

A collage of travel-related items including a vintage map, a brown leather hat, a black camera, a black flask, a pair of binoculars, and a smartphone, all arranged around the central text.

Travel

ITINERARY

DESTINATION:

AMALFI COAST

HOTEL DETAILS:

DURATION OF STAY:

4 DAYS

FLIGHT ARRIVAL:

DAY

1

ARRIVAL
AND
INTRODUC
TION TO
THE LOCAL
CUISINE

ACTIVITIES

- ARRIVE IN NAPLES AND TAKE A PRIVATE TRANSFER TO YOUR HOTEL IN THE AMALFI COAST
- IN THE AFTERNOON, TAKE A COOKING CLASS AT MAMI CAMILLA COOKING SCHOOL IN SORRENTO TO LEARN HOW TO MAKE LOCAL SPECIALTIES LIKE NEAPOLITAN PIZZA AND LIMONCELLO
- ENJOY DINNER AT TRATTORIA DA EMILIA IN SORRENTO, A FAMILY-RUN RESTAURANT THAT SPECIALIZES IN SEAFOOD, WHICH IS A STAPLE OF THE AMALFI COAST CUISINE.

DAY

2

FOOD AND
WINE
TASTING
IN
RAVELLO

ACTIVITIES

- TAKE A SCENIC DRIVE TO RAVELLO, A CHARMING HILLTOP TOWN KNOWN FOR ITS GARDENS AND STUNNING VIEWS
- VISIT A LOCAL WINERY, TENUTA SAN FRANCESCO, TO LEARN ABOUT THE PRODUCTION OF THE REGION'S FAMOUS WINES, SUCH AS GRECO DI TUFO AND FIANO DI AVELLINO, AND ENJOY A WINE TASTING.
- ENJOY LUNCH AT ROSSELLINIS, A MICHELIN-STARRED RESTAURANT LOCATED WITHIN THE HISTORIC PALAZZO AVINO HOTEL, WHICH SERVES TRADITIONAL DISHES MADE WITH LOCALLY SOURCED INGREDIENTS, SUCH AS ZUCCHINI FLOWERS STUFFED WITH RICOTTA CHEESE, HOMEMADE PASTA, AND FRESH SEAFOOD.

DAY

3

LEMON
TOUR AND
COOKING
CLASS IN
AMALFI

ACTIVITIES

- TAKE A TOUR OF A LEMON GROVE, LA VALLE DEI MULINI, AND LEARN ABOUT THE PRODUCTION OF THE FAMOUS AMALFI LEMONS, WHICH ARE USED TO MAKE LIMONCELLO AND OTHER LOCAL SPECIALTIES.
- TAKE A COOKING CLASS AT DONNA SOFIA COOKING SCHOOL TO LEARN HOW TO MAKE DISHES THAT FEATURE AMALFI LEMONS, SUCH AS LEMON RISOTTO, LEMON SORBET, AND LEMON-INFUSED OLIVE OIL.
- ENJOY DINNER AT RISTORANTE MARINA GRANDE IN AMALFI, WHICH OFFERS AN EXTENSIVE SEAFOOD MENU, INCLUDING THE POPULAR DISH, SPAGHETTI ALLE VONGOLE.

DAY

4

COOKING
CLASS
AND
FAREWELL
DINNER IN
POSITANO

ACTIVITIES

- TAKE A COOKING CLASS AT COOKING CLASSES IN POSITANO TO LEARN HOW TO MAKE THE FAMOUS NEAPOLITAN DISH, SPAGHETTI ALLE VONGOLE (SPAGHETTI WITH CLAMS).
- SPEND THE AFTERNOON EXPLORING THE PICTURESQUE TOWN OF POSITANO, KNOWN FOR ITS COLORFUL HOUSES AND STUNNING BEACHES.
- ENJOY A FAREWELL DINNER AT LA TAGLIATA, A FAMILY-OWNED RESTAURANT THAT SERVES CLASSIC ITALIAN DISHES, SUCH AS OSSO BUCO AND TIRAMISU, IN A COZY AND INTIMATE SETTING.