Sicily should be visited at least once in a lifetime and now you have a chance to explore its cultural treasures with the expertise of Coco’s Italian Market.

This is not just your average, cookie-cutter tour. Our friend and local host from Attavola Tours, Chef Gioacchino Passalacqua will be our guide, offering you an unprecedented glimpse into the life and culture at a price you won’t find anywhere else. (You may remember Chef Passalacqua as a guest Chef here at Coco’s Wine & Dinner events.)

In addition to the glorious foods and wines which you will sample first hand, Sicily boasts a rich artistic and historical heritage that will astound you as we visit unforgettable sites in Palermo, Caltigirone, Modica, Ragusa, Sciacca, Trapani, San Vito Lo Capo and Erice.

Exclusive guided tours through small artisan wineries and markets, cheese producers, a chocolatier from the 1880's, a ceramic shop and an olive oil producer are just a few of the planned activities you’ll enjoy on this one-of-a-kind tour.

You’ll also learn to prepare a Sicilian meal at a cooking class led by a world-class chef that we have planned for you. Sit back and let us give you an all encompassing Sicilian experience like no other tour company can!
Meet Your Travel Team

Your Tour Guide, Chuck Cinelli, owner of Coco’s Italian Market: Traveling with Coco’s is like having a Back Stage Pass to Italy, let me explain. What started off as buyers tours for our Italian grocery store has led to a tour company for the friends and patrons. Being a retailer of artisan products means that we have access to the most unique places that the average traveler would never be able to see such as chocolate factories, honey producers, bakeries and pasta facilities. Also with our partner in Italy being a national distributor they personally know the best chefs and wineries for our enjoyment. Our tours are never generic nor are they cookie cutter. Every day will be totally different with enough time for sightseeing and shopping. I’ve been to Italy many times but I have never had an experience like traveling with our host and co-owner of Attavola, Gioacchino Passalacqua. This is his 12th year as a travel guide and everything is very well planned. Trust me you will love every intimate moment of your trip to Italy. Email me personally for any specific tour questions at chuck@cafecoco.com

Your Tour Guide Gioacchino, Gio for short (GEO) is the co owner of Attovola “at the table” a distributor of gourmet food products from his native Italy. Having access to both artisan producers and high-end users like fine restaurants and hotels, means that Gio has a very personal relationship with people and places where the average tour guide would not be able to take his guests. Hence a most unique and marvelous trip that you will never forget. From an early age Gio’s life revolved around food. Though his home is now in Sicily he grew up in the Piedmont region where his father took care of vineyards. With his keen sense of quality foods and wines, Gio is sought out to consult on menus for fine restaurants, wine and food pairing events and promotional dinners. You could not ask for better epicurean to be your tour guide. He is liberal to share his knowledge with you and if you want you will learn more about foods and wines than you could have imagined. BTW Gio’s English is excellent.

Travel Agent Cynthia Schutt, an accredited travel agent with expertise in leisure travel, Cynthia takes care of your flights to and from Italy. With her help you can add on extra hotel nights and excursions you may want to do before and/or after this tour. Cynthia heads the leisure department for Travel Leader formally Wright Travel on 21st and Interstate 440. Wright travel has been serving Nashville for over 35 years and Cynthia has been in the travel business for over 20 years. Coco’s is very excited to partner with them and lend you their expertise Cynthia has booked hundreds of tours to Italy so rest assured your trip will be a great experience. Direct Line 615 463-0758 Main Line 615 783-1111

Learn to Speak Italian with Patti Nelson and Viviana Luison: While it is not a prerequisite for your trips to Italy with Coco’s you may find it fun to learn a little Italian. Patti and Viviana are Italian tutors through Italian For Fun and teach Italian at various locations through Nashville including Coco’s Italian Market’s Event Center. Again these are escorted tours but if you want to learn the basics and add a little more charm to your trip then you may want to give the folks at Italian For Fun a call. italianforfun@gmail.com www.italianforfun.com 615.306.1615

NOW BOOKING for 2017 CALL 615 415-1595 ItalianMarket.biz/tour info@destinationitalybycocos.com
Day –7: Monday: Coco’s Italian Market
At 6:30 pm we meet for a complimentary meal at Coco’s to get to know each other and chat about what to expect. We will answer most questions you may have but more importantly it’ll be a great time to get together to share stories and travel tips that have worked for us in the past.

NOTES
Day 1: Monday: Palermo
From the airport we take a private shuttle to Mercure Excelsior Hotel, our home and starting point for the next couple days. We’ll have refreshments and snacks and get acquainted with our tour hosts and fall in love with Palermo.

Our hotel is ideally located near the center of town and near a wonderful park and garden called Giardino Inglese. Enjoy a gelato as you stroll under the large trees. At the other edge of the park is a shopping district.

Tonight we have a very special welcome dinner planned for you. L’Ottava Nota Restaurant is a small gourmet establishment with a great reputation and close friends of ours. They are known for their contemporary take on Sicilian food using imaginative and apt combinations of traditional ingredients. They are eager to show off their culinary prowess for Coco’s guests in Sicily.

www.ristoranteottavanota.it

NOW BOOKING CALL 615 415-1595 ItalianMarket.biz/tour info@destinationitalybycocos.com
Day 2: Tuesday: Palermo

After a rejuvenating sleep, we’ll have breakfast at the hotel and go out for our first guided tour. Palermo, the capital of Sicily and was founded in 734 BC by the Phoenicians, this tour will highlight the Norman and Arabic times, culture and architecture. 831AD to 1072AD.

Get ready for a truly unique culinary experience like you see on travel shows. We will have a guided street food tour. This is a great way to experience Palermo's culture and get in touch with the locals. We will cover all of the street food specialties and you will also learn all about the food and its history, the recipes, and all the secrets of this unique world of colors, smells, and rich humanity and architectural points of interest.

Too bad our cameras can’t capture the wonderful smells...

While on tour pay attention to some places you may like to go back to visit because after we’ll be free to do more exploring on your own. There are plenty of great restaurants for lunch. We have plenty of suggestions for you if needed.

NOW BOOKING  CALL 615 415-1595  ItalianMarket.biz/tour  info@destinationitalybycocos.com
Day 3: Wednesday: Segesta, Calatafimi

I hope your camera batteries are charged because today we visit the Greek temples of Segesta. Segesta's ancient temple can make a valid claim to being the best preserved in the world, it looks as if it were built yesterday, and its amphitheatre boasts a hilltop view on Mount Barbaro second to none.

Next we’ll tour the vineyards of Ceuso Azienda Agricola for lunch and a wine tasting. Their hilltop location has breathtaking views overlooking the miles of vineyards. Ceuso is world renowned for four delicious wines that we will sample all over a luxurious lunch in their fabulous dinning room.

We’ll return to Palermo where you will have the rest of the day to take in the city-shopping, touring and dining- as you wish. Feel free to ask us for some more suggestions.
Day 4: Thursday: Caltagirone, Tripani & Erice

After breakfast we check out and head to our next stop to visit and tour a ceramic making shop in Caltagirone. It’s known in Italy as “The city of Sicilian ceramics” due to its thousand-year-old tradition, the name itself - Caltagirone - means the Fortress of the Vases. Caltagirone ceramics have been used for centuries to decorate houses, public and private parks, churches, streets and squares.

The typical colors of local pottery, sage green and yellow, are the colors of Sicily itself, of its sun and beauty. I'm sure after the visit we will all appreciate the artistic value of Sicilian pottery and its evolution over the centuries.

After the tour we have several hours in Caltagirone to explore on our own and get lunch. Ask us for suggestions. Don't miss this ceramic decorated staircase, with more than 140 steps. It is framed by baroque buildings with a stunning view from the top.

Next we check into the Hotel Villa Carlotta to rest up for our next adventure, a visit to one of Coco’s Italian Market’s chocolate suppliers, Antica Dolceria Bonajuto the oldest chocolate maker in Sicily. You will be charmed as you watch chocolate made right from the cocoa bean and learn about the history of this most unique chocolate. There is nothing like it anywhere else in the world. The original techniques and recipes are still used to this day as you will soon see and taste.

Next we have a chocolate dinner planned for you at Le Magnolie where chocolate shows off it’s savory side. www.ristorantelemognolie.it

NOW BOOKING CALL 615 415-1595 ItalianMarket.biz/tour info@destinationitalybycocos.com
Day 5: Friday: Ragusa

After breakfast, we’ll head to Azienda Agricola Cilone for a tour and sampling of their cheeses. Both the Caciocavallo and Provola are known to be made 500 years BC. The Ragusan Provola has a nice delicate taste, perfect as a table cheese and an essential ingredient in many Sicilian recipes. I can’t wait to taste it!

www.agriturismocilone.it

Are you ready for your hands-on cooking class! We prepare by shopping in the local farmers market then take our ingredients back to our hotel’s kitchen. There we learn tips and tricks from a local professional chef in preparing a traditional Sicilian meal. After a break and time to freshen up we will dine in the resort’s beautiful La Fenice Restaurant and enjoy our creations!
Day 6: Saturday: Siracusa, Ragusa Ibla

After breakfast we’ll take a short drive to Siracusa. A place that has the "oldest," "biggest," and "best preserved" in all categories make this a must see city. Siracusa became the largest, wealthiest city-state in the West and soon grew to rival, and even surpass, Athens in splendor and power.

Keep your eyes open during the tour to places you may want to revisit during your free time. Ask us for shopping and lunch recommendations worthy of more exploration, as well as pleasant piazzas, outdoor cafés and bars, and a wide assortment of excellent seafood.

There are essentially two areas to explore the old Archaeological Zone on the mainland and the island of Ortygia. This ancient city first inhabited by the Greeks, it juts out into the Ionian Sea and is connected to the mainland by two small bridges. But I’ll save that for our tour guide.

At 3 pm we will meet up and head back to our hotel in Ragusa were we can rest up and get ready for another traditional Sicilian dinner that we have planned for you.
Day 7: Sunday: Castell’Alfero and Rocchetta Tanaro

After breakfast and hotel check out, we’ll head to the scenic seaside restaurant, Porto San Paolo in Sciacca. The view is the best in town over looking the harbour. Our friends at the restaurant can't wait to show off their culinary prowess as they prepare local dishes for us that rivals the view.

www.ristoranteportosanpaolo.it

After a scenic drive to the western most tip of Sicily we arrive in historic Trapani. Being a port city and the capital of the province Trapani has a lively atmosphere and the wonderments never cease to thrill us as Trapani is close to several popular destinations and will be our hopping off point for the next several days.

Our jewel of a hotel, Baglo Soria, is a perfect place to begin our day trips over the next several days.
**Day 8: Monday: Tripani**

After breakfast at the hotel what better way to start the day than to do like the townspeople and go to the fish market. You’ll experience an old world feel as the locals haggle over the catch of the day and visit with each other. You’ll marvel at the knife skills of the fisherman cleaning and filleting the catch. This is a traditional slice of Italian life you never get to see.

For lunch we will dine in the sun kissed hills that lead down to the Mediterranean at the famed Olive Oil producer Terre di Shemir. They often win several “Best of” awards for their olive oils. There we will have a guided tour and learn about growing, harvest and production and work up a hardy appetite and new appreciation. This afternoon you are free to explore and then have dinner on our own in Trapani. Ask me if you would like some suggestions.
Day 9: Tuesday: Salò, San Vito Lo Capo, Marsala and Marausa

Are you ready to hit the beach!? After breakfast we’ll go to a the nearby beach town San Vito Lo Capo. If laying in the sun is not your thing you’ll enjoy the shopping and the cafés. From every vantage point you’ll love how the scenic mountains touch the sea. Look up and you’ll spot a large cross visible from the public beach below.

After lunch, we’ll return to the hotel for a short rest and then head to the town of Marsala for a wine tasting and tour at Cantine Florio. They are very well known for a variety of wines including Passito, Fortified Marsala, sweet sparkling and their specialty Florio Amaro. Of course we’ll get a taste of them all!

One of my favorite things to do in Italy is visit the Sicilian salt flats. It is truly a unique and magical place where the sea hits the plains and the strong winds and bright sun make it the perfect place to harvest salt. It is also a wild life sanctuary, flamingos will be there this time of year.

Tonight we have a great dinner planned for you at Beach Bar Restaurant famous for their view and mixed drinks. www.ristoranteatrapani.it
Day 10: Wednesday: Erice, Trapani

Today we spend the day in Erice where you are free to shop and find a lunch spot. Now is the time to get your last minute shopping in and of course your last good Italian espresso and pastry as we wind down our fabulous trip in Sicily.

We will check into our hotel in Trapani around 3 pm where we will have free time till our 8 pm farewell group dinner at the Baglio Soria Restaurant. Where besides another delicious meal, I’m sure you will get the phone numbers and emails to share photos with our new great travel friends.

Thursday June 22nd: Palermo Airport
Breakfast at Baglio Soria and bus transfer to the Palermo Airport

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Price per person:
Price: $ TBD. per person to keep our tour both intimate and affordable we limit the number of guests to a minimum of 12 $TBD per person if we have 16 or more, maximum is 18 ppl
The price includes:
Transfers to and from the airport, transfer by private bus for the whole tour. All the hotels are Four **** star rated and located in the most beautiful locations. Inclusive in the trip are four lunches and five dinners. In particular you will visit traditional restaurants where you will sample typical dishes of the region and meet local foods and wine producers. English speaking guides are at your disposal for walking tours in all of the places we visit. During all tours English/Italian speaking staff are available for any requests. All of our guests will receive a folder with the detailed itinerary, in it there is information about the food and wine producers and the cities that you will visit during the tour. Our intention is to make your trip an unforgettable experience of sightseeing and lunches/dinners and visits to producers. In short, we are offering you an exclusive culinary view of Italy, which you wouldn't get on most tours!

The price does not include:
Your flight, personal expenses, entrance to museums, and everything not expressly mentioned under "The price includes."

Booking your Flight:
Cynthia Schutt is a licensed travel agent at Wright Travel on 21 st. Ave. and will help you book your flights and make any other travel arrangements before or after your tour. She will work with your existing air miles or travel points. Now is a perfect time to ask her about an extra day or two or other excursions in Italy or Europe. Cynthia Schutt Direct 615 463-0758 Main 615 783-1111 Fax 615 783-1100 cschutt@safeharbors.com

Meals:
We make a measurable effort to create a most unique and unforgettable dining experience which highlights the regional specialties. Therefore, we will work with the restaurants to plan a menu for each meal. If anyone has any particular food allergies, or foods that they cannot eat, please inform us at the time the deposit is due.

Changes of Hotels or Venues:
We reserve the right to change a hotel or other venues on the trip. If for some reason a change needs to be made the level of service and quality will be equal or exceed what has been agreed upon in the itinerary. It is our goal not to change a hotel or venue unless, for some unforeseen event, it becomes necessary. We will advise the group of the change as soon as a problem should arise.

Details of Itinerary:
After we have received your deposit and we know the details of the rooms needed, we will finalize arrangements for the group. We will send an updated itinerary with the specific names of all the hotels, restaurants, guided tours and destinations before the due date for the final payment arrives.

Payment and Confirmation Policy:
Four months before the tour start date the tour must be confirmed with a deposit of 50% of the tour cost as a down payment. We must receive full payment for the complete tour no later than one month before the start date of your tour.

Payment and Confirmation Policy:
Four months before the tour start date the tour must be confirmed. To confirm your tour we ask that you please provide us with the most up to date list of all those planning to attend, their room requirements and 50% of the tour cost as a down payment. We must receive full payment for the complete tour no later than one month before the start date of your tour.
Deadline to confirm your reservation and make your 50% down payment: TBA
Deadline to submit payment in full: TBA

Refund Policy:
From TBA thru TBA a refund of 70% (of the down payment) will be given to anyone who decides to cancel their reservation. (After receiving the confirmation deposits, we will book the tour and will need to make not refundable deposits for hotels, buses, restaurants, etc. Therefore, we cannot give a full refund once we receive a deposit).

From TBA thru TBA a refund of 20% (of the down payment) will be given to anyone who decides to cancel their reservation. We are assuming that by this point, after everyone has made full payment for the trip, that should someone need to cancel it would be for a fairly serious reason.

From TBA thru TBA there are no refunds available. We will have committed to all the business involved in this tour to pay for a certain amount of rooms, or food, or seats in a vehicle. Therefore, after TBA, we cannot offer any refund.

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More Travel Photos

Cantine Florio

Erice

Sicilian Salt Flats

Beach Bar and Restaurant Trapani

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Coco's Provides Private & Small-Group Gourmet Tours to Italy

If you’re planning a trip to Italy and you want minimal hassle and maximum efficiency, no surprises or long tourist lines. If you want to experience Italy like an insider? Then you need a travel with Coco's for unparalleled on-the-ground connections and expertise with our a friends who live there and who hold the keys to the kingdom (hardly just “guides”).

Take advantage of my contacts in Italy and let us help you make your Italian vacation dreams come true. Coco's Travel can add to your existing vacation or help you plan the whole excursion. Because Italy is equally astonishing as it is challenging to travel in let us help you with transportation to and from airports and hotels, daily excursions with English speaking tour guides, hotel, restaurant and wine recommendations, cooking classes, etc. We can be as flexible as you want, this is going to be your magical trip so take advantage of the connections I’ve made with Coco’s Italian Market and have a truly remarkable experience of Italy.

Buon Viaggio,
Chuck Cinelli  Owner of Coco's Italian Market

www.ItalianMarket.biz/tours  Ph. 615 415-1595    Email info@DestinationItalyByCocos.com