



Club Chefs of Westchester Sicily Itinerary for January 16-23, 2017

Finalized January 3, 2017

Itinerary: Palermo, Bagheria, Planeta, Castelvetro, Erice, Agrigento, Regaleali, Ragusa, & Modica

DAY 1: January 16– Welcome to Sicily

Arrive on AZ1777 at 9:35AM at Palermo Airport from Rome. You will be escorted to your hotel, [Palazzo Brunaccini](#) in Palermo. Mid-afternoon walking tour of the city taking in the famous sights such as Palazzo dei Normanni, Palermo Cathedral, Quattro Canti, and Piazza Pretoria. This evening, [Ciccio Scarpulla](#), chef/owner of the hotel, will open up his kitchen and give you the opportunity to familiarize yourself with the Sicilian kitchen, its pristine ingredients, its intriguing history, and its familiar (and not so familiar) street food and classic cooking. Dinner to follow.

Accommodations:

- Palermo: Palazzo Brunaccini



DAY 2: January 17– Palermo & Bagheria

Follow the Duchess of Palma, Nicoletta Polo Lanza Tomasi (whose family is related to *The Leopard* writer Tomasi di Lampedusa) for a fascinating journey through Sicilian cuisine. We begin with a morning visit of Capo market, where we will buy fresh seasonal ingredients, chosen amidst the colorful stalls glowing with fruit, vegetables, fish, and meat. Then a short stroll takes us to the austere majesty of the Norman Palazzo Chiaramonte. Once inside the Palazzo, the spacious kitchen, with its shining old copper pots and blue and white Sicilian tiles, welcomes us. Finally, our Sicilian fare will be enjoyed in the magnificent dining room of the Palazzo, together with the Duchess and her family. Afternoon break followed by dinner at I Pupi in Bagheria where Tony Lo Coco will delight us with his *Michelin* star cooking, earned in 2014. Time permitting, we will visit the *Museo delle Acciughe* (Anchovy Museum) in Trabia.



DAY 3: January 18– Erice, Trapani's Sea Salt & Foresteria

After breakfast, depart for Erice, a mysterious medieval town perched on a mountaintop. We will visit the world famous [Maria Grammatico](#) at her pastry shop and participate in a short pastry-making class. She will show you how to make her delicacies including marzipan fruit and *genovesi* filled with custard. Lunch follows at Maria's cooking studio. As we descend the mountain, we will visit Trapani's sea salt pans, on our way to the southern coast towards Menfi and the Valle del Belice, famous for its olive oil. We arrive at Planeta Foresteria, a luxury winery resort, where Chef Angelo Pumelia welcomes you into his kitchen for a cooking class in his state of the art kitchen. Dinner to follow.

Accommodations:

- Menfi Area: Planeta Foresteria





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DAY 4: January 19– Castelvetroano & Planeta Winery

This morning, we head to award-winning Planeta winery for an exceptional lunch infused with their topnotch olive oil and paired with their exquisite wines. The town of Castelvetroano famous for its black bread (Pane Nero), a Slow Food Presidia, is our last stop for the day. Here, we will meet with Filippo Drago, a grain expert and organic miller. Filippo is credited with bringing back *tuminia*, an ancient grain from when the Greeks inhabited the island, and has become an international celebrity as a result. He and Chef Bonetta dell'Oglio will conduct a class based on the delectable regional specialty, *Cuscus alla Trapanese*, made with couscous from Filippo's mill.

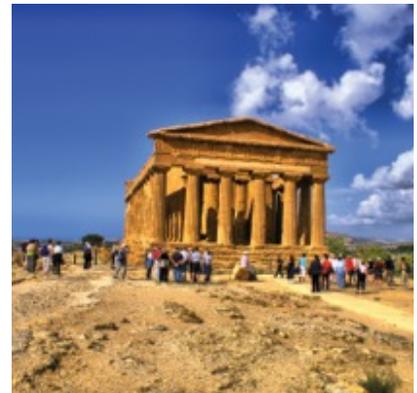


DAY 5: January 20– Agrigento & The Valley of the Temples

After breakfast, we'll head to Agrigento to visit the Valley of the Temples, with some of the best preserved Greek ruins in the Mediterranean. Your private guide will take you through the Valley, including the iconic Temple of Concord. Working up an appetite, we head to Pino Cuttaia's two-Michelin star wonderland, La Madia, in Licata, for an out of body gastronomic experience. We head back to Agrigento and we'll be in for a number of surprises as this is Pepe's town, (one of our hosts), and he will pull out all the stops for an entertaining evening in a fascinating location.

Accommodations:

Agrigento: Hotel Colleverde



DAY 6: January 21– Regaleali

Cook to your heart's content with Fabrizia Lanza of the world-famous [Anna Tasca Lanza Cooking School](#), who has recently launched Cook the Farm, a program geared towards educating chefs and culinary professionals on Sicilian gastronomy. The class starts with a cooking lesson focused on pasta making; in this lesson we will prepare 3 different kinds of pasta to be tasted at lunch along with delectable *condimenti* (or sauces) based on seasonal ingredients. Our meal will be paired by the estate's superb wines, Regaleali and Tasca d'Almerita. Then, on to Ragusa in Southeastern Sicily with dinner at a local pizzeria plus a tasting of artisanal local beers!

Accommodations:

Ragusa: Hotel Antico Convento dei Cappuccini





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DAY 7: January 22– Modica & Ragusa

Today, you will wake up to a contest of sorts with the group divided into teams to create today's lunch at Scuola Nosco, the professional cooking school housed in our hotel. In the afternoon, we will visit several purveyors that make iconic ingredients of the area such as chocolate at Bonajuto in Modica. Once finished with the days activities, we reach for the stars, at Chef [Vincenzo Candiano](#)'s two-*Michelin* starred Locanda Don Serafino, a short walk from our hotel. It will be a delicious and perfect finale to the week's gastronomic feast.



DAY 8: January 23– Departures

- Transfer to Catania Airport for your flight back home on AZ1724, departing at 11:50AM for Rome.





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Included in the pricing will be the following:

- 7 nights accommodations in double twin or single rooms with breakfast in historic inns and *agriturismi*
- Five cooking classes plus 6 additional culinary experiences (pastry, olive oil, grains, chocolate, cheese, gelato, salt)
- Visit of wineries along with wine tastings and meals: Planeta, Regaleali
- Visit of Agrigento Archaeological Park and walking tour of Palermo with private guides
- All transportation in luxury 52-seat bus
- Airport pick-ups and drop-offs
- All VAT, taxes and tips
- Total of 6 lunches and 7 dinners plus breakfast daily

Not included in the pricing:

- City taxes paid per day upon check-out

Please note: activities, restaurants and hotels may be substituted depending upon availability. Days may also be switched, also based on availability of local talent. Pricing will not exceed \$3000 per person, based on double occupancy rooms. Single supplements will apply to those interested in a single room.