Prices are per person per week: - \$ 2,000—single

\$1,800—double occupancy

When reserving, please let us know about food allergies or preferences



Villa Santa Lucia—Via Aurelia 1109—Castiglioncello (Livorno) Italy
Please call to receive a free CD full of pictures to wet your appetite!

# 2014 Join us in Tuscany

Join a small group of maximum 6-8 people, and spend one week as our guest at Villa Santa Lucia on the Tuscan shores of the Mediterranean Sea.

May 17th thru May 24th, 2014

July 20th thru July 26th, 2014

Oct. 4th thru Oct. 11th, 2014

For more information or to reserve space please call (845) 462-2858 or e-mail

nlturner2@aol.com

www.villasantalucia.net





## Someone's in the kitchen with Nicky ... and it could be you!



### Your Hosts: Nicky and Lindsey Turner

Born and raised in Florence, Italy, Nicky loves to



cook and share deliciously simple traditional Tuscan recipes to delight her guests.

We will prepare dishes with fresh ingredients available in season at the local market and according to the group's

preference.

Tuscan cooking is a passionate mix of herbs,

vegetables, olive oil, fresh bread in a palette of beautiful colors and taste, all accompanied by both white and red



local wines so ... treat yourself and come experience being

### at home in Tuscany!

The small group setting allows for great flexibility in satisfying everyone's preferences, so ....

Ciao ... and ... a presto!



Of course, you make your and all the lunches and dinners will be



appetizers, **Tuscanlicious** fun and easily

reproduced in the States!

Upon arrival you will be greeted personally by your hosts and transported by car to the Villa where you will be staying in one of the small apartments on the property.

During the week we will drive to **Volterra** This ancient Etruscan city houses one of the best preserved Roman theatres in existence today and is home to the Alabaster industry (soft marble). You can see many artists at work there as well as shop. On the way back we will stop on another hilltop town, Montescudaio for dinner with your choice of entrees either from "the land" or "from the sea"!

Time will be spent locally visiting the market to gather fresh ingredients for our many culinary experiences. We will take short trips to the nearby villages to immerse ourselves in local life and get inspiration for our culinary masterpieces and to reward ourselves with the best Gelato ever . Weather permitting, you will also go on a short boat ride along the Medici canals in Livorno and/or along the coast.

We will make a half-day trip to Pisa to see the leaning tower and other surprises ., and if the group has a special request we will be only too glad to take you there!





A special day will be spent visiting the Winery of

#### Guado Al Melo

The family of Annalisa and Michele Scienza have been wintners for generations and they specialize in Bolgheri DOC wines. Their vineyard covers about 75 acres and produces complex and elegant wines suited to the rich alluvial soil of the Mediterranean climate.

You will be shown the ways grapes were cultivated and wine was made first by the Etruscan people, then the Romans and the Greeks all the way to mod-

They have a lovely small museum and of course you will taste their wine and be able to purchase it if you wish.

A visit will also be arranged to a "Frantoio"

where you can taste local olive oil and to another

lovely "cantina" where you can taste locally produced cheeses and prosciutto, as well as other specialties.



Everything is included in your special visit toTus-

cany, all you have to do is get your own airplane ticket.

You will receive Nicky's special Villa's collection of **Recipes** full of old time favorites and you can choose to cook or simply observe and taste.

So come and relax ... you are at home with us!