



VITA ITALIAN TOURS

Vita Italian Tours are designed for the traveller who wants more than just a holiday

NEWSLETTER



EDITORIAL

Firstly, a word of thanks for the huge support towards our small group tours and the services offered by our travel agency: Pronto Travel.

Clearly, our tours appeal to the discerning traveller, as they encompass the best Italy has to offer: delicious food, extraordinary scenery, breathtaking architecture, beautiful art and must see cities and towns. It goes to say that Italy has it all.

We are aware that big crowds and long lines during the peak tourist season are not everyone's cup of tea. So, to avoid the crowds we are always inspired to introduce new areas of Italy less travelled. The success of our new Spectacular South Tour has been tremendous, and new departures will be introduced so that no one will miss out.

Our tours in Le Marche Region and the Culinary Delights of Tuscany & Bologna take our travellers away from the main tourist trail for truly memorable experiences. Shortly, we will also be introducing a new tour of Sicily, which will include fabulous destinations such as Taormina, Agrigento, Cefalu and many others. This will be released soon! Watch out for this tour, it will be amazing!!

As Italian travel specialists, an increasing number of you have requested a variety of private itineraries as we offer a range of touring options for the whole of Italy. We are delighted with your positive comments. It makes us work harder to improve our services and most importantly to satisfy your varied tastes in travel.

We are confident that Vita Italian Tours/Pronto travel have the expertise and experience to offer every traveller a memorable holiday not only in Italy, but all of Europe.

Contact us to discuss your next holiday adventure.

Mario, Viny & Gianni

WHY NOT STUDY IN ITALY?

The best place to learn the Italian language is in Italy. We offer a variety of Italian language experiences with registered schools in every region of Italy, so you can choose one that best fits your lifestyle, travel needs, and your language ability.

You can choose lessons in major centres such as Rome, Florence, Milano or Venice, or a school in a regional town where you can immerse yourself in the local culture and the traditional Italian way of life. Stay for a week, a month or even longer, we can organise apartment, hotel or even home-stay with a local family to truly test out your language skills!

In addition to language we can also facilitate courses on Italian history, cooking, fashion, as well as painting, sculpting, and ceramic workshops with local artists.

Mario, Viny and Gianni have all studied in Italy and would be happy to discuss the perfect destination and travel package for your learning experience.



JADE'S GRAND TOUR

This year Gianni led a group of close friends on an extensive and magnificent Grand Tour of Italy lasting 26 days.

This tour included the most important and famous iconic destinations such as Rome, Florence, Venice but also beautiful regional places like Pesaro in Le Marche Region and a Villa stay in Tuscany. The tour was a great success, and everyone had a wonderful time.

This particular group had known one another for many years, and this made the experience even more special. Gianni was able to take Libby and his beautiful daughter Luna, who was 9 months old. Everyone enjoyed the company of Libby and Luna, who enjoyed many cuddles throughout the tour.

"The tour has been amazing. I have been to regions and locations that I would never have seen on my own. The food has been sensational, I have loved the variety and specialty dishes that we have eaten."

K. Lammers VIC - Jade's Grand Tour of Italy



BEAT THE CROWDS: VISIT ITALY'S REGIONS ALONG THE ADRIATIC COAST

The discerning traveller is starting to cross the Apennines and discover the treasures offered by the Regions bordering the Adriatic Sea, which are free from mass tourism. Starting from Trieste in the North, the visitor can experience the incomparable Venice in the Veneto Region. There is the historically important city Ravenna and food capitals of the Emilia Romagna, Bologna, Modena and Parma. Our spiritual home Le Marche, the rugged Abruzzo with its Gran Sasso and Maiella National Parks, Molise – Mario's birthplace and finally the place everyone wants to visit, Puglia.

All these Regions are characterised by beautifully well preserved medieval and Renaissance towns and seaside villages rich in ancient traditions and delicious local foods. Since 1975, we have been promoting the delights of the Adriatic and have several tours which highlight these unexplored parts of Italy. We are delighted with the success of our Spectacular South Tour which starts in Rome and visits Abruzzo, Puglia and finally the culturally acclaimed Matera.

Our 2019 departures in September was booked out within days of its release and the departure in 2020 is already full. Many of you have made enquiries and have placed your name on the waiting list. To meet the demand, we have included a new departure in September 2020.

Contact us to book your spot on this incredible tour. For the independent traveller, we can arrange a variety of itineraries to see, taste and smell some of the most interesting destinations Italy has to offer.

"A foodie tour around Tuscany & Bologna sounded right up our alley and it didn't disappoint! From 'pasta central' in Bologna to the rolling hills of Chianti and so many delicious places in between."

A & S Schorer WA - Culinary Delights Of Tuscany & Bologna 2018



COMPETITION WIN 2 FLIGHTS TO ITALY !

Win 2 economy class tickets to Italy with Emirates. Simply spend a minimum of \$1,500 on any travel products with Vita Italian Tours / Pronto Travel before 31 AUG 2019.

DO NOT MISS OUT. CONTACT US TODAY.

Conditions Apply. See our website for full details

ITALIAN FOOD EXPERIENCE WITH PIA GAVA

Cooking show contestant, Pia Gava, takes us on an Italian journey through her new cookbook titled Pia's Table. Since returning from her recent travels, booked through Vita Italian Tours/Pronto Travel, Pia found herself inspired by ingredients, destinations and people, with the help of Gianni from Pronto Travel. We didn't dare rewrite Pia's experience on her privately arranged holiday to Italy, as her story is full of excitement, happiness and inspiration, her love of food radiates.

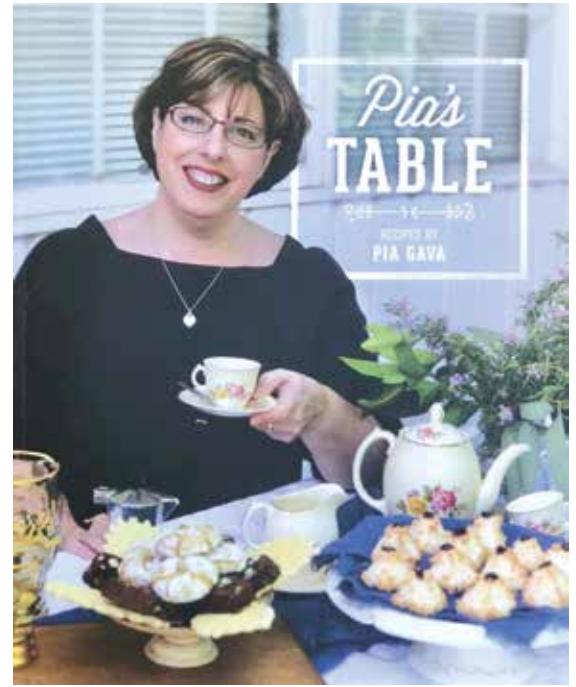
So, these are the words by Pia:

"It's always exciting planning for a trip! I'm so glad that I was able to meet Gianni and his family from Pronto Travel/Vita Italian Tours, although we only meet just before my trip...it felt like I had known them all my life while we chatted about my travel plans whilst sipping coffee! The travel experience and passion Gianni and his family can definitely be noticed. After every visit or phone chat I had with Gianni I was always uplifted and excited even more to start our travels. Gianni had helped plan our journey so perfectly that I can honestly say our trip was stress free. He had suggested specific places to visit, booked us into hotels that absolutely match our style and even when collating our travel documents Gianni added restaurant/cafes recommendations for every city and town we were visiting.

My Italy trip was to be our own personal food tour with my family. It was the start of research for my next cookbook. My first book 'Pia's Table' was like an old-style, family recipe journal. I'm now aiming for my next book to be broader and so I ate, took food photos and wrote notes throughout our travels. Whilst on our Italian food tour I had also taken note of many delicious places we had enjoyed and dishes I had to re-create when I arrived home. Although cicchetti, pasta and gnocchi are my favourites to devour (and still love them!) I had adored the desserts or the 'little something' we enjoyed with our morning coffees at a bar or really any time like cannoli, pannacotta or freshly baked crostata."

We love hearing from our clients once they return from their travels. We feel honoured that our recommendations and suggestions were taken on board and Pia and her family returned inspired and full of excitement about all things Italian, especially food.

Signed copies of Pia's fantastic cookbook, PIA'S TABLE are available for purchase from the Vita Italian Tours/Pronto Travel office in Melbourne, or by calling us on +61 3 9080 3440 for purchase & delivery.



PRONTO – PRIVATE TRAVEL ITINERARIES

Our many years of experience in Travel allows us to provide a personalised service and a complete package to our clients. Our professional, friendly and caring attention to detail provides customers with a comprehensive itinerary which is carefully planned to meet all their travel needs, enabling our customers the possibility of relaxing and enjoying a hassle-free holiday.



"We cannot speak highly enough of our experience with Pronto Travel! We have been travelling for 30 years and have finally found a company that works around our needs, they tailor their service and product to make sure we get incredible value for money, and most importantly- have a break which is relaxing, memorable and FUN! They are not only the Italian holiday experts – but we have also used their travel service for multiple locations across Europe. They really do care about our holiday experience – just as much as we do! We could not recommend Pronto Travel more highly."

P.&V Battista VIC



APARTMENTS/VILLA STAYS

More and more of our traveller are requesting an alternative accommodation to Hotel stay. Some prefer the added space and privacy of a beautiful self-contained apartment in major cities and regional centres. There is also the option for a more extended stay in a luxurious country Villa or a more rustic farm-house. Our favourite recommendation is a villa stay in the rolling hills of the Tuscan countryside surrounded by vineyards and olive groves. Whether you are an independent traveller, a family or a group of friends we can book an ideal place for you to best enjoy your holiday.



RECIPE: CACIO E PEPE (ROMAN RECIPE)

Ingredients

- 2 tablespoons whole black peppercorns crushed in a mortar and pestle or 1 tablespoon freshly ground black pepper
- 1–3/4 cups grated Pecorino Romano cheese, plus a lot more for garnish. (If you cannot source Pecorino Romano from your local deli Parmigiano Reggiano is the best substitute).
- Set aside 1–1/2 cups of the hot pasta water
- 4 tablespoons extra-virgin olive oil (although not part of the traditional recipe you can add 2 tablespoons of salted butter)
- 2 tablespoons sea salt
- 500 grams spaghetti

Preparation

1. Start the sauce when the spaghetti is not quite cooked, about 3 minutes before you would normally take it out of the water.
2. In a tall pot of boiling hot water, par-cook the pasta roughly 4 minutes.
3. Pull the pasta up and out of the water and allow it to drain.
4. In an already heated saute pan big enough to hold all of the pasta, add the reserved boiling pasta water, and the pepper three minutes before removing the pasta out of the water.
5. Add the drained pasta to saute pan and toss the pasta with the hot water mixture until the pasta absorbs almost all of the water. (Although not part of the traditional receipt you can add 2 tablespoons of butter here for a velvety pasta).
6. Cook the pasta in the “sauce” until it’s al dente and has absorbed most of the liquid.
7. Remove the pan from the heat and quickly stir in 1-3/4 cups of grated pecorino Romano to the pasta so that it becomes creamy. If you cannot source Pecorino Romano from your local deli Parmigiano Reggiano is the best substitute.
8. If the ‘sauce’ begins to clump or gets too dry, just add a little more of the pasta water as you are stirring.
9. Serve in your favourite pasta bowl and garnish with more cracked pepper and cheese.

Buon appetito!

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