

# Aliza Green Celestial Voyagers

Culinary & Cultural Tours



## HIGHLIGHTS

- Visit the famous cone shaped **Trulli of Alberobello**, dwellings unique to the region and a UNESCO World Heritage Site.
- Discover the magical **"white city" of Ostuni** - an imposing citadel overlooking the olive plains all the way to the Adriatic.
- Visit an **ancient olive oil mill in Puglia**.
- **Hands-on cooking class at a beautiful farmhouse** where you'll learn the secrets of local dishes and ancient techniques from proprietors Mara and Marina.
- **A walking tour of Matera**, a unique ancient city. This UNESCO World Heritage Site is famed for its 'sassi', cave dwellings restored as homes, shops and restaurants.
- In **Altamura**, meet a **cheese producer** with a tasting paired with wines then visit a bread bakery with a wood-fired oven and the Monastery of Santa Chiara.
- In **Gallipoli**, a **cooking class and lunch** with culinary legend Anna Maria with a visit to the local fish market to select the best catch of the day.
- **Tour of Li Veli**, a renowned winery followed by a private lunch and wine tasting amidst the aging barrels of wine.
- In **Lecce**, known as the **"Florence of Southern Italy,"** our guide will take you on a fascinating walking tour of this city rich in history, architecture and culture.
- **Meet Marilena in her home dedicated to permaculture** and self-sufficiency. Pick vegetables from her garden then cook and share a meal together.

## ALIZA GREEN

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## CELESTIAL VOYAGERS, INC

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## CHEF ALIZA GREEN

## Culinary Adventures in Puglia

MAY 4 – 13, 2025

\$7,950 per person, sharing a double room  
Single Room + \$1,445. Deposit \$1,500



**DAY 1: SUNDAY, MAY 4, 2025 | DEPARTURE |**

Departure from the US for an overnight transatlantic flight to **Bari** or **Brindisi** Airport.

**DAY 2: MONDAY, MAY 5 | ARRIVAL IN PUGLIA | MEALS: D**

Settle in and enjoy the remainder of the day at leisure. Enjoy a welcome dinner on the premises with freshly-picked vegetables from the garden. Overnight at Leonardo Trulli Resort.

**DAY 3: TUESDAY, MAY 6 | BARI: STREET FOOD IN PUGLIA'S SEASIDE CAPITAL | MEALS: L,D**

Explore Bari, Puglia's vibrant seaside capital. Spend the day wandering through the charming streets of Bari Vecchia, visiting lively markets, spacious medieval piazzas, and the stunning Basilica of San Nicola, home to the relics of Saint Nicholas. Enjoy the scenic seafront promenade and elegant shopping areas. Visit the fish market to meet local fishermen and sample fresh raw seafood, followed by a demonstration of pasta-making by local women in the old town. Taste authentic street food like focaccia, panzerotti, sgaliozze, and popizze. Guests will receive recipes.

**DAY 4: WEDNESDAY, MAY 7 | BURRATA & TRULLI HOUSES | MEALS: B, L**

Explore the UNESCO-listed trulli houses of Alberobello with our expert guide. Then, visit a local cheese-maker to learn how burrata is made and enjoy a tasting lunch. Finish the day with breathtaking views from **Locorotondo** before returning to Leonardo Trulli Resort.

**DAY 5: THURSDAY, MAY 8 | DINING AMONG THE OLIVE GROVES & PASTA-MAKING CLASS | MEALS: B, L, D**

Explore Ostuni's charming Casbah-like streets and stunning olive plain views. Visit an ancient olive mill for a tour, tasting, and private dining in the groves. In the evening, head to a farmhouse near **Conversano** for a hands-on pasta-making class and wine tasting.

**DAY 6: FRIDAY, MAY 9 | CULINARY JOURNEY IN ALTAMURA AND SASSI OF MATERA | MEALS: B, L**

Begin in **Altamura** with a visit to a renowned cheese producer, tasting local cheeses and wines, followed by a tour of a traditional bakery and the Monastery of Santa Chiara. Enjoy a Pugliese lunch before heading to **Matera** for a guided tour of the UNESCO-listed 'sassi' cave dwellings. Return to Leonardo Trulli Resort in the evening.

**DAY 7: SATURDAY, MAY 10 | SALENTO VINEYARDS | MEALS: B, L**

After check-out, head south to explore the **Salento** area. Visit the renowned Li Veli winery for a tour with an expert oenologist, followed by a private lunch and wine tasting. Then, settle into your accommodations at Risorgimento Hotel in  **Lecce**. Evening at leisure.

**DAY 8: SUNDAY, MAY 11 | SEAFOOD MARKET TOUR & PRIVATE COOKING LESSON | MEALS: B, L, D**

Head to **Gallipoli** for a hands on cooking class at the fish market with Anna Maria where you will enjoy a lesson in Pugliese cuisine served with local wine. In the evening, visit a country estate for a focaccia tasting. Return to Risorgimento Hotel.

**DAY 9: MONDAY, MAY 12 | HOME DINING AT MARILENA'S PLACE & BAROQUE LECCE | MEALS: B, D**

Enjoy a leisurely morning. In the evening, share a meal together at Marilena's home for a hands-on cooking experience, picking vegetables from her garden. Then, head to **Lecce** for a guided walking tour, exploring rich history and architecture.

**DAY 10: TUESDAY, MAY 13 | FAREWELL | MEALS: B**

Breakfast and check out. Transfers to **Brindisi** airport will be arranged according to your flight schedule or a possible extension of your trip.

