

# Vivere la lingua



mi piace la Sicilia  
la Sicilia mi è piaciuta  
Il vino mi è piaciuto  
Mare S. e F. mi sono piaciuti  
Le persone mi sono piaciute  
Il tempo mi è piaciuto molto  
La cucina mi è piaciuta molto

**Innovative and compelling teaching method.**

**Language courses recognized by the Italian Ministry of Education.**

**Delight your taste-buds with typical Calabrian food, joining our "gustando" schedule!**

## Gustando nei dintorni

**Depending on the different seasons, you will visit a vineyard or an olive grove.**

**Typical Calabrian food: have a taste of the local wines or the worldwide famous Calabrian extra-virgin olive oil.**



## Italian in cuisine

**Now it's your turn: Learn how to cook and prepare handmade typical Italian and Calabrian pasta, local liqueurs (lemon's, nut's or almond's liqueur), or the famous parmigiana!**



# Vivere la lingua – gustando

2 weeks schedule

**Taste the typical local food such as Tropea's red onion, the very hot "nduja", homemade Calabrian pasta, limoncello the typical local lemon's liqueur and much more.**

**"Gustando" with us you will learn not only the Italian language but also the key to prepare some of Calabria's most famous dishes!**

Sunday	Arrival, accommodation and welcome aperitif
Monday	Italian language course as booked <u>Visit to Tropea's historical center</u> Dinner in Tropea with all the students (not included)
Tuesday	Italian language course <u>Italian in cuisine</u> : learn how to prepare some of the typical Calabrian dishes or liqueurs with our local chef (e.g.: how to prepare the lemon liqueur "limoncello")
Wednesday	Italian language course Free afternoon
Thursday	Italian language course <u>Tasting of typical Italian food and wines</u> in a local vineyard
Friday	Italian language course Free afternoon
WEEKEND	
Monday	Italian language course Dinner in Tropea with all the students (not included)
Tuesday	Italian language course <u>Italian in cuisine</u> : learn how to prepare some of the typical Calabrian dishes or liqueurs with our local chef (e.g.: how to prepare "Fileja", a typical local handmade pasta)
Wednesday	Italian language course Free afternoon
Thursday	Italian language course <u>Trip to Zungri's Caves</u> and <u>picnic with typical Calabrian products</u> in the downs with breathtaking view on the coast
Friday	Italian language course <u>Cena dell'Arrivederci – Goodbye dinner</u>

## Included services: 1 week

Welcome aperitif

Visit to Tropea

1 session of "Italian in cuisine" (f.ex. preparation of local liqueurs, homemade pasta, filled pasta, typical Mediterranean dishes based on vegetables, risottos, fish and seafood, handmade pizza cooked in the typical oven at school and much more)

Tasting of typical local food (accordingly to the season in a local vineyard or local olive grove) or

Trip to Zungri's coves and picnic with typical local food

All transfers as mentioned in the description

€ 100,00

## 2 weeks

Welcome aperitif

Visit to Tropea

2 sessions of "Italian in cuisine" (f.ex. preparation of local liqueurs, homemade pasta, filled pasta, typical Mediterranean dishes based on vegetables, risottos, fish and seafood, handmade pizza cooked in the typical oven at school and much more)

Tasting of typical local food (accordingly to the season in a local vineyard or local olive grove)

Trip to Zungri's coves and picnic with typical local food

Goodbye dinner

All transfers as mentioned in the description

€ 170,00

Please note: Any entrance tickets are not included.  
The schedule may vary due to organizational reasons.



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