



Join the Fall Festival of Italian Food and Wine John Felice Rome Center Fall 2014

Spend a semester discovering the wonders of Italian cuisine, by tasting delicious delicacies and learning to cook various recipes yourself! The fall 2014 semester will focus on Italian fare and help find the inner foodie in you!

The Fall Festival of Italian Food and Wine offers

- THREE-day, on-site orientation focused on Umbrian cuisine (included in program cost)
- ONE culinary trip to Orvieto to cook with renowned Chef Lorenzo Polegri
- ONE culinary trip to Cusano Mutri for *La Sagra dei Funghi*
- Study trip in Tuscany highlighting the best of Italian cuisine and wine
- TWO cooking demonstrations throughout the semester



Highlights

- Journey to stunning Orvieto to learn how to shop local markets for the best food and wine, prepare a meal, and enjoy the fruits of your labor. The fall 2014 semester will offer an overnight trip to Orvieto to cook with famous Chef Lorenzo Polegri, who has cooked for celebrities, dignitaries, and even in the White House for President Obama and his family.
- Two cooking demonstrations highlighting Roman specialties.
- Study trip in Tuscany to taste wine, olive oil, and Italian cuisine in the hills of Tuscany. Students pick olives, learn how they're pressed into olive oil, and sample the treasures of the Italian countryside.
- Study trip to Cusano Mutri, a quaint mountain town in Campania, so remote that most Italians have never been there. Participate in the annual porcini mushroom festival, and celebrate with the townspeople their local foods, wines and religious and folkloric customs.
- Get hands-on experience in our own organic garden and olive grove.
- Additional events include regional meals in Mensa, tours of Parco Massimi, and neighborhood group dinners.
- Students may sign up separately for excursions, study trips and cooking classes upon arrival in Rome.

FOR MORE INFORMATION

Visit: LUC.edu/rome

Contact: rome@luc.edu

