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## Italian Food Safari to Melbourne and the Victorian High Country

### SAMPLE ITINERARY – NOVEMBER 2010

This is your opportunity to step into the culinary heaven you see on our TV show - *Italian Food Safari*. Join the extended families as they celebrate the Italian culture they brought to this incredibly beautiful part of Australia. We journey into the King and Ovens Valleys where many Italian families settled initially as tobacco farmers.

The lush soil and high altitude is now perfect for growing Italian varietal wines such as prosecco, nebbiolo, sangiovese, pinot grigio, dolcetto, arneis and barbera...Join us and taste these wonderful styles of wine that match so well with food. Meet many of the winemakers who are really putting these areas on the map.

Plus we will have a walk through pine forests and forage for pine mushrooms with Angelo Bonacci - the king of Fungi in Myrtleford, and we'll visit chestnut and walnut groves, explore the gardens of private estates and the kitchens of great cooks.

In Melbourne you'll meet two more stars of the *Italian Food Safari* - Sardinian chef Pietro Porcu and my co-presenter Guy Grossi...and we will have a couple of wonderful dinners with them with matching wines.

Inclusions: You will have an exceptional week of luxurious accommodation in Melbourne (Sofitel on Collins) and country Victoria (Lindenwarrah in Milawa) combined with "kiss on both cheeks" warm Italian hospitality, countless "money can't buy" experiences including making our own pasta at a cooking school, enjoying time with 3 generations of food and wine loving families, al fresco lunches at long tables in the clear country air, visits to Italian winemakers in the King and Ovens Valleys, feasts prepared by legendary chefs, visits to producers, and much more...all with a backdrop of those lovely mountains - the beautiful Victorian High Country at its best.

Host and guide: Maeve O'Meara and Franca Norris

In the High Country: The Pizzini family, Miranda family, Dal Zotto family, Simone family

In Melbourne: Guy Grossi Grossi Florentino) and Pietro Porcu (Da Noi)

#### **Monday 8<sup>th</sup> November - D**

Afternoon check in to Sofitel on Collins. We will meet for an exceptional Sardinian feast prepared especially for us by a man who cooks from the heart – Pietro Porcu...who has said "leave it to me" and will include the signature roast sucking pig cooked with myrto – Sardinia's beloved myrtle. Wines are matched and we will have a wonderful start to our trip. Overnight at Sofitel.

#### **Tuesday 9<sup>th</sup> November - B, L, D**

**Depart 10am** - Breakfast at the Sofitel then we're picked up by our favourite driver Peter Hill in a luxury coach to drive to Milawa. Lunch along the way and a nice welcome drink when we check into Lindenwarrah. Late afternoon we've been invited to join the excitement of harvest and vintage. Expect special friends' treatment then dinner in the beautiful restaurant at Miranda Wines – a special Italian feast evening with wines to match. Chef Richard Verrochio is planning a feast to celebrate our first night amongst the vines. Overnight at Lindenwarrah.

#### **Wednesday 10<sup>th</sup> November - B, L**

Day in Bright (approx 45 min drive from Milawa) including lunch and visits to farmers. Al fresco lunch with Umbrian queen Patrizia Simone- she and her husband George and son Anthony have created a wonderful 2 hat restaurant in Bright...though today we aim to recreate the scene captured for *Food Safari* – a true al fresco feast on the long table

by the stream...we will also visit Patrizia's great "finds" amongst the Italian expat community who grow and raise produce especially for her restaurant. This will include a walk through a beautiful chestnut orchard and visits to private estates. Evening at leisure. Overnight at Lindenwarrah.

#### **Thursday 11<sup>th</sup> November - B, L, light dinner**

We start our day in the pine forests outside Myrtleford and we will meet a local legend who is known as the mushroom man. If the gods smile on us, we will find some of the famed mushrooms, at the least we will have a lovely walk and great chat. We then go on to explore a walnut grove and meet a man who makes sensational nut liqueur - nocino.

We'll have lunch at the acclaimed Provenence restaurant in Beechworth and there will be time to explore the pretty centre of town and some lovely shops.

Late afternoon, we'll head into the King Valley to meet the Dal Zotto Family for a game of bocce and the opportunity to watch the second episode of Italian Food Safari.

Dinner tonight, weather permitting, will be with the members of the family under the big gum tree with some delicious rustic and tastes of the family's great wines, including their beloved prosecco. Overnight at Lindenwarrah.

#### **Friday 12<sup>th</sup> November - B, L, light dinner**

Breakfast at Lindenwarrah

A start with a view over the lovely King valley with Fred Pizzini who will take us up amongst his reserve nebbiolo vines to taste the fruit on the vine and to learn some of the history of the valley and how the Italian varietals came to be planted. We then pop into to meet Fred's son Joel who will be hard at work with their year's vintage then head into a hands on cooking class with Katrina Pizzini ...her gnocchi recipe is sought after and will be our first course...then up to nonno and nonna's garden for a couple more courses served with the Pizzini's wonderful wines.

We will visit Politini Wines for coffee and Josie Politini's famous cannoli and the family's lovely dessert wine. Back to Milawa and a free evening for you to relax. Overnight Lindenwarrah.

#### **Saturday 13<sup>th</sup> November - B, L, D**

Breakfast at Lindenwarrah. Return to Melbourne and check into Sofitel.

Our final dinner is fabulous feast at Grossi Florentino – my co presenter Guy Grossi will prepare a banquet with matched wines and come and chat throughout – lovely man, exceptional restaurant...this will be one of the Top 10 dinners of your life! Overnight at Sofitel

#### **Sunday 14<sup>th</sup> November - B**

Breakfast at the Sofitel and then you're free to explore the shops and galleries of Melbourne or head home after a wonderful week.

**Inclusions:** 6 nights Luxury accommodation in Melbourne and Milawa, porters, transfers to restaurants and coach transport to Victorian High Country, meals as specified – 6 breakfasts or brunch, 5 lunches, 4 dinners, wines included.

**Cost:** Twin Share: \$3375.00 / Single: \$4225.00

For more information please contact: Gourmet Safaris P O Box 326 MOSMAN NSW 2088 (02) 9960 5675 <a href="mailto:info@gourmetsafaris.com.au">info@gourmetsafaris.com.au</a>	To make a booking please contact Port to Port Travel - license number 2TA 4684 Suite 2, 663 Old South Head Rd ROSE BAY NORTH NSW ph: +61 2 9337 6966
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