

Oldways Sardinia Culinaria
With Chef Michael Lombardi and Italian Food Expert Alice Rossi

September 24, 2027-October 1, 2027



September 24, 2027

Check-in at the Hotel Carlo V in Alghero in the late afternoon and then meet in the lobby to walk to a local café for an Aperitivo at sunset followed by a Welcome Session and Dinner.

September 25, 2027

Today, we'll depart with a guide to see the Capo Caccia panoramic road and visit the Nuraghe village of Palmavera. We'll have a late morning aperitivo at a family run Agriturismo, followed by a tasting of their extra virgin olive oil and different kinds of local breads. Lunch is based on their vegetables and a roasted suckling pig. Returning to Alghero, we'll have a guided walking tour of Alghero, stopping in a small artisan coral workshop. You'll be free in the evening.

September 26, 2027

Today we will visit the village of Bosa and have a tasting of Malvasia di Bosa wine. After visiting the charming village of Bosa, we'll have a light buffet lunch with local wines in a wine bar. We'll

visit the Museo della Conce, one of the few tanneries museums in Italy. Then we'll divide the group into two. Group one will have a cruise with a tasting of 3 kinds of Malvasia di Bosa, and Group two will have a Nassa demonstration (the old ways of creating a straw cage to catch lobsters + some free time to explore the colorful streets of Bosa. Then we'll switch, so everyone has a chance for both options. We'll return to Alghero and meet in the lobby to walk to dinner, enjoy the sunset, an aperitivo on the terrace and a dinner.

September 27, 2027

We'll check out of our hotel and drive to Cabras to learn about bottarga. We'll have lunch in a local restaurant and then visit and have tastings at the Contini winery where they specialize in Vernaccia di Oristano. We'll depart for Cagliari and check-in at the Palazzo Tirso in the late afternoon, followed by Rooftop Aperitivo and Chef Michael's Dinner at the hotel.

September 28, 2027

We'll start our day with a city tour of Cagliari followed by a visit to the market with Chef Michael, including some tastings and explanations of products. You'll have free time until later in the afternoon when we'll visit Argiolas winery for a Pasta Filindeu demonstration, one of the rarest shapes of pasta of the world, plus a visit of the estate and dinner paired with three wines.

September 29, 2027

Today is Carloforte day! We'll drive to reach the port of Calasetta to board a boat that will take us around the island of Carloforte. Chef Mike will cook snacks and lunch on the boat, and Alice will serve wine. We will make stops during the day to see caves and a visit at the Tonnara di Carloforte, the tuna production site. We will also do a tasting of the different types of tuna raw and canned. In the late afternoon we'll have a guided walk in the little village of Carloforte. After a long day on the water, you'll be free in the evening.

September 30, 2027

For our final day, we will spend the whole day in an agriturismo, [fattoria Cuscusa](#). First we'll say hello to the sheep and then learn how to make two different kinds of pasta (fregola and lorighettas). Our Farewell lunch will feature the pastas, the cheese and a suckling pig that is cooked underground using a traditional technique that is rarely used! This is a special experience for our group. After we return to the hotel, you'll have free time to explore, pack and relax.

October 1, 2027

Departures for the US or additional travel