

COOKING AT VILLA POGGIARELLO

Romeo & Federica Innocenti will show you the best kept secrets of the Maremma along Southern Tuscany's Mediterranean shores. Enjoy the comforts of Stefano & Chiara's masterfully renovated villa.



ROME0 & FEDERICA INNOCENTI



THE BEAUTIFUL WINE ESTATE



STEFANO & CHIARA

MEET YOUR HOSTS

Villa Poggiarello is owned and operated by the **Stefano & Chiara**. Originally from Milan, they gave up the busy city life for the peaceful, elegant Maremma country side. Restoring this villa estate back to and even beyond its original beauty and luxury, they have graciously agreed to open their doors to host Tuscan Way culinary and wine programs. Warm, hospitable, and welcoming, Stefano & Chiara personify Italian fine living and traditional Italian hospitality.

Romeo & Federica Innocenti - your hosts (fluent in English), both natives of Tuscany, (**Romeo is a sommelier in training of fine Italian wines and master chef** specializing in "*La Cucina Povera Toscana*"), will accompany you on your journey through Tuscany's off-the-beaten-track Maremma region.

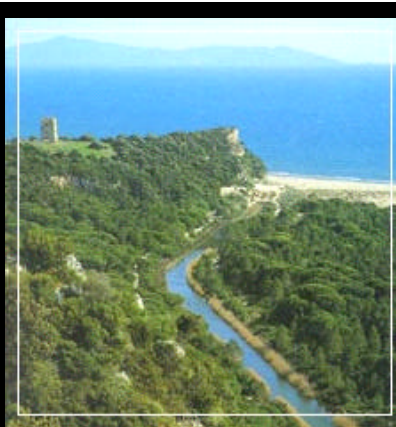


WHERE YOU WILL STAY:

Villa Poggiarello and the village of Roccastrada evoke the quintessential and exquisite spirit of beautiful Tuscany. The vineyards, the rolling hills, the near-by seaside and the spectacular villa, provide a stunning atmosphere, rich with glorious views and warm feelings. The climate here is very temperate and there is a constant aroma of sagebrush which permeates the air of this region known as La Maremma.

The farmhouse dates back to the 1700's, and has been carefully renovated, with full consideration of its original characteristics. On the estate, there are spacious heated apartments furnished with traditional Tuscan furniture. Each one has a kitchenette and a bathroom with shower.

There is also a swimming pool, horseback riding and mountain biking. This location is ideal to experience boating out in the Tuscan Mediterranean, since the sea-side resorts of Punta Ala and Castiglione della Pescaia are easy to reach. One can also sample and buy Villa Poggiarello's extra virgin olive oil which has been produced on the farm.



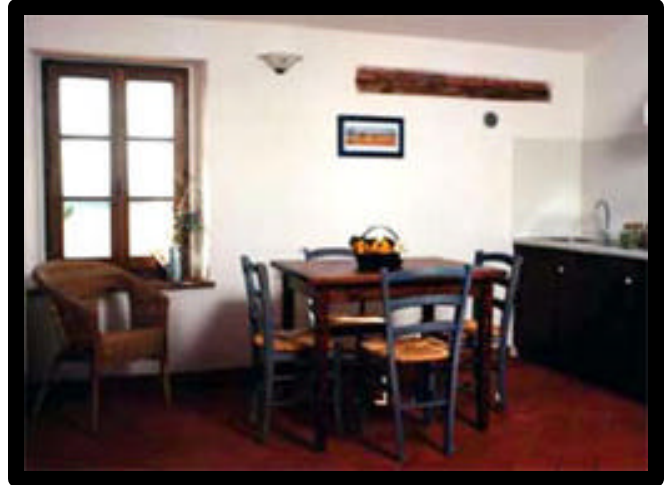
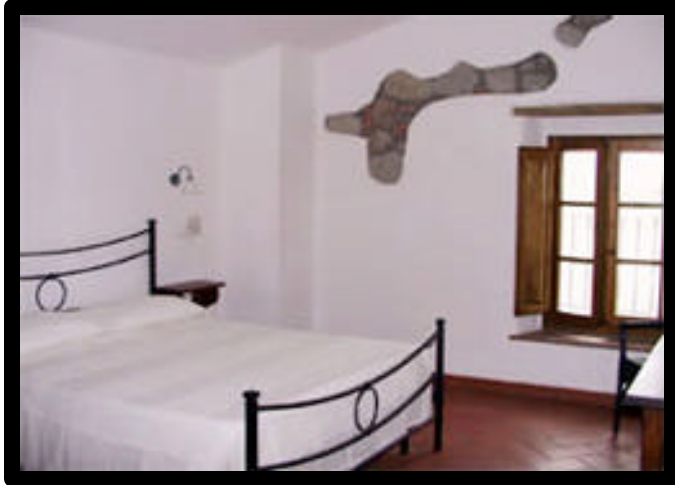


WHERE YOU WILL SLEEP

Villa Poggiarello has 10 unique apartment suites. Five of these apartments sleep between 2-3 people and the other 5 larger apartments sleep between 4-6 people. Each apartment is spacious and elegantly furnished in classic Tuscan style. Amenities include: TV, bathroom with shower and kitchenette with gas stove and refrigerator.

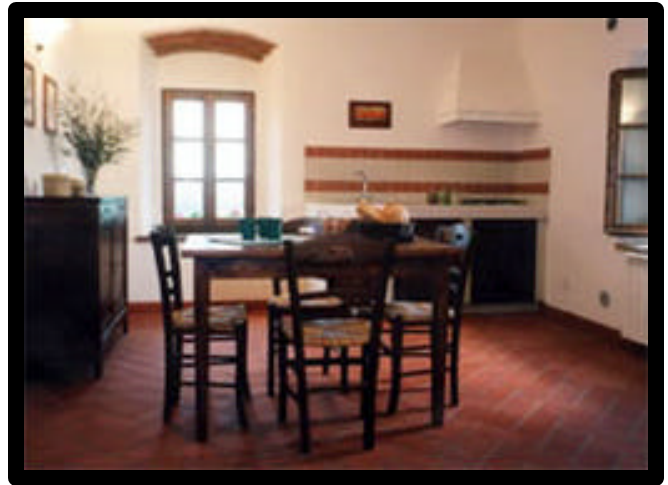
"Il Leccio" (2) people, 538 square feet

Second floor, shared stairway entrance, 1 bedroom (Queen bed), 1 kitchen + dining area and 1 bathroom with a shower.



"La Scaletta" (2) people, 700 square feet

Ground floor, shared stairway entrance, 1 bedroom (Queen bed), 1 kitchen + dining area and 1 bathroom with a shower.



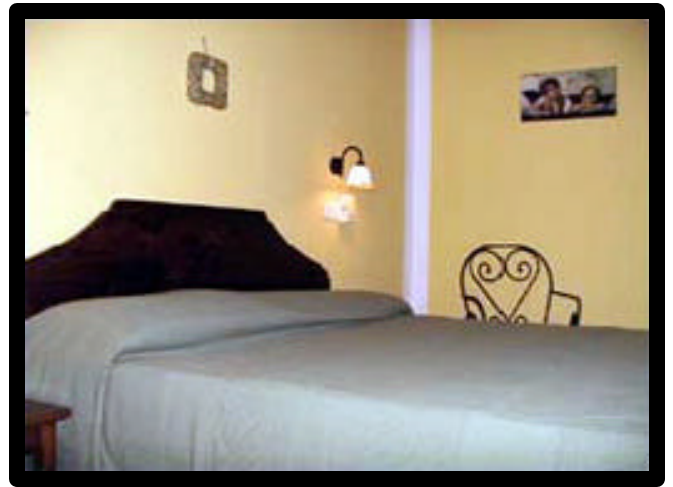
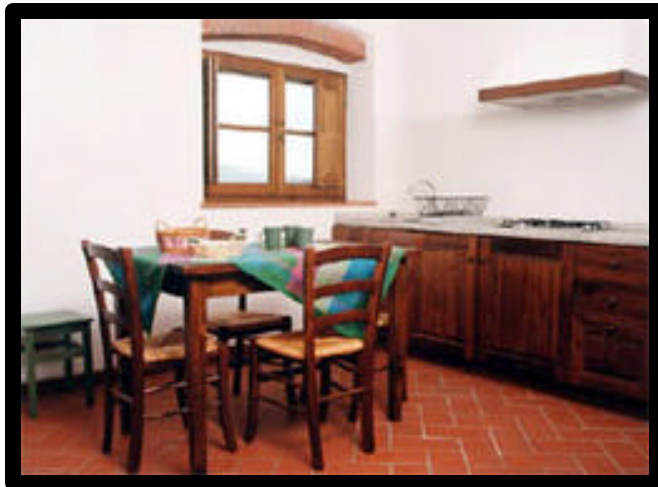
"Casa Fonte" (2+1) people, 452 square feet

Ground floor, private garden entrance, 1 bedroom (Queen bed), fold out couch (single bed), 1 kitchen + dining area, private furnished outdoor space and 1 bathroom with a shower.



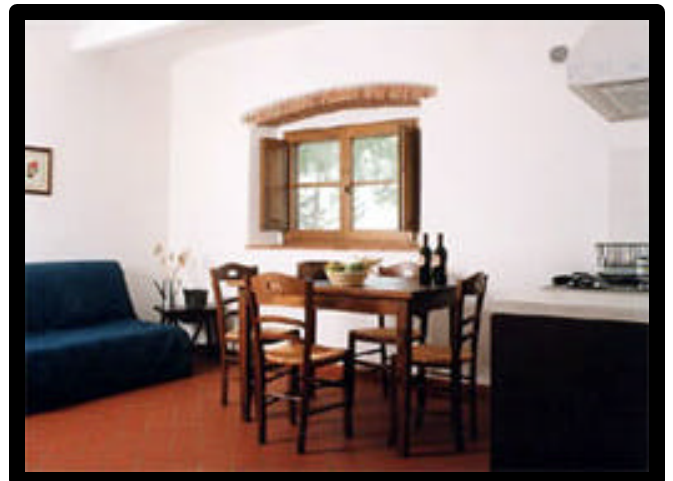
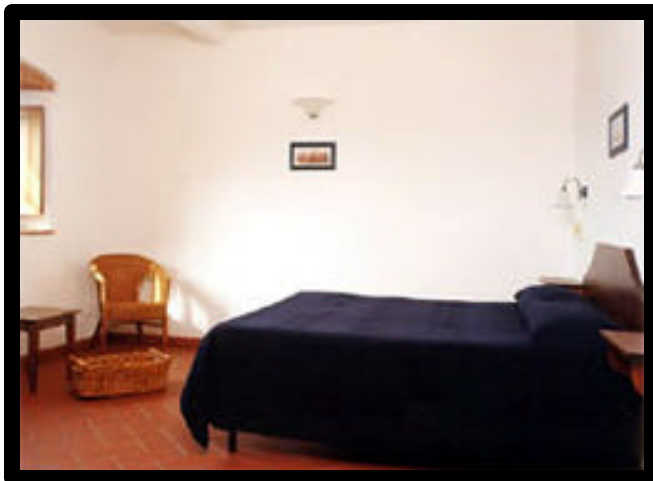
"Gli Allori" (2+1) people, 516 square feet

Ground floor, shared outdoor stairs entrance, 1 bedroom (Queen bed), fold out couch (single bed) in living area, 1 kitchen + living area and 1 bathroom with a shower.



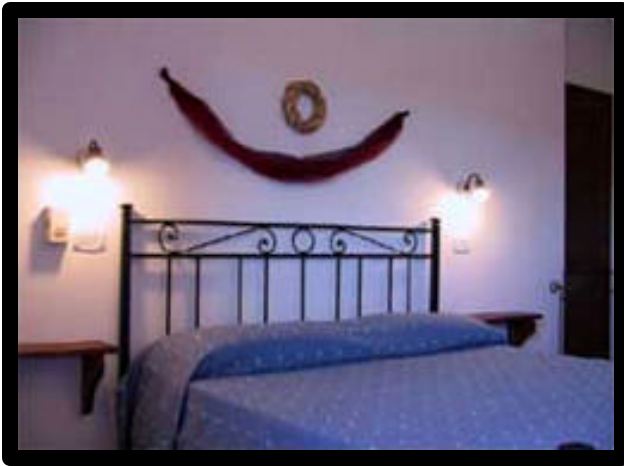
"La Meridiana" (2+1) people, 538 square feet

Ground floor, shared outdoor stair entrance, 1 bedroom (Queen bed), fold out couch (single bed) in living area, 1 kitchen + living area and 1 bathroom with a shower.



"Il Girasoli" (4) people, 753 square feet

Ground floor, shared outdoor stair entrance, 1 bedroom (Queen bed), 1 bedroom bunkbeds, 1 kitchen + living area and 1 bathroom with a shower.



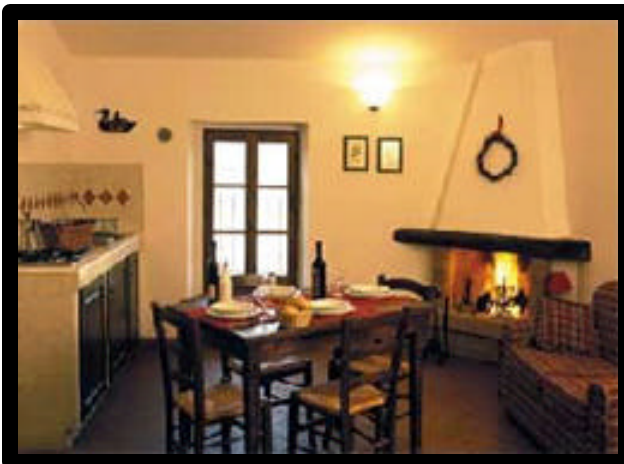
"Il Pino" (4) people, 807 square feet

Second floor, shared stair entrance, 1 bedroom (Queen bed), 1 bedroom with double bed (2 single beds can be put together), 1 kitchen + living area with fireplace and 1 bathroom with a shower.



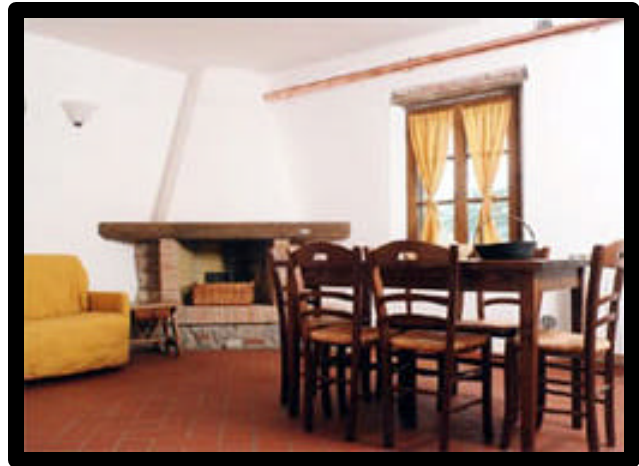
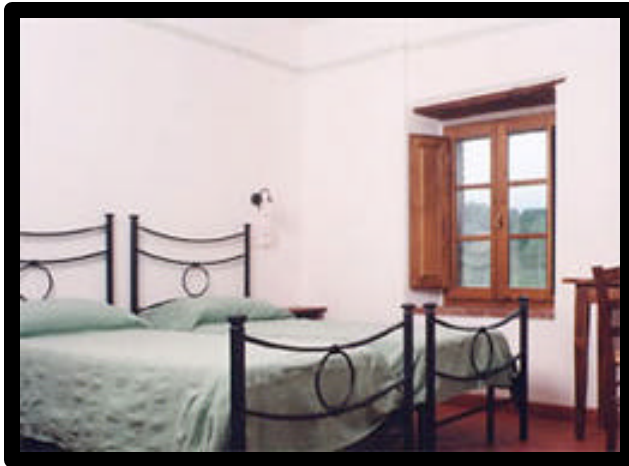
"Gli Olivi" (4) people, 980 square feet

Second floor, shared outdoor stair entrance, 1 bedroom (Queen bed), 1 bedroom with double bed (2 single beds can be put together), 1 kitchen + living area with fireplace and 1 bathroom with a shower.



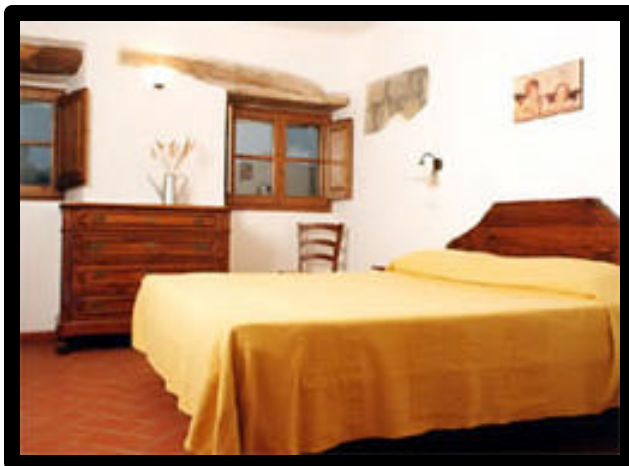
"Il Balchetto" (4+2) people, 1141 square feet

Ground floor, private outdoor stair entrance, private storage room, 1 bedroom (Queen bed), 1 bedroom with double bed (2 single beds can be put together), 1 kitchen + large living area with fold-out couch (double bed), fireplace and 1 bathroom with a shower.



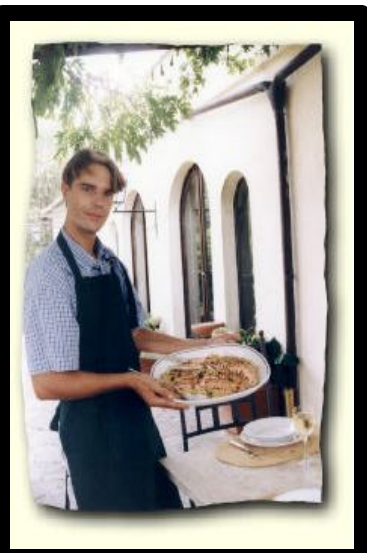
"Il Volticine" (5+1) people, 958 square feet

Ground floor, private garden entrance, private storage room, 1 bedroom (Queen bed) with an extra single bed, 1 bedroom with double bed (2 single beds can be put together), 1 kitchen + large living & eating area with fold-out couch (single bed), fireplace, private furnished outdoor space and 1 bathroom with a shower.



COOKING COURSES AND WINE TASTING

Romeo Innocenti, son of Carlo Innocenti who operates the Casa Innocenti program, teaches the cooking classes. Romeo is well-known in the area for his cuisine – especially certain Maremma sea-food dishes. He is an experienced cook and very entertaining. The guests can learn genuine Southern Tuscan dishes and the secrets passed down from grandmothers and grandfathers. All classes are hands-on and include local wine. The cooking courses teach the traditional Tuscan "Cucina Povera" (country cooking of the peasants). The courses are taught in a large rustic kitchen and dinner is served in the classic Tuscan-styled dining room.



EXCURSIONS & ITINERARY:

The itinerary includes tours of the surrounding areas of Roccastrada. You will visit Montepescali, known as the balcony of the Maremma, and, because of its enviable position; Montemassi, famous for being depicted in Simone Martini's affresco showing Guidoriccio of Fogliano (shown below); Roccatederughi, a medieval town hidden amongst the rocks and is one of the most interesting in the Maremma, and Sassofortino which is reached by traveling through chestnut forests and has beautiful views overlooking the sea.

* We would like to emphasize that we are quite flexible with regard to the itinerary and the excursions. Federica & Romeo sometimes switch the days for different excursions and sometimes, based on local events and activities, new excursions (not mentioned above) can be added or even replace the normal schedule. The most important thing is to communicate your specific interests, which will be given priority if possible and in the best interest of the group.



VACATION OPTIONS:

We created two exciting packages for you:

[1 Week Vacation](#)

[1/2 week Vacation](#)

THE ONE WEEK TRIP INCLUDES:

- * 6 nights at Villa Poggiarello, near Siena, in a picturesque 18th Century Villa. The villa is beautifully furnished with traditional Tuscan furniture.
- * All meals as indicated in the itinerary.
- * Small groups: 4 to 6 people.
- * 5 hands-on cooking courses in "La Cucina Povera Toscana" – Tuscan country cooking.
- * Visit to winery with wine tasting in Montalcino, Montepulciano and Pienza.
- * 5 guided excursions to local food festivals (depending on season), Siena, the enchanting towns of Vetulonia (Etruscan); Montalcino (famous for its grape vineyards that produce the celebrated Brunello wine), Pienza; Montepulciano (famous for its Red wine "Vino Nobile di Montepulciano"), Roccatederighi (stunning hill-town), Montepescali, Porto Santo Stefano (upscale sea port), Talamone (gorgeous seaside village with lookout tower) , Porto Ercole, and Castiglione della Pescaia (a fishing village on the seacoast).
- * All transportation (to and from Rome or Florence).

SAMPLE ITINERARY:

DAY 1 – Transfer from Rome and arrival at Villa Poggiarello

Fly to Italy. Upon arrival at the airport of Rome, you will be accompanied by car or van to Roccastrada and then welcomed at your vacation residence – Villa Poggiarello. After settling in, your tour hosts Federica & Romeo will show you around the estate! Then you can either relax in the garden or take a walk around the enchanting outdoor ambiance amidst warm vineyards and olive groves. For dinner you will enjoy a Tuscan meal prepared by Romeo.

DAY 2 – Siena and local food festivals

In the morning, after your breakfast, you'll set off for Siena. You will visit the famous Piazza del Campo, the main square where the people from Siena ("i Senesi") organize, twice a year, a medieval horse race known as Il Palio. Facing the square there is the beautiful tower Torre del Mangia, where if you wish, you can climb up to the top to admire a marvelous view of the city. You can also visit the Duomo which is a gothic style cathedral. At the end of the morning, you will have lunch in a quaint restaurant in Piazza del Campo. Once home, and after having rested, you can prepare with Carlo a healthy Tuscan dinner (cooking lesson). During different times of the year, there are many celebrated local food festivals which take place to honor different types of harvest (Porcini mushroom, Olive oil, wine etc). These will be experienced whenever they are taking place! Once home, you can prepare a healthy Tuscan dinner with Romeo (cooking lesson).

DAY 3 – Vetulonia (Etruscan) & Castiglione della Pescaia

You'll start off the day by going to Vetulonia. This fascinating Etruscan hill-top town is isolated, mysterious and beautiful. There is a medieval castle and views out over the Mediterranean sea. The Etruscan city of "Vetulna" (Roman Vetulonia) is located on the Maremma hills, above a lagoon and with access to the sea. The nearest modern city is Grosseto, approximately 30km to the South East. Vetulonia is the Etruscan city where the Lictors rods and Fasces originated. In 1898, a necropolis was discovered with a bundle of Iron rods with a double axe in the centre. Later that year, the burial stele of Avele Feluske was discovered. This became a symbol of power by the Roman Magistrates in later years. The Lictor was the name given to the Magistrates assistant. You will also enjoy a trip to the seacoast to the pretty seaside village of Castiglione della Pescaia. This old fishing village stands up high on a hill with its castle looking over the turquoise bay. You will enjoy a tasty lunch at a local restaurant. Once home, you can prepare a healthy Tuscan dinner with Romeo (cooking lesson).

DAY 4 – The small hill-towns: Roccatederighi, Montepescali

In the morning, after your breakfast, you can relax and prepare for your cooking course which will culminate with lunch – eating all that you prepared. After lunch, you have the choice to either go riding (mountain bikes or horses) around Roccastrada or you can choose to go on the guided excursion to see Roccatederighi and Montepescali. Both of these towns are stunning medieval villages surrounded with splendid views of the countryside. Roccatederighi itself is a lovely medieval village in the Maremma countryside in the south west of Tuscany. It sits on the top of a rocky hill overlooking an open plane which stretches to the sea. Around lies luxuriant Mediterranean vegetation, utterly unchanged since the dawn of time. Walking down the narrow cobbled streets and squares of the pedestrian historical centre, you see parts of the rock formation breaking through. Montepescali (called the "falcon of the Maremma") sits atop a hill in Tuscany, 222 meters above the Aurelia, one of the ancient Roman highways. From the *Baluardo* on the western wall of the town, the Tyrrhenian Sea, the island of Giglio, and the highest mountains of Corsica can be seen.

DAY 5 – Super Tuscan Red Wine Tour: Montalcino, Pienza & Montepulciano

Today, you will enjoy a trip to the various wineries of Southern Tuscany. Montalcino is known as a "luminous place" and its ancient name was Monte Ilcinus after the leccio "holm oak" (*Quercus ilex*.) The Oaks of Montalcino have covered its hills and valleys from prehistory to present day, sharing their territory with the Olive tree, the Chestnut tree and Montalcino's most famous plant the Brunello grapevine, also known as Sangiovese Grosso. Here, you will taste this famous Brunello wine in a unique 'best-kept-secret' winery. You will enjoy a tasty lunch at a local restaurant and also visit Montepulciano (and taste the *Vino Nobile di Montepulciano*) as well as experience the extraordinarily

charming town of Pienza. Pienza owes its beauty and fame to Enea Silvio Piccolomini born in Corsignano on 18 October 1405 and elevated to Pope in 1458 taking the name Pius II. During the course of his Papacy, he changed the ancient Castello di Corsignano (first mentioned in 828) into a Papal residence in the Renaissance style, planned and constructed under the supervision of Bernardo Gambarelli called il Rossellino, a student of Leon Battista Alberti, and renamed it Pienza ("Pius"). In the evening, you will have your cooking class and dinner at Villa Poggiarello.

DAY 6 –Mediterranean Sea: Argentario (Porto S. Stefano, Porto Ercole & Talamone)

For your last day, you will get to experience the finest seaside villages Tuscany has to offer. The seafood cuisine here is delicious to the point that no words can describe. Naturally, after yesterday's red wine tastings, today's accompanying seafood wines shall be white. Perhaps try a Vernaccia, Greco del Tufo or let Romeo make his on-the-spot finest recommendation. Many wealthy Italians, especially the super wealthy, crave hideaways, and this is for them. Exactly 150 km north of Rome, Argentario is an Italian version of the American Martha's Vineyard, but with better food and older money. Just three small strips of land, one of them a 7-km-long nature preserve, connect the 6,000-hectare mountain to the mainland. Spain controlled Monte Argentario in the 16th century and built an imposing series of stone fortresses and lookout towers along the Mediterranean water. Some of them have been converted into classy homes and apartments: solid dwellings for a solid crowd. In the evening, you will enjoy your farewell cooking course and dinner.

DAY 7 – Departure

Enjoy your final breakfast at Villa Poggiarello before heading back to Rome.

*During the spring and fall, you may participate to local "Sagre" – food festivals which take place in medieval villages and towns of southern Tuscany.

DATES & PRICES - 2007 SCHEDULE

*Dates not listed may be available on request. Scheduled dates are sometimes flexible and subject to change.

Please inquire regarding any dates. Blackout dates are not possible.

SUNDAY TO SATURDAY		SUN TO FRI	SATURDAY TO FRIDAY				
CASA INNOCENTI	LA LOCANDA	BAGNO VIGNONI	VILLA CASTELLETTI	VILLA GAIA	VILLA POGGIARELLO	ROSE WINDS	VILLA SIEVE
JANUARY							
Jan 7-13	Jan 7-13	Jan 7-12	Jan 20-26	Jan 6-12	Jan 6-12	Jan 6-12	
Jan 14-20	Jan 14-20	Jan 14-19		Jan 13-19	Jan 13-19	Jan 13-19	
Jan 21-27	Jan 21-27	Jan 21-26		Jan 20-26	Jan 20-26	Jan 20-26	
Jan 28-Feb 3	Jan 28-Feb 3	Jan 28-Feb 2		Jan 27-Feb 2	Jan 27-Feb 2	Jan 27-Feb 2	
FEBRUARY							
Feb 4-10	Feb 4-10	Feb 4-9	Feb 10-16	Feb 3-9	Feb 3-9	Feb 3-9	
Feb 11-17	Feb 11-17	Feb 11-16		Feb 10-16	Feb 10-16	Feb 10-16	
Feb 18-24	Feb 18-24	Feb 18-23		Feb 17-23	Feb 17-23	Feb 17-23	Feb 18-24
Feb 25-Mar 3	Feb 25-Mar 3	Feb 25-Mar 2		Feb 24-Mar 2	Feb 24-Mar 2	Feb 24-Mar 2	
MARCH							
Mar 4-10	Mar 4-10	Mar 4-9	Mar 24-30	Mar 3-9	Mar 3-9	Mar 3-9	Mar 3-9
Mar 11-17	Mar 11-17	Mar 11-16		Mar 10-16	Mar 10-16	Mar 10-16	Mar 10-16
Mar 18-24	Mar 18-24	Mar 18-23		Mar 17-23	Mar 17-23	Mar 17-23	Mar 17-23

Mar 25-31	Mar 25-31	Mar 25-30		Mar 24-30	Mar 24-30	Mar 24-30	Mar 24-30
				Mar 31-Apr 6	Mar 31-Apr 6	Mar 31-Apr 6	Mar 31-Apr 6
APRIL							
Apr 1-7	Apr 1-7	Apr 1-6					
(EASTER)							
Apr 8-14	Apr 8-14		Apr 7-13	Apr 7-13	Apr 7-13	Apr 7-13	Apr 7-13
Apr 15-21	Apr 15-21	Apr 15-20	Apr 14-20	Apr 14-20	Apr 14-20	Apr 14-20	Apr 14-20
Apr 22-28	Apr 22-28		Apr 21-27	Apr 21-27	Apr 21-27	Apr 21-27	Apr 21-27
Apr 29-May 5	Apr 29-May 5		Apr 28-May 4	Apr 28-May 4	Apr 28-May 4	Apr 28-May 4	Apr 28-May 4
MAY							
May 6-12	May 6-12	May 6-11	May 5-11	May 5-11	May 5-11	May 5-11	May 5-11
May 13-19	May 13-19	May 13-18	May 12-18	May 12-18	May 12-18	May 12-18	May 12-18
May 20-26	May 20-26	May 20-25	May 19-25	May 19-25	May 19-25	May 19-25	May 19-25
May 27-Jun 2	May 27-Jun 2	May 27-Jun 1	May 26-Jun 1	May 26-Jun 1	May 26-Jun 1	May 26-Jun 1	May 26-Jun 1
JUNE							
Jun 3-9	Jun 3-9	Jun 3-8	Jun 2-8	Jun 2-8	Jun 2-8	Jun 2-8	Jun 2-8
Jun 10-16	Jun 10-16	Jun 10-15	Jun 9-15	Jun 9-15	Jun 9-15	Jun 9-15	Jun 9-15
Jun 17-23	Jun 17-23	Jun 17-22	Jun 16-22	Jun 16-22	Jun 16-22	Jun 16-22	Jun 16-22
Jun 24-30	Jun 24-30	Jun 24-29	Jun 23-29	Jun 23-29	Jun 23-29	Jun 23-29	Jun 23-29
			Jun 30-6	Jun 30-6	Jun 30-6	Jun 30-6	Jun 30-6
JULY							
Jul 1-7	Jul 1-7	Jul 1-6	Jul 7-13	Jul 7-13		Jul 7-13	Jul 7-13
Jul 8-14	Jul 8-14	Jul 8-13	Jul 14-20	Jul 14-20		Jul 14-20	Jul 14-20
Jul 15-21	Jul 15-21	Jul 15-20	Jul 21-27	Jul 21-27		Jul 21-27	Jul 21-27
Jul 22-28	Jul 22-28	Jul 22-27	Jul 28-Aug 3	Jul 28-Aug 3		Jul 28-Aug 3	Jul 28-Aug 3
AUGUST							
Aug 5-11	Aug 5-11	Aug 5-10	Aug 4-10	Aug 4-10		Aug 4-10	Aug 4-10
Aug 19-25	Aug 19-25	Aug 12-17	Aug 11-17	Aug 11-17		Aug 11-17	Aug 11-17
Aug 19-25	Aug 19-25	Aug 19-24	Aug 18-24	Aug 18-24		Aug 18-24	Aug 18-24
Aug 26-Sep 1	Aug 26-Sep 1	Aug 26-31	Aug 25-31	Aug 25-31		Aug 25-31	Aug 25-31
SEPTEMBER							
Sep 2-8	Sep 2-8	Sep 2-7	Sep 1-7	Sep 1-7		Sep 1-7	Sep 1-7
Sep 9-15	Sep 9-15	Sep 9-14	Sep 8-14	Sep 8-14		Sep 8-14	Sep 8-14
Sep 16-22	Sep 16-22	Sep 16-21	Sep 15-21	Sep 15-21	Sep 15-21	Sep 15-21	Sep 15-21
Sep 23-29	Sep 23-29	Sep 23-28	Sep 22-28	Sep 22-28	Sep 22-28	Sep 22-28	Sep 22-28
Sep 30-6	Sep 30-6	Sep 30-5	Sep 30-Oct 9	Sep 29-Oct 5	Sep 29-Oct 5	Sep 29-Oct 5	Sep 29-Oct 5
OCTOBER							
Oct 7-13	Oct 7-13	Oct 7-12		Oct 6-12	Oct 6-12	Oct 6-12	Oct 6-12
Oct 14-20	Oct 14-20	Oct 14-19	Oct 13-19	Oct 13-19	Oct 13-19	Oct 13-19	Oct 13-19
Oct 21-27	Oct 21-27	Oct 21-26	Oct 20-26	Oct 20-26	Oct 20-26	Oct 20-26	Oct 20-26
(OLIVE HARVEST)							
Oct 28-Nov 3	Oct 28-Nov 3	Oct 28-2	Oct 27-2	Oct 27-2	Oct 27-2	Oct 27-2	Oct 27-2
NOVEMBER							
Nov 4-10	Nov 4-10	Nov 4-9	Nov 3-9	Nov 3-9	Nov 3-9	Nov 3-9	Nov 3-9
Nov 11-17	Nov 11-17	Nov 11-16	Nov 10-16	Nov 10-16	Nov 10-16	Nov 10-16	Nov 10-16
Nov 18-24	Nov 18-24	Nov 18-23	Nov 17-23	Nov 17-23	Nov 17-23	Nov 17-23	Nov 17-23

Nov 25-Dec 1	Nov 25-Dec 1	Nov 25-30	Nov 24-30	Nov 24-30	Nov 24-30	Nov 24-30	Nov 24-30
DECEMBER							
Dec 2-8	Dec 2-8	Dec 2-7	Dec 1-7	Dec 1-7	Dec 1-7	Dec 1-7	
Dec 9-15	Dec 9-15	Dec 9-14	Dec 8-14	Dec 8-14	Dec 8-14	Dec 8-14	
Dec 16-22	Dec 16-22	Dec 16-21	Dec 15-21	Dec 15-21	Dec 15-21	Dec 15-21	
Dec 23-29	Dec 23-29	Dec 23-28	Dec 22-28	Dec 22-28	Dec 22-28	Dec 22-28	

* Note: Our half-week vacations run from Saturday to Tuesday or Sunday to Wednesday.

Please Note: There is some flexibility with regards to dates. Please inquiry with us.

2007 PRICES

*Note: prices shown are double occupancy rates. There is a \$300 Single Occupancy Surcharge

* The price is ALL-INCLUSIVE once you arrive in Italy. Many guests pleasantly find out just how much really is included. We would like to emphasize that all wine (table wine), meals (as indicated in the itinerary), guided excursions, museum tickets, wine/oil tasting, accommodations, transfers and cooking courses are included. Many of our competitors, regardless of price, simply do not have the uniqueness, quality, variety, personality and style we provide our guests (like all meals and wine included).

1 Week: \$2590
 5 Night: \$2160
 4 Night: \$1730
 ½ Week: \$1295

TRADITIONAL TUSCAN RECIPES

Mussels Grate'

Ingredients (for 6 people)

- *50 gram*1 & ½ kilo (about 3.3 pounds) of mussels s
- (about 1.76 ounces) of parsley
- *4 cloves of garlic
- *200 grams (about 7 ounces) of dried bread
- *6 tablespoons of **Italian olive oil (Preferably Tuscan olive oil!)**
- *30 grams (about 1 ounce) of bread crumbs
- *Red hot crushed pepper
- *Salt



Preparation

Clean the mussels, boil them until they open up (about 3 minutes) and then drain them keeping one cup of the water. Chop in very small pieces the 4 cloves of garlic and the parsley. Soak the dried bread for 5 minutes. Squeeze out the water and add some **olive oil** to the bread. Put half of the shells of the mussels on some baking tins. Turn on the oven to broil. Fill in the shells with the

bread mixture. Sprinkle the bread crumbs on the mussels. Cover the baking tins with a little water of the mussels and then put them in the hot oven. Cook for about 15 minutes. Serve on platters with fresh sliced lemons.

Fusilli con Zucchini

Ingredients (Serves 6)



- *600 grams fusilli pasta
- *5 medium sized zucchini, thinly sliced
- *4 cloves garlic, minced
- *5 tbsp extra-virgin olive oil (preferably Tuscan!)
- *1 handful fresh basil, chopped
- *salt and fresh ground pepper (to taste)
- *freshly grated Parmesan cheese (to taste)



Method

In a large frying pan, gently saute the garlic in the olive oil on medium heat. After a few moments, add the zucchini. Increase temp to high, add salt to taste and cook until zucchini is tender. Add about half the chopped basil, mixing well. Meanwhile, in a large pot, boil water for pasta, bring to a rolling boil, add some salt and the pasta. Cook uncovered until "al dente" Drain pasta and add to the zucchini, turning heat back to medium. Stir well, coating the pasta with the zucchini sauce, add the remaining basil, some freshly ground black pepper, and a few tablespoons of the grated Parmesan. Serve while hot!

Salsa al Pomodoro (fresh tomato sauce)

Ingredients:

- *8 fresh, ripe tomatoes – diced
- *One can of water
- *2 cloves of Garlic
- *1 Onion
- *Half of a celery
- *White wine (one glass)
- *6 Tablespoons extra virgin olive oil
- *Salt
- *Black Pepper or Red crushed Pepper
- *Basil
- *Butter



Instructions:

Place all ingredients in a large, deep cooking pot all at one time. While the sauce cooks, add butter near the end for flavor.



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