



Jackie Lamothe
Founder and CEO
Circa Travel

+1 301 051403173
jackie@circatravel.com
<https://www.circatravel.com>



Pasta Pilgrimage - Jackie Lamothe Circa Travel

Oct 28, 2025 - Nov 5, 2025

Trip Summary

October 28 - Tuesday

Arrival in Florence

Private transfer to Hotel

HOTEL 4 STARS IN FLORENCE TBD

Renaissance dinner

October 29 - Wednesday

Florence Highlights Tour with skip the line access to Michelangelo's David: Private option

13:00 Lunch in a typical trattoria in Florence

Afternoon at leisure

20:00 Dinner at a local restaurant in Florence

October 30 - Thursday

Chianti Wine tour

Cooking class in Tuscany

20:00 Dinner at a local restaurant in Florence

October 31 - Friday

Florence Secret garden: private to the Torrigiani gardens with aperitif

13:00 Lunch in a typical trattoria in Florence

Artisan's Tour of Florence

20:00 Dinner at a local restaurant in Florence

November 1 - Saturday

Day at leisure

November 2 - Sunday

Private Transfer from Florence to Modena

Check in at Canalgrande - Canalgrande

Lunch at a local trattoria in Modena

5:00 Walking food tour in Modena

Dinner at a restaurant in Modena

November 3 - Monday

9:00 Parma and the Parmigiano, Modena and the Traditional Balsamic Vinegar

Dinner at leisure

November 4 - Tuesday

10:00 Discover the Flavors of Modena: An Exclusive Italian Cooking Class

Dinner at La Franceschetta , Modena

November 5 - Wednesday

Check out from Canalgrande - Canalgrande

Private transfer to the airport TBD

October 28 - Tuesday



Arrival in Florence



Private transfer to Hotel



HOTEL 4 STARS IN FLORENCE TBD

Hotel name will be determined closer to the confirmation , we guarantee it will be central located, walking distance from the main attractions, restaurants etc , 4 stars

4 double rooms double occupation

2 single rooms



Renaissance dinner

October 29 - Wednesday



- 3 hr -

Florence Highlights Tour with skip the line access to Michelangelo's David: Private option

Your journey begins with a warm welcome from your dedicated tour guide who will meet you at your accommodation or in case of the small group version, by the Column of Abundance in Piazza della Repubblica. You'll start exploring the architectural wonders of Florence with your guide who will lead you through the charming streets and piazzas, sharing the city's rich history and architectural heritage. You'll have the opportunity to see historic sites, like the Florence Cathedral (Duomo) from outside, the Uffizi Gallery, or the Ponte Vecchio, depending on your preferences. Afterwards you'll have exclusive skip-the-line access to the Accademia Gallery. While the general public might have to wait in line, you'll breeze past the queues and directly into the presence of Michelangelo's David. Here, your expert guide will provide you with a deep understanding of the sculpture's history, the genius of Michelangelo, and the cultural significance of this masterpiece. You'll have the freedom to appreciate David's breathtaking details and perfect proportions without the usual crowds.



13:00 -

Lunch in a typical trattoria in Florence



Afternoon at leisure



20:00 -

Dinner at a local restaurant in Florence

October 30 - Thursday



Chianti Wine tour

If you love wine, Tuscany offers the opportunity to taste prestigious labels and great vintages, often combined with other local specialties that will also delight your palate like cheeses and cold cuts. Your driver-guide will accompany you while you enjoy the flavours of Chianti wine. Our premium boutique wine tour is the crème de la crème of our luxury tour experiences. Meet renowned winemakers, friendly cellar staff and learn about the wines and the rich history of the Chianti Classico Valley.

Tasting their wines on the spot and visiting the cellar and vineyards is an awesome opportunity that we recommend to everyone. The tour offers two boutique winery visits including the production area where you will learn the history of the places, as well as visit the vineyard and olive groves, and afterward, enjoy an amazing lunch with wine tasting. Stop in a village to enjoy the beautiful artisanal workshops and breathe in the Tuscan traditions.



Cooking class in Tuscany

If you really want to know the secrets of Tuscan cuisine and discover the real Tuscan soul this is the perfect experience for you! You will be welcomed by a private chef who will teach you how to cook some of the most typical and traditional recipes of Tuscany, and you'll start your class with a quick historical framework, to help you understand much about the origins of our cuisine and food culture. Our chefs are all locals and they have always cooked for their families, growing up with these flavors and smells; during our courses they will teach you to cook the meals that Tuscans eat at home, using the same fresh and local ingredients. This is a 100% personalized experience, and in case of any allergies or dietary restrictions, we have a vast selection of Tuscan food recipes or Italian vegetarian recipes.

This is your opportunity to learn from real experts!

Lunch included



20:00 -
Dinner at a local restaurant in Florence

October 31 - Friday



Florence Secret garden: private to the Torrigiani gardens with aperitif

Escape the ordinary and step into the enchanting Torrigiani Gardens, one of Florence's best-kept secrets. This private and exclusive visit invites you to explore the lush, historical gardens at your own pace before indulging in a delightful aperitif experience amidst the natural splendor.

Your journey begins with an intimate guided exploration of the Torrigiani Gardens, Europe's largest privately owned historical garden within the city walls. Nestled within the heart of Florence, this hidden gem boasts a captivating blend of botanical wonders, ancient trees, and romantic pathways. Uncover the rich history and horticultural beauty that makes these gardens a true Florentine treasure.

As these private gardens are typically closed to the public, your exclusive visit allows for uninterrupted, leisurely strolls through their enchanting landscapes. Your guide will share fascinating stories about the garden's history, its plant collections, and the Torrigiani family's legacy.

After your enchanting garden tour, your senses will be treated to an exquisite aperitif experience in a picturesque setting. Find a charming spot within the garden to savour a curated selection of beverages, including fine Italian wines, Prosecco, or cocktails, complemented by a delectable array of snacks.

Private and Exclusive: This experience is entirely private, and normally closed to the public. Thanks to personal acquaintance with the owner of the gardens, we can have access to it, ensuring an intimate and tranquil visit. The visit will be led by the owner of this magnificent property, part of the Florentine ancient aristocracy



13:00 - Lunch in a typical trattoria in Florence



- 3 hr - Artisan's Tour of Florence

Discover the heart of Renaissance art and craftsmanship on an immersive three-hour artisan's tour of Florence.

Leather Workshop

Your tour begins at a traditional Florentine leather workshop, where skilled craftsmen have been perfecting their art for generations. Here, you'll witness the creation of exquisite leather goods, from handbags to wallets and belts. You'll have the opportunity to observe the intricate process of cutting, stitching, and embossing, as well as an explanation of the history of leather craftsmanship in Florence.

Goldsmith's Atelier

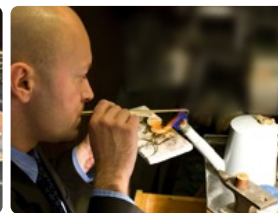
Continue your journey through the cobblestone streets, arriving at a family-owned goldsmith's atelier. Inside, you'll find jewelers crafting delicate and ornate pieces of gold and silver. They will demonstrate the art of filigree work, share insights into the Florentine jewelry tradition, and explain the significance of goldsmithing in Italian culture.

Paper Marbling DEMONSTRATION

Your next destination is a charming paper marbling workshop, where intricate patterns are created on paper using a centuries-old technique. Watch as the artisan masterfully combines vibrant colors to produce beautifully marbled sheets of paper. You'll also have the chance to try your hand at marbling under the guidance of an expert.

Florentine Mosaic Art

Conclude your artisan's tour with a visit to a mosaic studio, where you'll witness the meticulous process of creating intricate mosaic art. Learn about the historical importance of mosaic in Florence's architecture and discover how it continues to influence contemporary design.



**20:00 -
Dinner at a local restaurant in Florence**

November 1 - Saturday



Day at leisure

November 2 - Sunday



Private Transfer from Florence to Modena
with stop on Bologna hills for lunch and wine tasting

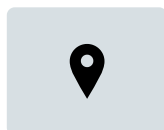


Check in at Canalgrande
Location

This hotel is located in Modena. The nearest airport is Bologna (BLQ).

Facilities

The hotel has an elevator and features 67 rooms. The friendly staff at the reception desk are happy to answer any questions. Amenities available at the hotel include a baggage storage service and a safe. Wireless internet access in public areas allows guests to stay connected. The hotel has a range of facilities for guests with disabilities. The hotel has wheelchair-accessible facilities. There are a number of shops as well. A garden provides extra space for rest and relaxation in the open air. Additional amenities include a TV room and a library. Guests arriving by car can park their vehicles in the garage or in the parking lot (for a fee). Further services and facilities include a 24-hour security service, a babysitting service, a childcare service, a car rental service, medical assistance, room service, a laundry service, a hairdresser and a coin-operated laundry. Active guests can make use of the bicycle rental service to explore the surrounding area. Complimentary newspapers are available. The business center is on hand for guests' business requirements and provides a fax machine.



Canalgrande
Corso Canalgrande 6, Modena, Italy



Lunch at a local trattoria in Modena



5:00 - 3 hr 30 min - Central European Standard Time

Walking food tour in Modena

Reach the city of Modena with your private driver and meet your guide for a delicious food tour

5 gourmet pit-stops including:

- Gnocco fritto and cappuccino , as Phil on Netflix
- Different aged Parmigiano Reggiano and fresh ricotta
- Tasting of 4+ Aceto Balsamico Tradizionale of Modena DOP (not the fake ones) of different ages and producer
- Tigelle and Lambrusco wine
- Desserts like Torta Barozzi, bensone and other sweet bites you can only find in Modena

Tours are led by official guides fluent in English



Dinner at a restaurant in Modena

November 3 - Monday



9:00 - 9 hr -

Parma and the Parmigiano, Modena and the Traditional Balsamic Vinegar

Emilia Romagna region is the Italian food valley, the richest in DOP and IGP products. Parma and Modena are two amazing cities of art, birthplaces of many famous people such as Arturo Toscanini, Giuseppe Verdi, Pavarotti and Enzo Ferrari. Let's explore this incredible land discovering the food products that inspired all of them. The best way to appreciate the quality of the Parmigiano Reggiano and the Traditional Balsamic Vinegar is by visiting the producers. We visit both an old Caseificio and a beautiful Acetaia. But the itinerary includes a visit to both Parma's and Modena's city centre, to show the close relationship between culture and food and enjoy the stunning beauty of the Romanesque art

Includes Lunch during the tour



Dinner at leisure

November 4 - Tuesday



10:00 -

Discover the Flavors of Modena: An Exclusive Italian Cooking Class

Immerse yourself in the heart of Italian cuisine with a private cooking class in Modena, a city renowned for its culinary heritage. This exclusive experience, designed for a group of ten, offers an intimate journey into the traditions of Emilia-Romagna.

Your culinary adventure begins with a guided introduction to local ingredients, including Modena's famed balsamic vinegar. Led by a passionate Italian chef, you'll learn the art of making fresh pasta from scratch, crafting traditional dishes like tortellini and tagliatelle, paired with authentic sauces that highlight the region's unique flavors.

As you cook, enjoy stories of Italian culinary history and hands-on tips from the chef, making this not only a meal but a full cultural immersion. Once your creations are complete, gather around a beautifully set table to savor your homemade dishes, accompanied by local wines and delightful desserts.

This unforgettable cooking experience promises a genuine taste of Modena, perfect for bonding, learning, and indulging in the true essence of Italian cuisine.

Includes lunch



Dinner at La Franceschetta , Modena

6-Month-Aged Pancetta with Campanina Apple Mostarda**

Emilia Burger by Massimo Bottura**

Mezze Penne with Venison**

Roast Guinea Fowl**

Sant'Anna Green Tomato**

Zuppa Inglese (Italian Trifle Dessert)**

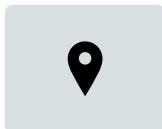
Optional Addition: Tortellini by Tortellante in Parmesan Cream + €13.00 per person

3 wines to pair

November 5 - Wednesday



Check out from Canalgrande



Canalgrande
Corso Canalgrande 6, Modena, Italy



Private transfer to the airport TBD

Information & Documents



NAMES AND BIRTHDATES OF PARTICIPANTS

10 persons

4 double rooms

2 single rooms



PRICE AND PAYMENT POLICY

PRICE OF THE PACKAGE

3300€ per person in double occupation

3500€ per person in single occupation

The price applies for a minimum of 10 persons

PAYMENT POLICY: We require a no-refundable deposit of 30% at the confirmation of the itinerary.

Balance is due 30 days prior to your arrival in Italy and is no refundable

The company strongly recommends guests arrange travel insurance to cover cancellations, and delays due to unforeseen circumstances, or those beyond all control (e.g. Inclement weather, strikes, seismic events)

INSTRUCTIONS FOR CONFIRMATION

- **Flight details, name of passengers as shown on passport and allergies must be provided prior to deposit.**
- Payment of the 30% no-refundable deposit
- Due to the limited availability for hotels and experiences in Italy, it is extremely important to finalize all details involved with a trip as soon as possible. In order for us to proceed in the most efficient manner and provide you with a proposal in line with your guests' expectations we would ask to receive the most accurate information provided by your clients. Please consider that upon confirmation of an itinerary, any changes hereafter will incur penalties. Non-essential changes will **only** be accepted prior to receipt of final payment. Our booking department will elaborate the requests to our people on the ground as included in the proposal as soon as possible. It is important that there are no subsequent changes.
- By completing payment, you confirm that you have reviewed, fully understood and accepted the inclusions, exclusions and Italy Addicted Terms and Conditions.
- the remaining balance must be paid 30 days prior to commencement of services with us

CHANGE OF ITINERARY POLICY:

Changes to the itinerary are possible until the payment of the balance (30 days prior to arrival) . If they incur into an extra expense this will be applied on the final balance payment.

*After the payment of the final balance, any change to the itinerary (time, accommodation, adding of extra services or persons, etc) is subject to a **change fee of 100€**, beside the eventual extra cost due to the change required.*

NO LAST MINUTE CHANGES OR additions TO WHAT IS PLANNED ARE POSSIBLE while in Italy except exceptional events like strikes, guide's illness , weather related serious events

In case of strikes that affect your flights arrival and departure we recommend to contact your airlines and your travel insurance company

Given our confidential fees with our suppliers and hotels, we do not provide price breakdown

No refund or partial refunds are due for late arrivals, partial cancellation of activities after the payment of the balance and during your stay, for any reasons, including strikes, mechanical issues to trains, train or ferry cancellations and all the other events that go beyond our company's control such as events of force majeure. For all the above mentioned cases ITALY ADDICTED strongly recommends that travelers purchase a travel insurance and thoroughly review its inclusions and conditions.

Travelers may cancel or postpone the trip — for any reason — up to 30 days prior to their trip start date and receive full credit towards future travel with our company *within 12 months of original travel date, without penalty.*

The 30% DEPOSIT IS NO REFUNDABLE IN ANY CIRCUMSTANCES

Inclusions in your trip package

Accommodation with Breakfast included

Guided tours and skip the line tickets mentioned in the itinerary

Lunches and dinner mentioned in the itinerary

Private transfers mentioned in the itinerary

Exclusions from your trip package

Tips: even if not mandatory, they are welcome and required as a polite sign of appreciation. They can go from a minimum of 20€ up according to the amount of time spent with the guide/driver and your degree of appreciation

Porterage service

Any other thing not mentioned in the itinerary