



Have you already experienced our flagship vacation in the Roman countryside of Sabina, or you're looking for an authentic Italian Culinary Vacation? If so, we're launching Sabina Ritorno (I Return) in Spring of 2024 just for you! It takes La Cucina Sabina to a new level. We are a boutique resort hosting a seven-day, six-night all inclusive (except air) luxury culinary and cultural vacation program at our private villa in the Sabine Countryside, northeast of Rome. We combine food, culture, exclusive excursions and fun into an experience of a lifetime! The best of the Sabina countryside is combined with our proximity to Rome providing tours of small towns in the countryside of Lazio, family-owned wineries, Rome, Tivoli, and castles in Sabina.

Enjoy access to places and people you would not find on your own, with a completely different itinerary than the original Roman countryside vacation. We create a unique and AUTHENTIC experience that is unforgettable. When our guests depart after a week of our hospitality, they feel they got to know the "real Italy" with its people and culture. "Exploring, Cooking & Having Fun".

DAY 1: SUNDAY

Arrivals. We provide transfers and once at our villa, you check in, get comfortable and relax in the spacious villa and gardens. We provide a nice buffet lunch with time to relax and enjoy your fellow guests or enjoy a refreshing swim, massage or round of tennis. In the evening, we begin with a welcome Prosecco followed by our delicious four course welcome dinner served on our sunset terrace (weather permitting) overlooking the olive groves and beautiful hills and mountains. We'll discuss the exciting week ahead.

DAY 2: MONDAY

We begin each morning with a full buffet breakfast in the formal dining room or under one of the covered outdoor terraces overlooking the pool, olive trees hillsides and mountains. We depart mid-morning for the beautiful and historic Villa Adriana, which is a UNESCO World Heritage site on the outskirts of Tivoli. This was the Roman Emperor Hadrian's massive villa and the most imposing and complex ancient Roman villa ever built. We'll experience a guided tour followed by lunch at one of Tivoli's finest new restaurants. In the late afternoon, we will have a lesson focused on baking, desserts and pastries with our own Nonna Carla. Dinner will be served after a break and accompanied by a wine pairing lead by a professional sommelier.

DAY 3: TUESDAY

After breakfast we depart the villa for the beautiful hilltop town of Castel Gandolfo with its amazing views above Lake Albano, with a tour of the magnificent Gardens which are part of the Pontifical Palace. For lunch we head to the nearby family owned Minardi Winery in Frascati for a fun wine paired lunch. After a lively lunch, we leave time for exploration of the town of Frascati. Dinner will be enjoyed back at our villa and include a Porchetta making demonstration with Chef Riccardo.

DAY 4: WEDNESDAY

The best way to experience Roman cuisine is to try the local eateries and bakeries and so after breakfast, we depart for a food tasting tour of Rome. Our guide will take us through some of the off the tourist path producers of the most authentic traditional and new cuisine in Rome. We'll enjoy our lunch in Rome, and allow time for shopping before returning to our villa in Sabina for some relaxation before a buffet dinner. We'll experience the best of Roman cuisine and the local's cuisine in one day!

DAY 5: THURSDAY

After breakfast we make an early departure for a local cheese dairy where we experience a local farm to table experience with a hands-on lesson in cheese making. We accompany it with a tasting of their cheeses which are some of the best in the region. After, we head to the historic Abby of Farfa, which is a historic and well-preserved Abby founded in the Middle Ages and frequented by St Francis of Assisi, for a tour and visit to the village shops along with a nice lunch at the Abby. After some time for relaxation at the villa, we'll have a lesson focused on home made pasta and sauce making, with seasonal adjustments. Dinner will be at the villa and based on our lesson.

DAY 6: FRIDAY

Our last full day will include a lesson with Chef Riccardo after breakfast. This lesson will create a delicious lunch and focus on seasonal cooking and how you can pick them for your own kitchen. After a break in the afternoon, we head to a nearby castle for a special Arrivederci dinner which will be beautifully set in the castle and accompanied by musical entertainment.

DAY 7: SATURDAY

After a light breakfast and goodbyes, transfers are provided to Rome's airports, hotels or train station for return trips or extended travel in Italy. We provide a full schedule but also include time to relax and enjoy the grounds and each other's company. You may add optional massages or opt out of any activity if you prefer a swim in the Olympic sized pool or simply to relax. We provide a small group vacation and try to be flexible to accommodate your needs as best as possible.

DATES

April 14th - 20th
 June 9th - 15th
 Sept 8th - 14th
 Oct 27th - Nov 2nd

A CULINARY EXPERIENCE. AN ITALIAN VACATION!

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