

Cherasco means 750 years of history, culture and art. The small town stands high on the beautiful Langhe and Roero gentle slopes, covered with vineyards, and it is well known as "**The Town of Peace**", as seven different peace treaties were signed within its walls. Antiques and flea-markets, internationally appreciated art exhibitions, a lively local economy due to up-to-date companies and the welcoming friendliness of the inhabitants make this small town vibrant and attractive for the sophisticated visitors. The rich and hearty cuisine performed in the 25 restaurants of the town features white truffles, pastas, meats and...snails. Cherasco is the Centre of the **National Association for Heliculture**, the farming of snails. So, don't be surprised if nobody rushes about in its medieval streets!



Fausto Carrara is the young well-known Chef of the Restaurant „Operti1772“ in Cherasco, ” already included in several guides such as **B.M.V., Gambero Rosso, La Guida delle Guide, Mercedes Benz, Michelin** and **Veronelli**. Using natural and biological ingredients grown and picked up by the Chef personally, Chef Fausto prepares traditional but at the same time innovative and unique dishes whose peculiar flavour can satisfy any delicate palate. A great love for cuisine is his philosophy which he successfully passes on to his students and to the several guests of his restaurant.

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Dialogo Language Services
 Language Courses and Tourism programs

Italiano Cucinando

**The Italian language of cooking
 and Chef's Fausto Carrara biological culinary art
 in his restaurant "Operti 1772" in Cherasco**

Professionality, Flexibility & Fun

**Learn Italian, Experience Italy
 in Torino & Piemonte**

WEEK PROGRAM

Sunday

Arrival of participants in Hotel or B&B.

In the afternoon introduction by Dialogo Language Service and Chef Fausto of the Restaurant "Operti 1772" in Cherasco. Presentation of the Italian and cooking courses. Welcome at the winery "Fratelli Savigliano" (Diano D'Alba), visit and wine tasting.

Monday

From 9.00 am to 3.00 pm: cooking course: biological cultivation, Chef's Fausto garden products, recipes and preparation of lunch.

From 3.00pm to 4.00 pm a walk in Cherasco: "Castello Visconteo and Viale dei Platani or viale Napoleonico".

From 4.00pm to 7.00 pm Italian course (3 units)

Free dinner.

Tuesday

From 9.00 am to 3.00 pm: cooking course: biological cultivation, Chef's Fausto botanical garden, recipes and preparation of lunch.

From 3.00pm to 4.00 pm a walk in Cherasco: "Adriani Museum.

From 4.00pm to 7.00 pm Italian course (3 units)

Free dinner.

Wednesday

From 9.00 am to 3.00 pm: cooking course: biological cultivation, Chef's Fausto botanical garden, recipes and preparation of lunch.

From 3.00pm to 4.00 pm a walk in Cherasco: "Santuario della Madonna delle Grazie and San Pietro Church.

From 4.00pm to 7.00 pm Italian course (3 units)

Free dinner.

Thursday

A whole day trip to Liguria discovering the secrets of olive oil and pesto. Visit to a local producer and testing.

Free dinner

Friday

A whole day trip in the Langhe area discovering cheese and chocolate. Visit to local producers.

Dinner will be offered by Dialogo Language Services in the "Operti 1772" restaurant with Chef Fausto. Participants will be awarded with certificates of attendance and the "Cucchio di Legno".

Saturday

Departure of participants.

ONE-WEEK PROGRAM

PRICE per Person

Groups 4 participants € 1416,90

Groups 6 participants € 1191,00

Groups 8 participants € 1107,30

Price includes: 3 full days cooking course, 9 units of Italian course, learning material, lunches, visit and wine tasting at the winery on Sunday night and Friday dinner, trip to Liguria, visit to the oil producer and tasting, trip in the Langhe area, visit to cheese and chocolate local producers, translation and assistance by a person of Dialogo Language Service the whole week, transport for excursions.

4 DAYS SHORT PROGRAM: 3 full days cooking course, 9 units of Italian course, learning material, lunches, visit and wine tasting at the winery on Sunday night and Wednesday dinner, translation and assistance by a person of Dialogo Language Services.

PRICE per Person

Groups 4 participants € 926,40

Groups 6 participants € 840,00

Groups 8 participants € 810,00

Accommodation choices:

Hotel Napoleon (Cherasco):	€ 56 per Person/night/DR
	€ 66 per Person/night/DR Superior
	€ 60 per Person/night/SR
B&B "Il Lunario" (Cherasco):	€ 45 per Person/night/DR
B&B "L'Ermio Colle" (Cherasco):	€ 30 per Person/night/DR /DZ
	€ 42 per Person/night/SR

Transport from/to Airport and Train Station on arrival and departure is not included. This service can be organized on demand with extra costs.

Courses are held at Restaurant „Operti1772“ in Cherasco. Hotel and B&B are in Cherasco or in the nearby.

Terms: 28th March; 18th April; 23rd May; 18th July; 8th August.

On groups' request **Dialogo Language Services** can organize the „Italiano Cucinando“ program also in other periods and dates. The school is open all year round. For any further information secretary is open from Monday to Friday from 10.00am to 6.00pm.