



LIFE IN SICILY

An off the beaten path food & wine adventure with The Cheeky Chef

OCTOBER 17-21, 2018





Cook, Eat & Explore

Join The Cheeky Chef, Linda Sarris, in the Sicilian countryside for an unforgettable culinary adventure. Linda's unparalleled love for Sicily and her insider access to the best food and wine producers, makers and shakers make her the perfect leader for exploring all the great things about Sicilian life, culture and cuisine.

Together with Linda you will seek out the best local ingredients in Western Sicily, then head back into the kitchen to explore and create. We will follow the harvest from the olive grove to the mill to your plate, breathing in the intense aromas of freshly pressed olive oil. We will dive deep into the world of wine at the organic Di Giovanna estate, and learn to appreciate quality ingredients at the local flour mill in Castelvetrano and with a cheese maker in Sambuca di Sicilia. We will stroll local hamelms, and open your eyes to real life in Sicily.

About Chef Linda Sarris

Raised in a big Greek-American family with a Chef grandfather and a fisherman dad, Linda has been in love with food her whole life. She's traveled to over 25 countries in search of caipirinhas, fresh octopus and oysters, volcanic wines + hardcore street food. After the French Culinary Institute and a few stints in restaurants, Linda took off to sharpen her culinary skills in her own adventurous way - working on a farm-to-table cooking school and wine estate in Sicily, spending two summers private-cheffing in Tuscany and consulting for a restaurant in Bucharest, Romania. Linda now splits her time between New York City and Palermo and is writing her travel guide, SNACKsicily.

Western Sicily is the perfect place to experience true Sicilian life as a local and to immerse yourself in it's rich culture. This less developed side of Sicily has a long history of agriculture and a diversity of cultures from Greeks to Arabs that influenced its cuisine and way of life. During this impeccably curated hands-on adventure of cooking, eating, and exploring, Linda will share all of her knowledge and absolute best discoveries to lead you on the journey of a lifetime. She'll guide you through the simple, beautiful and flavorful experience of life in Sicily, all with her signature CHEEKY style!

FOLLOW LINDA'S ADVENTURES THROUGH SICILY ON INSTAGRAM @THECHEEKYCHEF



The Details

Wednesday: Arrival to Sicily and welcome to hotel Don Giovanni. Settle into your beautiful surroundings, with a glass of vino and a light lunch. Free time to freshen up, unpack and explore. Evening walk in historic Sambuca di Sicilia followed by dinner at a wood-fired pizzeria with artisanal Sicilian beers.

Thursday: Breakfast, followed by a morning visit to a local cheesemaker. Into the kitchen for a hands-on cooking class and lunch paired with a Sicilian wine flight. Afternoon vineyard & wine cellar tour in Monte Genuardo followed by dinner at Cantina Di Giovanna.

Friday: Breakfast and optional morning yoga class at Don Giovanni. Participate in the local olive harvest, with a picnic at lunchtime in the olive grove. Visit the town's mill to see how olive oil is made. Evening cooking lesson and dinner featuring new harvest olive oil and a flight of Sicilian amaro.

Saturday: Breakfast and optional morning yoga class at Don Giovanni. Morning trip to Castelvetro to visit the local flour mill and an ancient olive grove. Lunch at a local trattoria in Castelvetro. Cooking lesson at Don Giovanni using Sicilian grains and our own fresh extra virgin olive oil, closing the night out with our farewell dinner in the courtyard of Don Giovanni.

PRICING: €1800 DOUBLE / €2000 SINGLE

The charming and authentic hotel Don Giovanni will be your home base in Sambuca di Sicilia. Tastefully appointed rooms connect to a center courtyard, with private sitting areas where you can enjoy a view of the Sicilian countryside. Cooking classes will take place in the professionally equipped kitchen of the hotel. Autumn is a beautiful time to travel to Sicily, when the grape harvest finishes and the leaves on the vines begin to change color to shades of yellow and red. The olives are harvested soon after and then the bustle of olive pressing at the mills begins. It's the season for nuts such as almonds, pistachios and chestnuts as well as wild greens, mushrooms and game meats.

The trip includes accommodations for 4 nights at Don Giovanni, 4 breakfasts, 4 lunches, 4 dinners, all local transportation as described in the itinerary including pickup and drop off at Palermo airport. Sicilian wine from our expertly curated selection will be included with meals. Not included in pricing: Airfare and any additional food/beverages/transportation outside of the planned itinerary. A 50% deposit is required to secure your booking, the remaining 50% balance is due two weeks before departure.

FOR QUESTIONS AND BOOKING EMAIL AMIE@MONTECASTELLI.COM OR CALL 973.327.2336

Life in Sicily is a collaboration with The Cheeky Chef, Di Giovanna winery & Montecastelli Selections