



# Chef Vincenzo's FOOD TOUR 24

3rd - 10th June 2024  
Chefvincenzo.com.au

# Event Schedule

A Journey Through the  
Gargano Italy



**Tour by**

Chef Vincenzo & team

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# Introduction



Introducing A Journey Through Local Living & Cooking class vacation with Chef Vincenzo exploring Wineries, a Olive Mill, Cheese Making & Sightseeing in Gargano Puglia.

Fun, family vibes, good food and wine and not only food and wine!

This week-long vacation will consist of a very small and intimate group of no more than 18 people. It is an 8 day, 7 night all-inclusive experience that offers a wonderful mixture of some of Southern

Italy's highlights with some truly off-the-beaten-path treasures unique to area of Gargano. Not only wine, not only food, but also entertainment with Apulian musicians who will animate the alleys of the historic centre of Vieste with their notes, while Piazzetta Petrone will become "The children's square".

It is a week that embraces Italian cooking, culinary and artistic tradition with some of the most wonderful locations in gargano, Vieste and Pescheci. It is a week of discovery as you integrate into Italian coastal life. Most of all, it is a week of fun, family and laughter as we share what makes Italy so special in a very personal way.

# ACTIVITIES



The Hotel delle More is an elegant four-star hotel located in Vieste sul Gargano a few steps from the sea. Staying 7 nights in a Balcony, sea view room with breakfast and Sun beds

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The cooking classes are not demonstrations. They are 100% hands-on. Vincenzo has structured them so that you can be as involved as you wish

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## THE COOKING CLASSES

DAY 1 Crudo di pesce 2. Calamari ripiene 3. Cavatelli, gamberi e zucchini 4. Pesce cartoccio 5. Crespelle

DAY 2. Frisella classic tomato, Cozze ripiene, Vincenzo's Gnocchi with lobster, vitello involtini, a tiramisu like you never tasted

DAY 3. Hands on Puglian cartellate

DAY 4. Cheese making and pizza



When we are not cooking, we are heading out on some truly incredible excursions

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# ITINERARY

## DAYS

01

3rd June 2024

Pick up from Bari Arrive at Vieste 1pm, welcome lunch then beach time, your free time

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02

4th June 2024

10am 5 course menu cooking class 4pm + rest + dinner out

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03

5th June 2024 Weather permitting

Day out on the boat exploring 11am - 8pm lunch + aperitivo

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04

6th June 2024

10am till 3pm Cooking Class, making Vincenzo's Famous Gnocchi and Tiramisu + tour guide pescheci + dinner trabucho

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05

7th June 2024

10am limoncello making + lunch, rest + 5:30pm winery tour + tour guide of vieste followed by Wine & Dine at Grottino

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06

8th June 2024

Cheese making and demonstration + buffet lunch + Wood-Fired Pizza making + visit oil mill + 7pm dinner pizza party

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07

9th June 2024

10am Seafood buying for our dinner party, 12pm Hands on Puglian famous pastry class + cavatelli making for our dinner + buffet lunch + beach time dinner at 8pm

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08

10th June 2024

Good bye for now, see you again soon

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# The Food vacation

## **The food experience!**

We'll have 4 days completely hands-on cooking classes this week. We will visit local wineries and spend time with the owners, have a lunch in the vineyard, see how they make wine

Vincenzo's cooking classes are not demonstrations. They are 100% hands-on. Vincenzo has structured them so that you can be as involved as you wish in every stage of every course we prepare. With every class, we roll up our sleeves and get wrist deep in making everything fresh, from scratch. Two of the classes are complete five-course meals, during which you are completely involved in everything.

Yet another is all about Italian Country Wood-Fired Pizza, and making Limoncello from scratch! During the week, we will also make fresh pecorino and ricotta cheese.

We will be making fresh Cavatelli pasta, Vincenzo's Signature Gnocchi and the famous Tiramisu, veal Involtini, stuffed mussels and much more. Everything fresh and locally sourced

For those whom would rather eat than cook, there is always something to entertain you. All of our classes take place at our beautiful 19th century country villa. Take control of wine and snacks just relax, or just enjoy the wonderful Italian view. Whether you are cooking or not, the time we spend during the cooking classes is always a highlight.

# What to expect

## The food and wine experience

Italians love their food. And why wouldn't they? It's delicious! We love it too and so much of what we do revolves around meal planning! We're talking about lunch at breakfast and then talking about dinner during lunch! One thing you never hear during one of our vacation weeks is, "I'm hungry" - What we do hear is..."I can't eat another bite!" But they still find some room!

The wine is always flowing at lunch and dinner. Vincenzo has taken a lot of pride in making sure that we're pairing the right dish with one of the fantastic local wines. Everyone has their preferences. But Find out which ones you like best!

Additionally, the meals at our cooking classes are not little "learn to make pasta" classes like many others. The classes are traditional Italian meals Some are Vincenzo's signature dishes, some the ones that are close to his heart. We will have an array of food to show case, and we are sure you will be impressed. It's not going to be perfect but it will be enjoyable for all.

When the week is over, you will have experienced the real Italy that few tourists have ever experienced. You will have made new friends, and you will have learned why Italian culture is so amazing... because you will have lived it. you would have spent 1 on 1 time with Chef himself and learn more about his passions and cooking secrets!





# What to expect

## The Excursions!

When we are not cooking, we are heading out on some truly incredible excursions. We'll visit an amazing winery a small family-run place where we will meet the owners. We'll have lunch at rustic eateries, visit a wine cellar and experience the local living.

We will have a Guided tasting of extra virgin olive oil and milling techniques in our oil mill. You will discover the unique combinations, aromas and flavors of our extra virgin olive oil varieties and make your own "Bread and Tomato" with Gargano bread and seasonal tomatoes, and take a tour.

When we are not thinking about food we are travelling on a coastal boat tour. Taking in the beautiful coast of Gargano and white rocks. Have your bathing wear with you as we go swimming. Che himself will cook us lunch on the boat and end it with sunset cruise aperitivo.

Throughout the cooking vacation we will have a guided tour guide to explore the story of centro storico and explain the history of both Vieste and Peschici.

Super important to relax and enjoy the coastal beaches. You will be hard at work with Chef Vincenzo, your rest days a crucial, you will have complimentary umbrella and sunbeds at your disposal!





# Pricing

ALL  
INCLUSIVE

\$9,990 AUD

## What's included & not included

Your all - inclusive price included just about everything. To make things clear, here is the break down.

### Included in the price

- 7 Nights accommodation
- Meals (7 breakfast - 7 lunches - 6 dinners)
- Traditional Italian breakfast daily with coffee
- All cooking classes and associated food cost
- Wine with all lunches and dinners
- Chef Vincenzo aprons and recipe book
- Full access to hotel amenities
- Complimentary sun beds and umbrella
- Daily day trips and excursions
- Transportation week destination (mini bus)
- English speaking tour guide
- Return transfer to Vieste from Bari airport

**BOOK NOW**

### Exclusions in the price

- Airfare & travel insurance
- Personal expenses
- Alcohol and beverages which isn't pre planned in the menu or itinerary
- Snacks/meals not list or in between or not listed on itinerary

**6** Chef Vincenzo



# Not so fine print

## **ITINERARY SUBJECT TO CHANGE**

This is a base itinerary, which is subject to minor changes before the vacation begins. Changes may be reorganization of days due to closure and festivals, changes due to weather, or seasonal changes. Additionally, these itineraries are prepared well in advance, and at times there are unexpected closures for various reasons that require us to alter the plans. In the end, our goal is always to make it better for our guests, and when substitutions happen, they are always wonderful.

## **MENU VARIATIONS**

The menus listed on the itineraries are subject to change depending on season. We use only fresh ingredients wherever possible, so if we are unable to prepare a certain dish, it will be substituted. Occasionally we make changes to some items as certain dishes prove to be very popular.

## **\*WEATHER**

Some places on our itineraries don't work well with cold weather or rain. We may have to have some of our meals indoors that were scheduled to be outside. When we do expect rain, we try to rearrange the schedule to make the best of it, but substitutions may be made.

All travelers with us are bound by the terms of service on our vacations. In addition to the terms of service, we will require a waiver of liability. We may request some people traveling with us to complete a medical form.

## **PAYMENT REQUIRMENTS**

All prices listed are in AUD Dollars.

All prices are **land only, per person, based on double occupancy**. Airfare and travel insurance are not included.

- 100% of the payment is required to secure the booking
- **We strongly advise "cancel for any reason" travel insurance.**

## **ARRIVAL & DEPARTURE TRANSFERS**

### **Arrivals**

We offer a free shuttle service from Bari airport on our start date at 10:30am. We strongly urge guests to fly into Rome the day before we start. Flights between Rome and Bari are very frequent and inexpensive.

From the airport, we will shuttle you to the hotel where you will check in and then we will bring you for a nice welcome lunch and take about our week ahead

### **Departures**

On the final day, We will arrange shuttles to the airport in Bari based on group departure times.

If you would like to sleep in and depart at a later time, we can generally arrange it so long as we know in advance. Transportation in this case will be at your own expense. If you make this choice, you will be on your own for transportation.

## **CANCELLATION POLICY**

Cancellation Policy as of 2023:

- Deposits are non refundable
- After 50 days, deposits are no longer refundable. However, if you find someone to take your space, your deposit may be applied to them.
- Payments are non-refundable once they are made. If we sell out the tour we can move your full payment to another tour date 2025 -2026

The nonrefundable portions of payments are due to the fact that we are contractually responsible to pay those amounts for you at those times, even if you cancel. Therefore, we strongly urge all guests to obtain travel insurance as soon as possible after booking.