

# THE RESTAURANT PENDOLINO

PRESENTS

## THE VENETIAN REPUBLIC TOUR WITH CHEF NINO ZOCCALI

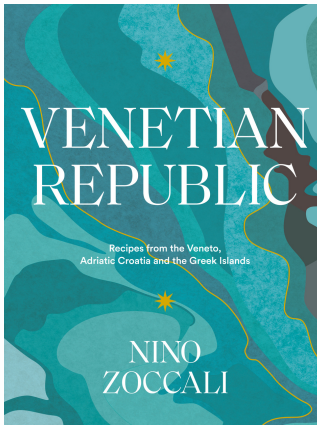


10TH SEPTEMBER TO 16TH OF SEPTEMBER : 2024

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# THE VENETIAN REPUBLIC TOUR



On this once in a lifetime tour, Chef and Italian culinary authority Nino Zoccali will guide participants through 6 days of exclusive private tastings and dining experiences, sharing his deep knowledge and lifelong fascination with the Veneto region and Venice, the jewel of the Adriatic.

Sip prestige prosecco in the UNESCO protected hills of Valdobbiadene. Discover the region's rich winemaking heritage as you savour the amazing flavours and aromas of famous Amarone & Valpolicella red wines alongside artisanal cheeses from the Veronese Hills. Visit the spiritual home of Italy's grappa production, the beautiful city of Bassano del Grappa and its legendary producer, Poli Distillerie. Enjoy unforgettable dining experiences in the region's premier restaurants and tour the picturesque countryside, as Nino shares his personal insights and the local traditions that have provided him culinary inspiration for decades.

The tour culminates in a celebration of the architectural masterpiece that is Venice, with a two-night stay in opulent central Venice. Excursions will include visits to private Venetian islands and their water-bound, reclaimed lagoon vineyards and a 100-year-old lagoon olive grove. A private tour of the world-famous Rialto Market will be followed by an exclusive chef's table lunch with a cooking demonstration by Nino. The tour finale dinner will be hosted at the Philippe Starck-designed Quadri restaurant in the Piazza di San Marco, in one of the world's most beautiful dining rooms. This trip will be a truly unique and memorable experience.



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# THE VENETIAN REPUBLIC TOUR

## DAY BY DAY EXPERIENCE

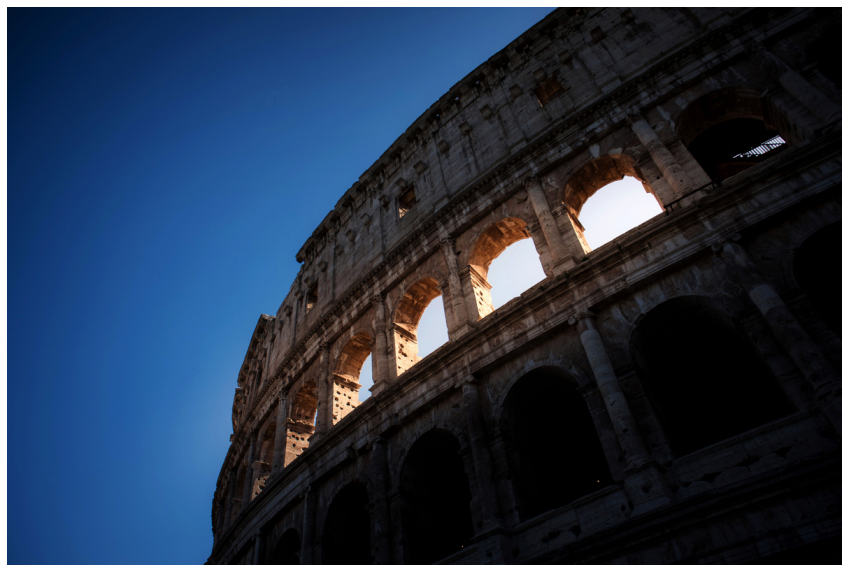
### DAY ONE - ARRIVAL – TUESDAY 10 SEPTEMBER

#### BENVENUTO IN ITALIA

Chef Nino Zoccali takes great pleasure in welcoming guests to the beautiful and ancient city of Verona, one of his favourite cities in Italy: a historic centre of amazing food and wine with a kaleidoscope of stunning architectural styles from Romanesque to Gothic, Renaissance to Baroque.

After settling into your boutique accommodation, we set off on the first evening of discovery - strolling together past Shakespeare's fabled Romeo & Juliet balcony and proceeding on for aperitivo at the Antica Bottega del Vino. This is Chef Nino's favourite wine bar in Italy and is one of the oldest and most prestigious establishments in the country. Distinguished by its extraordinary cellar, it is located in a building dating back to the 3rd century BC and is well stocked with a collection of more than 18,000 bottles, including some of the most noteworthy labels in the world. Here, we will savour a Franciacorta tasting (the crown jewel of Italian sparkling wines).

Afterwards, we celebrate our first night together with a chef's table welcome dinner at one of Verona's pre-eminent Michelin-starred restaurants, a fitting end for the introductory day of the tour.



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## DAY TWO – WEDNESDAY 11 SEPTEMBER

### ICONIC WINERY TOUR AND PRIVATE WINE TASTING – VALPOLICELLA

Today, we travel to Valpolicella - ‘the valley of many cellars’ – to visit one of Italy’s most iconic wineries, Giuseppe Quintarelli. Quintarelli is featured in Chef Nino’s Venetian Republic cookbook and is a special place for him and anyone who appreciates fine wine. Their philosophy of absolute dedication to quality is unparalleled. Here, we will see the vineyards and taste the full spectrum of wine styles made famous by this region, including Valpolicella Superiore and the area’s treasured flagship, Amarone della Valpolicella – a masterpiece of powerful, concentrated flavours. The wine tasting will finish with luscious Recioto dessert wine, one of the oldest wines in the world.

The tour will follow on for an iconic Valpolicella lunch at ‘Enoteca della Valpolicella’, another of Chef Nino’s personal favourite eating establishments, where guests will be treated to a wonderful representation of regional cuisine and “generation next” Valpolicella wines and producers.

Enjoy some free time in the afternoon to go on a guided tour of Verona - also known as “the little Rome” – and take in the ancient Roman era architecture and landmarks, including the incredibly well-preserved Verona Arena, built in 30 AD.

In the evening, we’ll meet for a traditional Aperitivo, and a Garda region extra virgin olive oil masterclass and wine and cheese tasting, conducted by Chef Nino on a rooftop bar of this ancient city. We’ll sample rare museum and prestige wines from Monte Zovo and enjoy a Monte Veronese cheese presentation.





## DAY THREE – THURSDAY 12 SEPTEMBER

### SOAVE WINERY VISIT & LA POSTA VECIA TRUFFLE LUNCH, POLI DISTILLERIE

Today, we visit the Soave wine region and indulge in an exquisite truffle lunch at the antique “postal service” inn, Posta Vecia. Posta Vecia is possibly chef Nino’s favourite “trattoria-style” restaurant in the whole of Italy, and is a traditional inn which showcases the very best of local products, typical of the Veronese territory. This is classic Veronese cuisine done at its best, with many of the delectable items on the menu being sourced from within this 16th-century property. Chef Nino and the restaurant matriarch host will guide you through iconic dishes, matched with stunning truffles.

After lunch, we move on to the town of Bassano del Grappa, home to one of the most important distilleries in Italy – the Poli Distillerie and Grappa Museum. On our way, we will stop at one of the Palladian villas, designed in the 15th century by Renaissance architect, Andrea Palladio, for the families of Venetian nobility.

This afternoon, we drive to the historic town of Asolo, where we find our accommodation at the famous Villa Cipriani (of Venice’s Harry’s Bar fame). The heart of the villa is its famous garden that changes colours with the seasons. Asolo was historically an essential stop for travellers on their way to Venice and has since made a name for itself as a resort town for intellectuals and entertainers. In 2002, it was named one of the most beautiful villages in Italy. After settling into the hotel, we will enjoy an aperitivo including an Asolo DOCG Prosecco tasting with Chef Nino before a casual garden dinner.





## DAY FOUR – FRIDAY 13 SEPTEMBER

### CELEBRATE PROSECCO

Enjoy a sumptuous breakfast at this magnificent property and have the morning to relax in the spa or embark on a historical tour of the Asolo town centre.

Before lunch, we will enjoy a prosecco tasting and aperitivo in the Valdobbiadene hills, and a drive through the stunningly picturesque hills of Conegliano and Valdobbiadene, a UNESCO World Heritage Site. These terraced hillsides are home to the very best Prosecco producers in all the land, including the Pendolino exclusively-imported, La Farra Estate. After the tasting, we'll move on to one of the best casual eateries in the area for a traditional regional lunch.

The next stop, in the afternoon, will be at the famous Bisol 1542 Winery, a time-honoured family-owned estate in the heartland of Prosecco Superiore, featuring an extraordinary cellar carved into the rocky landscape of the hills. Here, we will follow the evolution of Prosecco over 5 centuries.

The day will culminate with a “Harry’s Bar” aperitivo session back in the garden at Villa Cipriani before dinner in the historical centre of Asolo.





## DAY FIVE – SATURDAY 14 SEPTEMBER

### TRAVEL TO VENICE – THE JEWEL OF THE ADRIATIC

Today we head to our final destination on our tour, the enchanting city of Venice. Once we've checked into our luxury hotel, we will catch water transportation to the Venissa Resort, a vineyard estate on a private island in the Venetian lagoon. We will enjoy a wine tasting, vineyard tour and a casual lunch at the Michelin-star rated Venissa Restaurant.

We will spend the rest of the afternoon visiting another private island, Isole delle Rose, and its centuries-old olive grove. After our rooftop aperitivo, we'll have dinner at this luxurious property, complete with a 360-degree lagoon aspect featuring outstanding views of Venice.



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## DAY SIX – SUNDAY 15 SEPTEMBER

### RIALTO MARKET VISIT & COOKING DEMONSTRATION

This morning, we will visit the world-famous Rialto Markets, the centrepiece of Venice and the heartbeat of its culinary scene. Chef Nino will take us through the markets and gather our items for a lunchtime cooking demonstration, accompanied by a Venetian wine tasting. Chef Nino will talk to us about Ernest Hemingway's favourite risotto recipe, the "Remedy Risotto" made famous in Venice, and featured in his cookbook, *The Venetian Republic*.

The afternoon is yours to explore Venice or perhaps take a private tour of the Peggy Guggenheim Museum.

This evening's aperitivo is at the luxurious Gritti Palace, followed by our grand finale dinner at the Philippe Starck-designed, Michelin-starred Quadri restaurant in the Piazza di San Marco - one of the world's most spectacular dining rooms.



## Day Seven – Monday 16 September

Arrivederci Italia. Our tour ends. After breakfast, transfer to the airport or extend your stay in Venice and continue to explore this enchanting city.