



TAVOLA TOURS

Culinary & Cultural Adventures to Italy

The Bread Basket of Italy Tour

Destination: The Emilia-Romagna Region of ITALY

Depart: USA on May 19th, 2026 | Return to USA on May 26th, 2026

A CULINARY and CULTURAL ADVENTURE!

\$3,909.00 per person



- Hands-On Cooking Classes
- Local Food Specialties
- Wine Tastings & Food Pairings
- Beautiful Sightseeing Tours
- Ferrari & Pavarotti Experiences
- San Marino & Rimini
- Bologna Gastronomic Tour
- And Much More!

Explore The Emilia-Romagna Region!

Delight your senses on this very special culinary and cultural journey to what is considered to be Italy's richest region with regard to its gastronomy and wine-making traditions. Savor the famous foods of the region and learn from local artisans. This is the land of Ferrari, Parma Ham, Aged Balsamic Vinegar, Medieval Villages and Tortellini Pasta.





The Breadbasket of Italy Tour

DAY TO DAY ITINERARY

IMPORTANT: Departure should be scheduled for May. 18th in order to arrive on May. 19th

Day 1: Arrive in Bologna

After Passport & Customs, meet your bus driver and the Tavola Tours team in the arrivals hall for the transfer to **your 4-star hotel** in Bologna. You will have a free afternoon at leisure to walk around and discover the city of Bologna. A welcome dinner will introduce you to the delicious culinary delights of Emilia-Romagna, **“the breadbasket of Italy.”**



DINNER

Day 2: The Fascinating Sights of Ferrara

After breakfast depart to Ferrara where you will meet your private local guide to Ferrara’s City center where you’ll get to see the main and most important sites in town, like the famous Este Castle (the castle of the historic Este family), Piazza Savonarola, Palazzo Arcivescovile, the harmonious Romanesque and Gothic Cathedral of Ferrara, Palazzo Marchionale, the historic Jewish ghetto (the region's largest and oldest, which prevailed from 1627 until 1859) and Via delle Volte. During the walking tour you will stop at the Ferrara Store which sells typical products of Ferrara: Panpepato, Eliceo wine, Garlic of Voghiera, Coppia ferrarese, pumpkin cappellacci and the famous Salama da Sugo. You will stop for lunch at a local restaurant. Return to Bologna in the afternoon. Free time. Overnight in hotel.



BREAKFAST
LUNCH

Day 3: Discover Parma, Ferrari Cars and Pavarotti Land

After breakfast, meet your assistant in the hotel lobby. A short walk will bring you to Bologna’s bus station, where you’ll board your comfortable bus for a scenic ride to Parma (approximately 1.5 hours). Your first stop will be at the famous Parmigiano Reggiano factory. Learn about the meticulous process behind this world-renowned cheese, followed by a tasting to savor its rich, unique flavors. Next, you’ll visit a prosciutto factory, where you’ll delve into the tradition of Parma’s iconic Prosciutto di Parma. Enjoy a tasting paired with local specialties, and then indulge in a delicious traditional lunch featuring regional delicacies. After lunch, board the bus for a short drive (1-hour) to Modena, where your day continues with a fascinating exploration of the world of Ferrari and Pavarotti!



BREAKFAST
TASTINGS
LUNCH
DINNER



The Breadbasket of Italy Tour *(Continued)*

Day 3: Discover Ferrari Cars and Pavarotti Land (continued)

You will visit the famous Ferrari Car Museum of Modena to marvel at the history and innovation of Ferrari's legendary cars. Then, head to Museo Ferrari Maranello to experience more of the Ferrari legacy and discover the engines that define this iconic brand. End your tour with a visit to the astonishing villa of Pavarotti, where you'll immerse yourself in the life and career of the great tenor Luciano Pavarotti. Return to Bologna, where you'll enjoy a dinner at a local restaurant, celebrating the flavors of the region in a relaxed, inviting setting.



Day 4: Bologna Culinary Tour and Cooking Class *

After breakfast, you will explore one of Bologna's oldest food markets with and visit the most traditional food shops. Learn about the history, culture, and architecture that make Bologna's medieval market so unique. During this tour, enjoy a tasting of a variety of food specialties that has secured Bologna's reputation as being the foodie capital of Italy. In the late afternoon, you will learn how to prepare the local Emilian dishes. During the cooking class, which will be held in the kitchen of a local chef, you will learn how to make handmade pasta (lasagna, tortellini), sauces (ragù), desserts (tiramisu) etc. Throughout the course, local wine, focaccia and salumi will be served. At the end, we will enjoy your dinner with the foods you learned to prepare. ***Change hotels the following morning.**



Day 5: Rimini Beach Day

After breakfast, depart from Bologna to Rimini. Upon arrival, enjoy a free beach day to relax and soak up the sun on the beautiful Adriatic coast. Whether you choose to lounge on the beach, take a dip in the sea, or explore the lively promenade, you'll have plenty of time to unwind in this popular seaside destination. In the evening, enjoy a dinner at a local restaurant in Rimini offering a taste of the region's culinary delights.





The Breadbasket of Italy Tour *(Continued)*

Day 6: San Marino | World's 5th Smallest Independent Country



In the morning, depart to the independent and historical country of San Marino. Stroll around the ancient center to see Piazza della Libertà, the Basilica of St. Marino, and other highlights as you uncover the history. Plus, climb to the top of the city's First Tower (optional) for stunning bird's-eye views of the turquoise Adriatic Sea. During the excursion you will also stop at "Consorzio Vini Tipici" where you will have the chance to buy some very special local wine at competitive prices. We will have lunch at a local restaurant. In the afternoon, we return to Rimini. Free time at your leisure to stroll Rimini center or relax on the beach.

Day 7: Flavors of Emilia-Romagna



After breakfast depart to Mondaino to visit a Fossa Cheese producer "Porta di Sotto". A guide, in medieval clothes, will welcome the group to the main entrance of the Castle of Mondaino. After this warm welcome you will stop in Piazza Maggiore to admire the Malatesta Fortress and the colonnade of Cosci, then walk along the town's streets and discover the history and traditions of the ancient mill. There will be a tasting based on Fossa cheese, honey, jam, "Piadina" (the flat bread) and a glass of Sangiovese Wine. Then proceed to the medieval town of Montegridolfo where you will admire the Malatesta Castle. Everything has been perfectly restored, echoing the atmosphere of a bygone era. You will enjoy a typical lunch in San Giovanni in Marignano. Then take a walk in this beautiful fortified Borgo before heading to a local oil mill "Frantoio Bigucci" for a visit and olive oil pairing. Return to your hotel and get ready for a your farewell dinner at a local restaurant.

