazia
Design: Kim Leaird
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 \$87 in the U.S., Canada and abroad. A digital subscription (downloadable PDFs) costs \$77 per year. Subscriptions include online access to more than 160 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 202-297-3708
3. Subscribe online at www.dreamofitaly.com (Visa, Mastercard and American Express accepted)

Editorial feedback is welcome.

E-mail: kathy@dreamofitaly.com

Advertising opportunities are available.

E-mail: kathy@dreamofitaly.com

Copyright © 2019 *Dream of Italy*, Inc. All Rights Reserved. Reproduction in whole or part without permission is prohibited. Every effort is made to provide information that is accurate and reliable; however, *Dream of Italy* cannot be responsible for errors that may occur. ISSN 1550-1353 www.dreamofitaly.com

the Eternal City last year.

3 Masseria Torre Coccaro (Puglia)

Torre Coccaro was our introduction to *masseria* (old fortified farmhouse) life in *Puglia*. Many have



Torre Coccaro

opened in the years since but this one remains close to our heart

and we simply adore the beach club they've added. The property is peaceful — with 700-year-old olive trees and an Aveda Spa. The underground grottoes have also been made into luxury suites—perfect for honeymooners or for a romantic getaway. Take a cooking lesson or let the staff arrange a wine tasting or private yacht trip for you. (39) 080 4829310;

www.masseriatorrecoccaro.com (June 2004 issue)

4 Grand Hotel Minerva (Florence)

This is your editor's home away from home in Florence. I just can't stop going back! The location right on *Piazza Santa Maria Novella* can't be beat, the décor is warm and modern, the staff can't wait to welcome you back. The Tiffany-inspired breakfast room is probably the most beautiful in all of Italy and I've eaten breakfast in many, many hotels! You will love the rooftop pool and bar with views of the *Duomo*. The hotel caters to families with special family suites. (39) 055 272230; www.grandhotelminerva.com (May 2016 issue)



Grand Hotel Minerva

5 JK Place Roma (Rome)

Ori Kafri is the hotel whisperer. His first hotel was revolutionary for Italian hotels; combining sleek design, intimate common spaces, impeccable yet friendly service and a free mini-bar. I think I talked about my stay for years after first trying it in 2004. I love *JK Place Roma* even more for the evocative colors and design (thanks to Michele Bonan) out of the pages of *Architectural Digest*. It is a full sensory experience and full price to match. (39) 06 www.jkroma.com (November 2013 issue)



La Tavola Marche

7 La Tavola Marche (Le Marche)

Young American entrepreneurs Ashley and Jason Bartner have proved their staying power with a decade running their *agriturismo* and cooking school and in the process have introduced many travellers to this little-visited corner of Italy. Jason is a trained chef

and patient teacher and no visit is complete without a cooking lesson here. Guests in any of the five apartments can relax at the pool and enjoy the lush green setting. (39) 331 5252753; www.latavolamarche.com (June 2011 issue)

6 Terme di Saturnia Spa & Golf Resort (Tuscany)

We wrote about this dreamy resort in the thermal town of *Saturnia* in our very first issue of *Dream of Italy* and it has remained close to our hearts ever since. People have been coming to soak in these healing and magical thermal baths for 3,000 years and the resort makes it a full body-mind wellness

experience with delicious meals, guided hikes, spa treatments, tennis, golf and the time to just be and relax. Also take the time to explore wild and wonderful Maremma and even take an absolutely stunning drive to the sea. (39) 056 4600311;

www.termedisaturnia.it (September/October 2002 and June/July 2018 issues)

8 L'Albergo della Regina Isabella Spa (Amalfi Coast)

The island of Ischia is an authentic treasure off the Amalfi Coast and a must for an old-school, 5-star spa experience at *Albergo della Regina Isabella Spa*. This is the perfect spot to bliss out in a jacuzzi of warm mineral-rich water like many celebrities have done in the past. The retro-vibe of this hotel and spa is laid-back during the day but elegant in the evenings. (39) 081



L'albergo della Regina Isabella Spa

994322; www.reginaisabella.com (February 2010 issue)

9 Locanda Rosati (Umbria)

Locanda Rosati, just outside of the hill town of *Oroieto*, made our list of best places to stay with kids. It's the perfect, affordable spot to stop between

The island of *Burano* is most



Tuscany and Rome. Enjoy spacious rooms; delicious and fresh family-style meals and the feeling of a classic Italian bed & breakfast. There's plenty of room to breathe whether or not you are traveling with a family. (39) 0763 217314; www.locandarosati.it (May 2016 issue)

10 Hotel Raya (Aeolian Islands)

Do yourself a favour and run, don't walk to Sicily's stunning, volcanic Aeolian Islands. They are pure magic and *Hotel Raya* on *Panarea* is the perfect place to soak it all in. Think blue tiles, white-washed walls, olive and lemon trees, bougainvillea and striking views of the island of *Stromboli*. This hotel has had a cult following since the 1960s and rightfully so. (39) 090 983013; www.hotelrya.it (September 2005 issue)

11 La Torretta (Cinque Terre)

La Torretta is one of the trendier places to stay in *Cinque Terre's Manarola* and is one of the favorite spots of locals *Megan McCaffrey-Guerrera* and *Kate Little* who authored our May 2014

special report on the area. Stay in any of the 11 unique rooms and suites. Meet up with other guests on terrace to soak up the sun or enjoy an afternoon



La Torretta

aperitivo. The town of Manarola has secret swimming areas tucked into rocky alcoves that should also not be missed. (39) 018 7920327; www.torrettas.com (May 2014 issue)

12 Donnafugata Golf Resort and Spa (Sicily)

On a hill in the Sicilian town of *Torre di Piombo*, this wine-inspired resort has



Donnafugata

an elegant lobby, a luxurious spa, and villas for couples, families or friends to relax together in comfort. Breakfast is served in a stone dining room, lunch at a sunny clubhouse and at night, guests can visit *Il Carrubo*, a restaurant that serves Ragusan specialties. After dinner, guests can stop into the hip wine bar on the property or visit the lobby for a cocktail. (39) 093 2914208; www.donnafugatagolfresort.com (August 2015 issue)

13 Casa Burano (Venice)

The bright, colorful island of Burano in the lagoon of Venice is usually only a spot for day-trips for tourists, but the *Casa Burano* "scattered hotel" offers a unique opportunity to stay on the island and live like the locals do, long after the crowds have left. Rooms are



Casa Burano

decorated with tiles from local artisans in *Orsoni* and breakfast — baskets of breads, yogurt, fruits and jams — is delivered each morning. The spectacular morning light and quiet nights on Burano are usually a treat saved for the locals, so savor the experience. (39) 041 5272281; www.casaburano.it (August 2018 issue)

14 Agriturismo Casa Vallona (Emilia-Romagna)

Half an hour from *Bologna*, but a world away, the *Agriturismo Casa Vallona* is run by 34-year-old *Chiara Battistini* whose ancestors have inhabited the buildings for centuries. This is the place to experience slow travel. Enjoy the rustic rooms, charming views and Chiara's exquisite cooking. She works with local farms, cheesemakers and winemakers who practice sustainable techniques. (39) 346 2711243; www.casavallona.com (March 2018 issue)

15 Hotel Lungarno (Florence)

Few hotel companies in the world can match the elegance of the Lungarno Collection, founded in Florence by the *Ferragamo* family. The *Hotel Lungarno* sits on the Arno River within view of the *Ponte Vecchio*. With a classic blue and white décor, you will feel like you walked into an ad for Ralph Lauren. Even if you can't afford a stay, stop by for a drink in the hotel lobby and take in the ambience and river views. (39) 055 27261; www.lungarnocollection.com (September/October 2002 issue)

16 Villa Mangiacane (Tuscany)

We fell in love with this 500-year-old luxurious, historic villa and estate, the minute we set foot here. The place oozes history as it was owned by the *Machiaelli* family and designed by *Michelangelo*. The antiques are aplenty, the beds are super comfy and the views are breath-taking. No expense has been spared here. Mangiacane also has its own winery and you can try their wines at a private candlelight dinner or custom tasting. Perfect for a wedding, honeymoon or anniversary. (39) 055 8290123; www.mangiacane.com (March 2006 issue)

famous for lace production.

1 Truffle Hunting (Piedmont)

One of the world's most sought-after delicacies is the divine and expensive white truffle and most would agree the very best come from a corner of Piedmont. One of our favorite Italian experiences is to take part in a truffle hunt and there's no one we'd rather go into the woods with than brothers *Giorgio* and *Natale Romagnolo* and their amazing canines. (We love them so much we filmed with them for the Piedmont episode of the PBS series.) (39) 0141966568; www.lacasadeltrifulau.it (November 2005 issue)

2 Alba's Truffle Festival (Piedmont)

And as long as you're in *Alba* for truffle hunting, you must go to the festival and market *Fiera Nazionale del Tartufo* holds on select weekends in October and November to celebrate all things white truffle. The truffle hunters bring their freshly found wares to sell and there are tastings and demonstrations. You will never forget the strong truffle smell in the event center! (39) 017 3361051; www.fieradeltartufo.org (November 2005 issue)

3 Terra Madre Salone del Gusto (Turin)

Any serious foodie must make it to Turin for the ultimate Slow Food event — *Terra Madre Salone del Gusto* — held every two years. The five-day exhibition features food producers from throughout Italy and around the world. Attendees can learn about food production, cooking techniques and sustainable trade, but most importantly taste flavors so fresh and delicious that your editor is still dreaming of the Sicilian cannoli she ate

here in 2006. It's a bargain at 10€ for a ticket to go for the day. (39) 011 6644111; www.salonedelgusto.com (April 2006 issue)

4 Transumanza (Liguria)

In the mountain town of *Mendatica*, in *Liguria*, an ancient tradition called *transumanza* is celebrated annually. The name itself means "crossing the land" and it refers to the seasonal migration of shepherds and their flocks. In warmer months, shepherds, their flocks and their sheepdogs would climb the mountains in search of more for their flocks to eat, and then reverse their trek in the late autumn. To celebrate the cultural heritage of this migration, the *Festa della Transumanza* is a weeklong event held at the end of September. (39) 0183 328713; www.comune.mendatica.im.it (May 2017 issue)

5 Verona Opera Festival (Verona)

You will feel like you're in the midst of an epic Italian dream watching opera on a summer evening in the 22,000-seat Roman amphitheater in *Verona*. This mammoth structure is the best-preserved of its kind and in the summer is filled with larger-than-life sets and the voices of the most talented opera singers in the world — the acoustics are perfect. Plus, Verona is a rich and historic city well worth a visit. (39) 045 8005151; www.arena.it (March/April 2003 issue)



6 Exploring and Dining With the Diva (Tuscany)

One of your editor's best memories is seeing Chianti for the first time, with expert guide Judy Witts Francini, a.k.a. Divina Cucina. Francini, culinary expert, cooking teacher and cookbook author, is an American expat who has lived in Tuscany for decades and creates incredible customized food and wine itineraries called Divina Days. Go with her! You also saw her in our Florence episode for the PBS series. www.divinacucina.com (September 2004 issue)



Judy Witts Francini

7 Driving a Luxury Car (Emilia-Romagna)

For some of us, Italy is synonymous with high-performance cars. If the names *Ferrari* and *Lamborghini* make your heart race, you simply must head to Italy's Motor Valley in *Emilia-Romagna*. When a visit to one of the company's museums just won't be enough, get behind the wheel for a test drive. At *PushStart* and *My Motorland*, you can choose from a variety of vehicles and programs to feed your adrenaline. (39) 346 3705035; www.pushstart.it (39) 346 5200214; www.mymotorland.net (March 2016 issue)

8 Making Mozzarella (Campania)

The 80,000 buffalo of *Campania* are famous for their milk, which is used to make the best *mozzarella* cheese in the world. Half an hour south of Naples, *Vannullo Dairy* keeps about 400

A damp autumn makes

female and a dozen male water buffalo on their farm, which has a surreal backdrop of the temples of *Paestum*. People drive from as far as Rome to buy the cheese here. Meet the animals and see the buffalo “car wash” where the animals use their bodies to push a button to shower! (39) 082 8727894; www.vannulo.it (July / August 2003 and May 2016 issues)

9 Sordevolo's Passion Play (Piedmont)

Once every five years since 1815, *Sordevolo* in the Italian Alps comes to life with its *La Passione di Cristo* (The Passion of Christ) play. Sordevolo's amphitheater recreates ancient Jerusalem in the year 33 A.D. The original script written in 1500 is still used by the performers today and the city's streets are the stage for 29 scenes from Jesus' life. The play will next be held in 2020. (39) 015 2562486; www.passionedicrosto.com (June / July 2014 issue)

10 Living Nativity (Puglia)

Nicknamed the “Bethlehem of Italy” for its beautiful real-life presepe (nativity scene), the town of *Tricase* at the southern tip of *Puglia* has held the annual event since 1976. About 250 residents, young and old, of *Tricase* dress in period costumes to perform in the massive pageant held December 25 to 27 and several days in January. There are live animals too! Walk through the Gates of Bethlehem, visit an ancient shoemaker shop and peek into a synagogue while following the route of the spectacle. (39) 0833 542875; www.presepeviventetricase.it (November 2009 issue)

11 Perugia Chocolate School (Umbria)

A chocoholic's dream comes true at the *Perugina Scuola del Cioccolato*. The school is the first of its kind in Italy and has been running lessons for eager chocolate-lovers since



Perugina Chocolate School

2004. Visitors can take courses on chocolate tasting (you will quickly learn that evaluating chocolate requires all five senses) or chocolate artistry and even learn to make the famous *Baci* candy. You saw the chocolate madness in the Umbria episode of the PBS series. (800) 800 917; www.perugina.com (April 2005 issue)

12 Andrea Bocelli at the Teatro del Silenzio (Tuscany)

Every summer superstar *Andrea Bocelli* takes to a field in his hometown of *Lajatico* in Tuscany for a one-night perform like none other called *Teatro del Silenzio*. (For 2019, he's added a second performance.) Each year there's a different set and theme at the amphitheatre built directly into the stunning hills of this area. It is truly a summer night to remember. Tickets can be hard to come by. (39) 334 7957670; www.andreabocelli.com (November 2018 issue)

13 Ski Cortina with the Family (Dolomites)

Cortina d'Ampezzo is a famous jetsetter ski destination but also can be a great place for a winter family adventure. Hook up with *Snow Service Cortina* to outfit the entire family for a skiing adventure. Trails are designed for all levels of expertise, from beginner to advanced, but if you need a lesson, try the *Scuola Sci Cristallo Cortina*. Nourish yourself during a long day on the slopes at one of the *rifugi* or “mountain huts.” (39) 043 64291; www.comunecortinadampezzo.bl.it (November 2017 issue)



Tatiana Serafin

Cortina skiing

14 Mask Making (Venice)

There's no better way to connect with Venice than to enjoy a hands-on experience that gets you away from the throngs of tourists and gives you a cultural experience. Visit the *Tragicomica* mask shop in the *sestiere San Paolo* to make your own Venetian mask. Learn about characters from the *Commedia dell'Arte* and the papier mache process used to make the famed *Carnevale* masks of Venice. (39) 041 721102; www.tragicomica.it (April 2009 issue)

continued on page 8



1€ = \$1.14 at press time

for best truffle conditions.

incorporating the classic deli meat *mortadella* and adding it to *gnocchi*, chopped pistachios and sweet garlic sauce. Who would have imagined? Good luck with getting a reservation. (39) 059 220286; www.osteriafrancescana.it (July / August 2005 issue)



needles and guinea fowl or venison with *balsamico* cherries and taste the surrounding mountains on your plate. Chef *Norbert Niederkofler's foie gras crème brûlée* is out of this world. The warm, luxurious ambiance only enhances the flavors. (39) 0471 84950; www.st-hubertus.it (April 2010 issue)

13

Macelleria Cecchini (Tuscany)

Dario Cecchini is the most famous butcher in all the land (you also met him on our PBS series) and a visit to *Panzano in Chianti* is a meat-lover's delight. He's expanded his



Dario Cecchini

butcher shop, *Macelleria Cecchini* into a mini-empire throughout town. Across the street you can dine at *Solociccia* where Cecchini's 30€ price-fixed menu includes a choice of six meat dishes with seasonal vegetables and local breads, cake and coffee. At Cecchini's *Officina della Bistecca*, the 50€ per person menu includes three varieties of steak and wine. For a fun twist, try MacDario's 10€ hamburger on the patio outside the *Officina*, or his "Chianti sushi," which is steak tartar. (39) 055 852020; www.darioceccchini.com (September 2004 and March 2010 issues)

14

St. Hubertus (Dolomites)

The *Rosa Alpina Hotel*, an extraordinary place in the Dolomites, is home to an exquisite three-Michelin-star restaurant that will simply knock your socks off. Try the mountain-inspired *risotto* with pine

15

Enoteca L'Alchemista (Umbria)

The town of *Montefalco* is a wine lover's dream and after visiting a vineyard or two come to L'Alchemista for a meal, which might start with *crostini* topped with sausage or *pecorino* or the famous local black celery. The local specialty of *torta al testo*, bread stuffed with cheese and prosciutto, is also a must try here. Sample the *gnocchi Sagrantino* for an ode to the local wine and for the more adventurous eater, we recommend tagliatelle with pigeon. Enjoy the 360-degree countryside views. (39) 0742 378558; www.montefalcowines.com (June 2009 issue)

16

Eating Italy Food Tours: Testaccio (Rome)

Don't miss this food tour of *Testaccio*, a place where you can experience an authentic Roman neighborhood through all the senses, especially taste. Start at the market where you will enjoy samples from vendors who have worked here for a lifetime. In addition to the tastings, you will explore the neighborhood highlights like *Monte Testaccio*, a hill made entirely of amphora shards in ancient times, and you will pass by the massive and seemingly out-of-place *Piramide*. End the tour at *Flavio al Velavevodetto*, where you will try dishes *amatriciana*, *carbonara* and *cacio e pepe*, the best pasta in the city. (800) 838 3006; www.eatingitalyfoodtours.com (December 2011 / January 2012 issue)

15

Women & Wine at Casato Prime Donne (Tuscany)



Fabrizia Lanza

The first woman-owned and woman-run winery in Italy is in *Montalcino*, Tuscany. *Donatella Cinelli Colombini* runs *Casato Prime Donne* where she and her family have been cultivating the Tuscan soil since the 14th century, making her ancestors one of the first producers of Brunello wine. While the adults visit the estate for a wine-tasting, children may enjoy exploring the many art installations scattered on hiking trails in the estate's hilly grounds. (39) 057 7849421; www.cinellicolombini.it (June / July 2016 issue)

16

Anna Tasca Lanza Cooking School (Sicily)

Marchesa Anna Tasca Lanza was known as the queen of Sicilian cuisine and ran a cooking school in *Vallelunga*, southeast of *Palermo*. Though she passed away in 2010, daughter *Fabrizia* has taken up the mantle and teaches a range of classes that incorporate fresh local ingredients and uniquely Sicilian recipes and cooking techniques. (39) 380 7541265; www.annatascalanza.com (September 2014 issue)



1€ = \$1.14 at press time

The Dolomites cover nine mountain ranges.