

SEATED AT LORENZO'S TABLE

FROM FARM TO TABLE
(10/20/19 - 11/3/19)

Dante Presentation by Pat Hoffman
November 11, 2020



IN THE TEACHING KITCHEN OF ZEPPELIN

It all started here....

- ▣ September 2018
- ▣ Sardegna Tour with Andy Aldrich
- ▣ Alghero



From La Voce submitted by Andrea Aldrich

Lorenzo Polegri

- ▣ Raised in Baschi
- ▣ Owner of Ristorante Zeppelin, Orvieto
- ▣ Cooked several times at the James Beard House (by invitation)
- ▣ Cooked for President Barak Obama in the White House (2010)
- ▣ Association with numerous culinary schools throughout the U.S. and Puerto Rico



James Beard Chef and FarmerChef
Lorenzo Polegri
and the tireless team of FarmerChefs
Tommaso Polegri and Michele Andreotti

are happy to welcome you to the program

FARM TO TABLE:
FarmerChefs and the Culinary
Excellences of Italy

October 20th / November 3rd 2019
Orvieto-Italy

October 20th / November 3rd

Schedule

✓ October 20th Sunday:

12:30 pm meeting at Rome Airport FCO Leonardo Da Vinci Fiumicino, at Terminal 3 Arrivals.
Transfer to Orvieto at Hotel Aquila Bianca, check-in
Late lunch at CANTINA FORESI
Free time
Dinner at Zeppelin Restaurant
Night Hotel Aquila Bianca

✓ October 21st Monday:

2
10:00 am / 1:00 pm GOAT FARM with hands-on cheese making
1:00 pm Lunch at the farm
3:00 pm back to Orvieto
6:00 pm / 7:00 pm SVINNERE WILD CHERRY WINE
Dinner at Zeppelin Restaurant
Night Hotel Aquila Bianca

✓ October 22nd Tuesday:

3
9:00 am / 10:00 am BUFFALO FARM workshop with tasting
10:00 am / 10:45 BAKER visit
11:00 pm / 3:00 pm COOKING CLASS AT ZEPPELIN
3:00 pm Lunch at Zeppelin
Dinner at Zeppelin Restaurant
Night Hotel Aquila Bianca

✓ October 23rd Wednesday:

4
8:30 am / 10:00 TRUFFLE HUNTING
11:00 am / 1:00 pm PECORINO-CHEESE workshop with tasting
1:00 pm Lunch at trattoria Zeppelin w/ tartufi we found
3:30 pm / 5:00 pm BIGI WINERY workshop with tasting
Dinner at Pizzeria Pam Pam in Castiglione Teverina
Night Hotel Aquila Bianca

October 24th Thursday:

5
a
8:30 am / 10:00 am FARMERS' MARKET visit and tasting
10:00 am / 1:30 pm COOKING CLASS
1:30 pm Lunch
3:00 pm / 4:30 pm OLIVE PICKING
5:00 pm / 6:30 pm EXTRA VIRGIN OLIVE OIL workshop at the mill with tasting
Dinner at Trattoria "C'era una volta" Zeppelin - zuppa ed insalata
Night Hotel Aquila Bianca

October 25th Friday:

9:00 am FRESH PASTA LABORATORY workshop
1:00 pm Lunch
3:00 pm / 4:50 pm CHIARINA COW workshop
Dinner in the countryside @ Vincaffe
Night Hotel Aquila Bianca

October 26th Saturday:

✓ Morning off
1:00 pm Lunch at Zeppelin w/ Seattle group
3:30 pm / 5:00 pm GELATO at TORRALFINA Civita Bagnoreggio
Dinner at Lorenzo's Farm
Night Hotel Aquila Bianca

October 27th Sunday:

8:30
10:00 am / 11:30 am BRUNELLO DI MONTALCINO AT ALTESINO workshop and tasting
1:00 pm Lunch in Buonconvento Cheese w/ Sardegna uomo
3:00 pm / 6:00 pm CHIANTI WINE in Montepulciano Cantina Ercolani Special cake - Chia
Dinner in Montepulciano
Night Hotel Aquila Bianca

October 28th Monday:

8
10:00 am / 11:30 am LATE HARVEST Wine Orvieto Classico Parco dei Mastri
1:00 pm Lunch at Zeppelin 2 hr cooking - risotto (broccoli) & sponge cake
Free afternoon
Dinner at Zeppelin 7:30 Prosecco + BluBar
Night Hotel Aquila Bianca

October 29th Tuesday:

✓ 8:30 am / 10:00 am PORK BUTCHERING with Amedeo butcher in the forest
11:30 am / 1:00 pm UMBRIAN SAFFRON workshop porchetta a Greto
Lunch 2:00 Zeppelin
Free afternoon
Dinner at Zeppelin - sous chef!
Night Hotel Aquila Bianca

October 30th Wednesday:

8:30 am / 10:30 am THE WINE AND OIL MUSEUM visit
✓ 11:00 am / 12:30 pm SPUMANTE AND WINES at Lungarotti winery
1:00 pm Light Lunch
2:30 pm / 6:00 pm VISIT TO MUSEUM and CHOCOLATE CLASS AT PERUGINA
Dinner at Casanova Farm
Night Hotel Aquila Bianca

October 31st Thursday:

8:45
10:00 am / 12:00 pm ARTISANAL PASTA workshop Chiarina + cinto Senese
1:00 pm Light Lunch
Free afternoon
Dinner at Zeppelin 7:00
Night Hotel Aquila Bianca

November 1st Friday:

1:30
6:00 am / 9:30 am Trip to Parma 1 hr - fort Radicofani
9:30 am / 11:00 pm CANNED TOMATOES workshop 1 hr - La Spezia - bread / terra cotta
11:30 am / 1:00 pm PROSCIUTTO DI PARMA workshop
1:30 pm Lunch at typical trattoria
4:00 pm / 5:30 pm BALSAMIC VINEGAR workshop
Dinner at Local Trattoria La Madison
Night Hotel in Traversetolo

November 2nd Saturday:

8:30 am / 10:00 am PARMIGIANO REGGIANO workshop
11:00 am / 1:00 pm MAIALE NERO OF PARMA and LAMBRUSCO workshop and tasting
1:00 pm Lunch at Agriturismo
3:00 pm / 7:00 pm trip back to Orvieto
Dinner in Orvieto Zeppelin
Night Hotel in Orvieto Aquila Bianca

November 3rd Sunday:

Transfer to Rome FCO

Oh, the places we went.....



Orvieto Market



Zeppelin - Where the magic happened







Tartufi Hunting with Giovanni and Chris



Svinnere: La ricetta di Nona Velia



Fattoria Secondo Altopiano with Emanuele and Alessandra



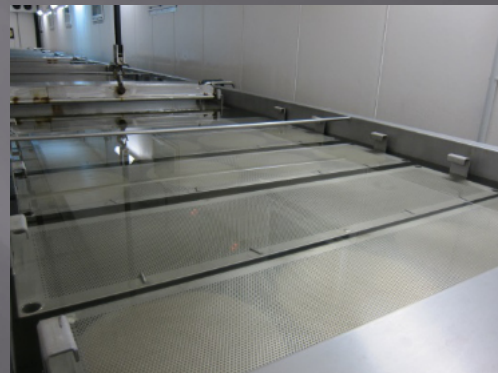
Maestro Amadeo – Butcher in the Forest



Bufala Mozzarella – Farm Luisa, Montefiascone



Parmigiano – Latteria Soc Paverazzi (Bibbiano - RE)



F.LLI Canetti Salumificio - Langherano

il Dolce di Canetti
dal 1970
Giarreto di Langhirano (Parma)



Acetaia Picci: Balsamico



More Adventures

▣ Perugia Chocolates:



▣ Chianina Cows and Cinta Senesi Pigs:



▣ Radicofani:



▣ Casa Segreta dinner:



▣ Olive Picking:



▣ Parco Dei Mostri:



▣ Winery Visits:





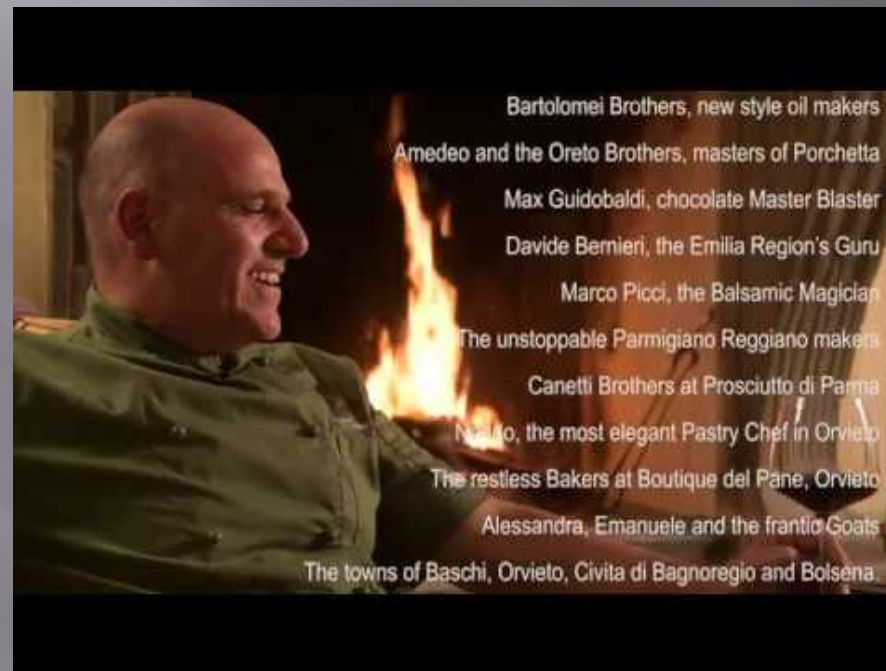


Thanks for the incredible adventure:

- ▣ The extraordinary FarmerChief **Lorenzo Polegri**
- ▣ The group of 6 adventurers
- ▣ Cristiano Castaldi – our photo and movie guy
- ▣ Slavic and Alisa (Ristorante Zeppelin)
- ▣ All the wonderful people who opened their doors to us and shared their passions
- ▣ My daughter, Kelcey, who started it all



THE FARMERCHEF'S GUIDE TO ITALY



https://www.youtube.com/watch?v=xHCSHVHN8a8&feature=youtu.be&fbclid=IwAR3ViNk13iHLUJh4FIEky0Dz_8-8vp3iK1yEn93NSKeigkMK0eoEKDI2w0Q

Another New Adventure: Il Ristorante Casa Segreta



Lorenzo Polegri

July 19 · 🌍



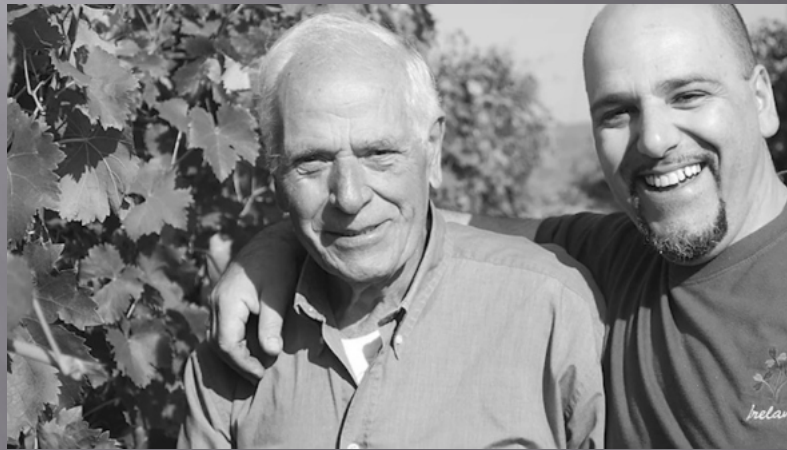
The Zeppelin's new basement..., Enough rebars? This is going to be the greenhouse with some dining and farming experiences. Get ready to book your next experience in Baschi Umbria !!!!



Ristorantezeppelin.com

GRAZIE A TUTTI!!!

THE FARMERCHEF'S GUIDE TO ITALY



https://www.youtube.com/watch?v=xHCSHVHN8a8&feature=youtu.be&fbclid=IwAR3ViNk13iHLUJh4FIEky0Dz_8-8vp3iK1yEn93NSKeigkMK0eoEKDI2w0Q

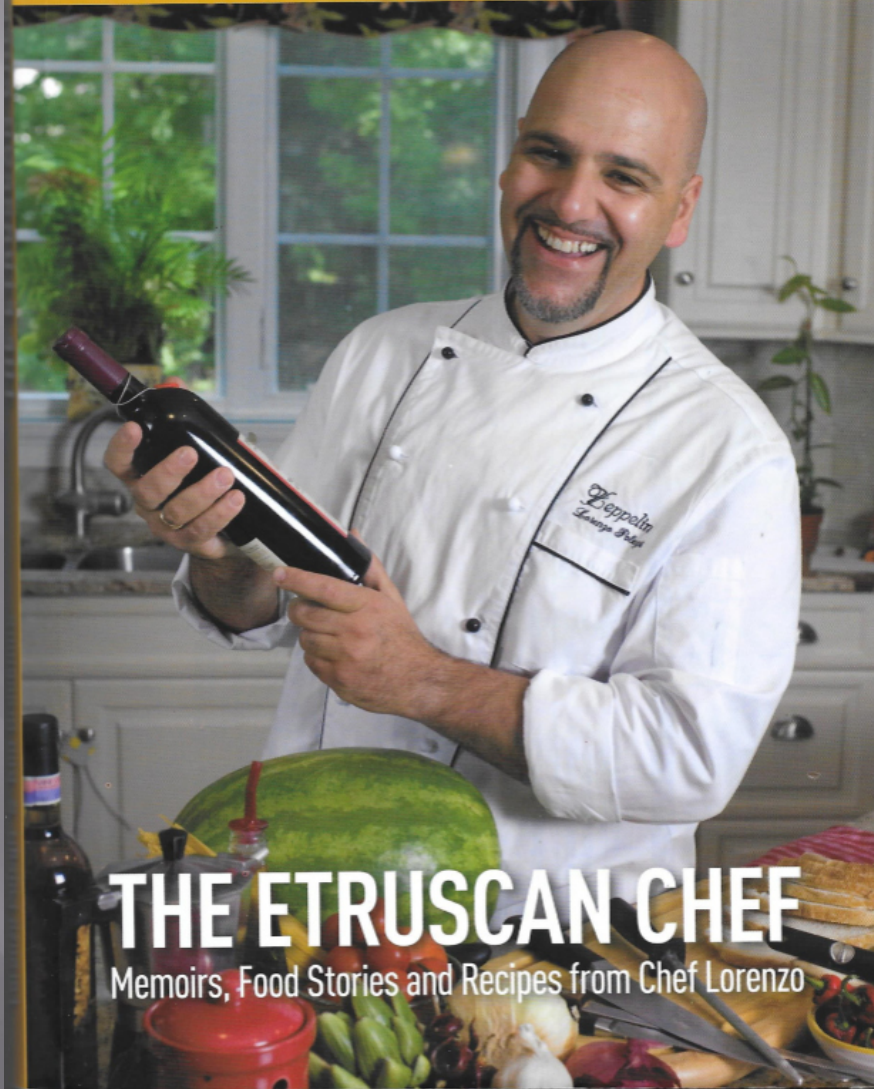
Name the singer

Name the song

What movie featured the song?

SORRIDI AMORE VAI
(La vita e' bella_Benigni)
Vers. Andrea Bocelli
cover
MAURIZIO DI VITO

Lorenzo Polegri & Kim Brookmire



THE ETRUSCAN CHEF

Memoirs, Food Stories and Recipes from Chef Lorenzo