



Discover Campania: Art & Culinary Treasures with Anna & Michael Olson

May 31 - June 7, 2026 | 8 Days, 7 Nights | Maximum 15 Guests



Join renowned celebrity chefs Anna and Michael Olson for an extraordinary journey through Campania, where ancient Roman history meets Italy's most celebrated culinary traditions. This exclusive FTD Agency experience combines the grandeur of royal palaces and archaeological wonders with authentic gastronomic discoveries along the stunning Amalfi Coast. From hands-on cooking classes in traditional agriturismos to private boat excursions around Capri, every moment has been carefully curated to offer you unparalleled access to Campania's artistic treasures and culinary secrets.



Tour Highlights:

-  **Royal Palace Splendor** - Explore the magnificent Reggia di Caserta, one of Europe's grandest royal palaces
-  **Vesuvius Wine Discovery** - Taste exceptional wines from volcanic soils at Cantina del Vesuvio
-  **Ancient Pompeii** - Walk through remarkably preserved Roman streets with expert archaeological guides
-  **Celebrity Chef Experiences** - Cook alongside Anna & Michael Olson at traditional Campanian farms
-  **Artisan Pasta Making** - Visit the renowned Pastificio Ducato D'Amalfi in historic Gragnano
-  **Authentic Cheese Production** - Discover traditional mozzarella making at local caseificio
-  **Sorrento Lemon Groves** - Experience centuries-old cultivation techniques at Tenuta Il Pizzo
-  **Amalfi Coast & Capri** - Private boat excursion with stops in Positano and exclusive Capri exploration
-  **Frascati Wine Heritage** - Visit historic Casale Marchese winery in the renowned wine region

This intimate small-group journey promises not just a vacation, but a transformative exploration of Campania's soul through its most authentic flavors, artistic masterpieces, and timeless traditions. With a maximum of 15 guests, you'll enjoy the personalized attention and exclusive access that defines the FTD Agency experience.

MEET YOUR HOSTS

FTD Agency & Giovanni Varano

For over 10 years, FTD Agency has been crafting extraordinary luxury travel experiences for discerning clients who seek authentic cultural immersion and culinary discovery. Founded and operated by Giovanni Varano, FTD Agency specializes in intimate, celebrity-hosted tours that provide unparalleled access to local traditions, artisans, and flavors. With personally vetted accommodations, hand-selected restaurants, and exclusive behind-the-scenes experiences, every FTD Agency journey reflects Giovanni's commitment to excellence and his passion for sharing the world's most captivating destinations with fellow travelers.



Anna & Michael Olson

Celebrity Chefs Anna and Michael Olson have cooked together for years, and their culinary knowledge, enthusiasm and generosity of spirit come through as you travel with them. Chef Anna is well known for her globally-aired TV series, her 12 cookbooks and her Oh Yum YouTube channel. Chef Michael, a leader of the culinary scene in Niagara, spent recent years teaching the next generation of chefs at Niagara College. They take great pleasure in these culinary tours and in guiding you through every delicious bite.

What to Expect from Anna & Michael

- They accompany us and participate in every excursion
- Expect topical lectures as we travel to a destination, to better prepare us for each culinary experience
- They share their top picks for a drink, snack, meal, gelato or shopping in towns they've visited
- At restaurants, they are a conduit between the local chef and you, the diner, to explain the context or history of a dish
- Making notes of dishes we've loved, or discussions we have about food, Anna & Michael send a custom-designed recipe booklet packed with photos from our adventures so that you can recreate dishes at home

"Our very first trip to Italy, years ago, was to the Amalfi Coast, and one never tires of the stunning vistas, the scent of lemons in the air, the freshest seafood (and don't forget the pizza)! We are thrilled to share the delicious secrets behind what makes this region of Italy so beloved by visitors and locals alike. Slow down, take in the sunset and let's raise a glass, toasting that we're finally here together."

~ Anna & Michael Olson

Program Itinerary

Day 1 – May 31, 2026 Your Campanian adventure begins as you arrive in the eternal city of Rome. After settling into your carefully selected 4-star accommodation, we'll gather for an intimate welcome dinner at a charming restaurant within walking distance of your hotel. This evening provides the perfect opportunity to meet your fellow travelers and get your first taste of the culinary journey ahead, all while Anna and Michael share their excitement for the incredible experiences awaiting you.

Day 2 – June 1, 2026 Embark on your journey into Campania with a magnificent visit to the Reggia di Caserta, one of Europe's most spectacular royal palaces. Built between 1752 and 1774 for King Charles of Bourbon, this baroque masterpiece designed by architect Luigi Vanvitelli will leave you breathless with its grandeur. After exploring the palace, venture to the renowned Cantina del Vesuvio, where the Russo family has been crafting exceptional wines from volcanic soils. Experience the unique terroir through guided tastings before continuing to your seaside base in Castellammare di Stabia. Settle into your 4-star hotel with a welcome cocktail and dinner.

Day 3 – June 2, 2026 Immerse yourself in authentic Campanian cuisine with a hands-on cooking class at Agriturismo La Fattoria Terranova in Sant'Agata sui Due Golfi. Under the guidance of Anna, Michael, and local culinary masters, discover the secrets of traditional regional dishes before savoring your creations during a delightful lunch. The afternoon takes you to enchanting Sorrento, where you'll explore this clifftop gem overlooking the Bay of Naples, discovering its charming streets, local artisans, and breathtaking coastal views. Return to your hotel for dinner and a restful evening.

Day 4 – June 3, 2026 Step back in time with a fascinating exploration of Pompeii's archaeological treasures. These remarkably preserved ruins of a Roman city, destroyed by Mount Vesuvius in 79 AD, offer an extraordinary glimpse into ancient daily life. Your expert English-speaking guide will bring the streets, homes, and public spaces to life with captivating stories. After lunch at a local restaurant, visit a renowned caseificio to witness traditional mozzarella production and taste the freshest cheeses directly from the source. This authentic experience showcases the artisanal traditions that have defined Campanian cuisine for centuries.

Day 5 – June 4, 2026 Begin your day with a visit to the historic town of Gragnano, home to the prestigious Pastificio Ducato D'Amalfi. Discover the time-honored techniques behind Italy's finest pasta production and enjoy tastings of their exceptional creations. In the afternoon, journey to the enchanting Tenuta Il Pizzo in Sant'Agnello, a historic 19th-century estate suspended between land and sea. Stroll through groves of centuries-old lemon trees, learning about traditional cultivation methods for the famous Sorrento lemons. Your day concludes with an exclusive tasting on a dramatic terrace overlooking the Mediterranean, followed by dinner at an authentic local pizzeria.

Day 6 – June 5, 2026 Experience the magic of the Amalfi Coast from the sea with your private boat excursion. Depart from Castellammare di Stabia with your dedicated skipper for a breathtaking journey along one of the world's most beautiful coastlines. Stop in picturesque Positano before continuing to the legendary island of Capri, where you'll have free time to explore and enjoy lunch. As evening approaches, relax with aperitivos on board while taking in the stunning coastal scenery. This unforgettable maritime adventure includes all amenities: soft drinks, water, towels, fuel, insurance, and landing taxes.

Day 7 – June 6, 2026 Your final day begins with a scenic journey to Frascati, the celebrated wine city renowned for producing world-famous wines including Frascati Superiore and Cannellino DOCG. Visit the historic Casale Marchese winery, recently renovated with state-of-the-art equipment while maintaining its traditional character. Surrounded by over 50 hectares of specialized vineyards and ancient olive groves, this estate represents one of the world's oldest wine-producing regions. Enjoy a comprehensive tasting and lunch before continuing to Rome for your farewell dinner at a carefully selected restaurant near your hotel.

Day 8 – June 7, 2026 As your extraordinary Campanian journey comes to an end, we'll arrange your departure transfer to Rome's airport. Take with you not just memories, but a deeper appreciation for the artistic treasures and culinary traditions that make Campania one of Italy's most captivating regions, experienced through the expertise and passion that defines the FTD Agency difference.



Regular price: \$9450 + GST (Canadian \$)

(per person based on double occupancy)

LIMITED TIME OFFER: \$8450 + GST (Canadian \$)

For the first 5 rooms to book.

Single room supplement: \$1500 + GST (Canadian \$)

WHAT'S INCLUDED

Accommodation:

- 2 nights at 4-star hotel in Rome (bed & breakfast)
- 5 nights at 4-star hotel in Castellammare di Stabia (3 half-board + 2 bed & breakfast)
- Welcome drink upon arrival

Culinary Experiences:

-  4 dinners at selected restaurants + 1 authentic pizzeria dinner
-  2 lunches at local restaurants
-  Exclusive cooking class with celebrity chefs Anna & Michael Olson at traditional agriturismo
-  Wine tasting and lunch at Cantina del Vesuvio
-  Pasta factory visit with tasting at Pastificio Ducato D'Amalfi

-  Traditional cheese-making experience with tasting
-  Historic lemon grove tour with exclusive tasting at Tenuta Il Pizzo
-  Winery visit with tasting and lunch at Casale Marchese in Frascati

Transportation:

-  Private minibus for all transfers and excursions (Days 1-7)
-  Private boat excursion along Amalfi Coast to Capri with skipper

Guided Tours & Activities:

-  Professional English-speaking guide for Reggia di Caserta
-  Expert archaeological guide for Pompeii excavations
-  All cooking class facilities and ingredients

WHAT'S NOT INCLUDED

Transportation:

-  International flights to/from Rome
-  Airport transfers (available as optional service)

Additional Costs:

-  Entrance fees not mentioned in the program
-  Meals not mentioned in the program
-  Travel insurance
-  Tips and gratuities

TERMS AND CONDITIONS

Booking Agreement By submitting a deposit/registration, you agree to the terms outlined in this itinerary, including requirements, inclusions/exclusions, and payment terms. You are responsible for obtaining valid travel documents, insurance, and medical coverage. Your booking is confirmed upon receipt of deposit; balance payment is due by the invoice deadline. Prices, policies, and itineraries are subject to change until final confirmation. If booking on behalf of others, you must inform all participants of these terms.

Payment Schedule *All amounts based on early booking, double occupancy, per person, with no add-ons selected. Should clients select any add-ons, prices will be adjusted accordingly.*

- **Total tour price:** \$8,450 CAD per person
- Registration fee: \$750 CAD per person upon signing up
- Second installment: \$3,475 CAD per person due by November 30, 2025 (6 months before departure)
- Final balance: \$4,225 CAD per person due by March 2, 2026 (90 days before departure)

Cancellation Policy Tour cancellation requires written notice to FTD Agency. We make every effort to refill cancelled spots. If your spot is refilled, you receive a full refund minus a \$750 CAD non-refundable processing fee.

If your spot cannot be refilled:

- Up to 179 days before departure: Full refund minus \$750 CAD fee
- 180-61 days before departure: 50% non-refundable
- Fewer than 60 days before departure: 100% non-refundable

We strongly recommend comprehensive travel insurance including trip cancellation coverage, as FTD Agency is not responsible for unused services due to cancellations.

Physical Requirements This tour involves daily walking on varied terrain including archaeological sites and historic city centers for up to 3 hours. Participants must be able to walk unassisted and handle their own luggage.

Program Flexibility All itinerary experiences are guaranteed; however, the order may be adjusted due to local conditions or weather requirements.

Travel Arrangements International flights, airport transfers, and travel insurance are not included and are the participant's responsibility.

Participant Responsibility Participants must ensure they have valid travel documents and meet health entry requirements for Italy.

Health & Mobility This tour is suitable for reasonably fit adults. Please disclose any dietary restrictions or mobility needs when booking.

Liability FTD Agency acts as an agent for suppliers providing services and is not liable for third parties or unforeseen events beyond our control.

Rooming Double occupancy pricing is based on shared accommodation. A single room requires payment of the single supplement.