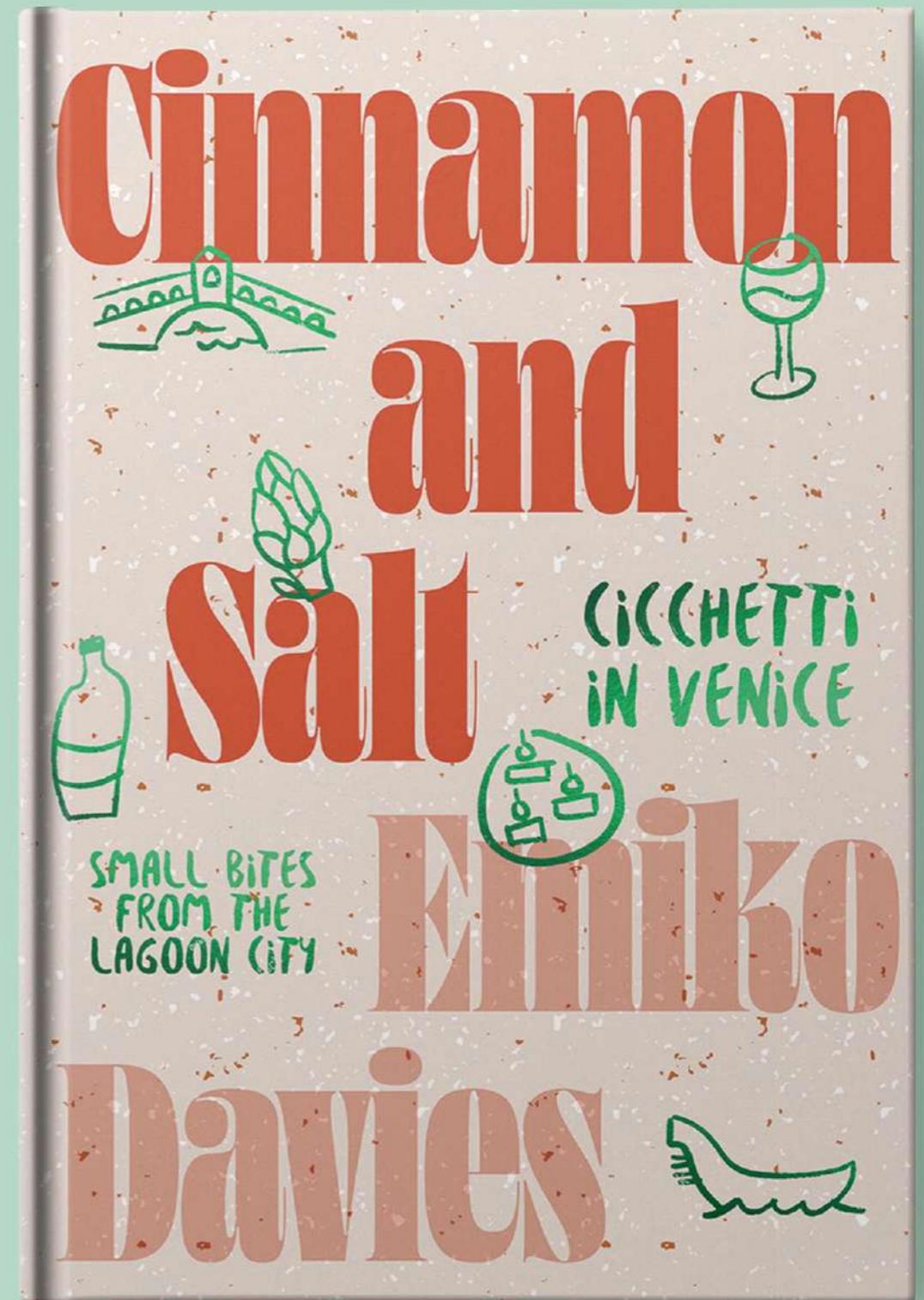


EMIKO DAVIES

The Lagoon Workshop



ITALY SEGRETA



CINNAMON & SALT RETREAT

April 27th to May 1st 2023

The second edition of the Lagoon Workshop is back, inspired by the release of my latest book *Cinnamon and Salt: Cicchetti in Venice: Small Bites from the Lagoon City*.

A unique opportunity to experience the lagoon and its produce, a part of Venice that is so often overlooked by visitors but yet is the “internal organs” of the city, as activist Jane da Mosto writes.

We will have four days and four nights together and we will be based in a beautiful property of the sustainable resort **Venissa** on the ancient, **colourful island of Burano**. Once a fishing village, the fishermen painted their rustic homes bright colours so they could see them from afar. Famous for lace and the delicious, buttery buranelli, or S-cookies, it is also a photographer’s paradise for the unique buildings and canals.

The workshop will include a full day on the lagoon on board the last crab fisherman, a morning shopping in Rialto market with historian Rosa Salzberg followed by a cooking class in a Venetian palazzo; artisan visits, including a glass factory behind closed doors in the island of Murano, dinners and lunches in exceptional and emblematic restaurants such as Locanda Cipriani and Trattoria Maddalena and much more!





PROGRAM

Day 1: The meeting point is on the island of Burano where we'll kick off the workshop with a visit to the walled garden of *Venissa*, where they grow vegetables and have revived a rare and ancient Venetian grape, for a wine tasting (read more about this incredible project [here](#) at Wine Spectator). We'll then head for lunch at a local trattoria before spending the afternoon lazily strolling around the colorful town of Burano with a stop in a lace artisan workshop. Dinner in a classic trattoria in Burano (to get you in the mood watch Anthony Bourdain's *No Reservations* episode in Venice).

Day 2: After breakfast, we'll head into Venice for a visit to the Rialto market and a look at all the wonderful late spring produce where we'll shop freshly caught seafood and season vegetables for our cooking class. We will have a walk with Venice historian Rosa Salzberg through the backstreets of the Rialto, where you can find some of the most ancient osterie and stop at iconic All'Arco for a mini cicchetti tasting. We'll then head to our venetian palazzo for the cooking class and lunch, after which everyone will have time at leisure before heading back to Burano. Dinner will be at a new favorite which has recently opened and is led by a young and inventive chef.



Day 3: On board the traditional and luxurious wooden venetian taxi boat we'll head to the island of Murano to visit a glass factory behind closed doors in the company of the owners. We'll then go for a leisurely stroll of the island before heading for lunch inside a revamped industrial complex overlooking the lagoon. The afternoon will be dedicated to the island of Sant'Erasmus - called the Orchard of Venice: just think that since the Middle Ages this strip of land wrested from the waters has been growing fruits and vegetables to supply the city. Even then, the slow pace of the island contrasted with the traffic and chaos of commercial Venice, making Sant'Erasmus a peaceful floating corner of countryside. We'll rent bikes and explore the islands vegetable patches before returning by water taxi to Burano in time for our Michelin starred dinner inside Venissa.

Day 4: We will take a converted fishing boat with fisherman Manuel Bagnolo to visit the southern side of the lagoon towards the salt marshes and the last of the moeche (crab) fishermen, before enjoying aperitivo and lunch on the boat anchored in the middle of the lagoon. After a three course lagoon seafood meal that has been fished by Manuel and his family, we will visit the abandoned islands in the north of the lagoon (anyone who wants to visit one or jump in for a brave swim can do so!), while Manuel tells us his stories.

Day 5: Almost time to say goodbye. After check out, one last, iconic, celebratory lunch at Locanda Cipriani on the magic island of Torcello.







Price & Useful Info

2.650€ pp in **Double Room** with two person occupancy

2.875€ pp in **Junior Suite** with two person occupancy

There are a total of 10 spots available divided between
2 Double Rooms and 3 Junior Suites

What is included

- Accommodation at Casa Burano in either the Double room or Junior suite for 4 nights
- All meals, including one Michelin Star dinner
- Wine tasting at Venissa
- Transportation by water bus & taxi boat during the workshop days
- One full day boat ride around the lagoon
- The cooking class inside the venetian palazzo
- A walk with art historian Rosa Salzberg and Cicchetti tasting
- Access to the glass factory
- A visit to an organic farm in Sant'Erasmus
- A signed copy of the book "Cinnamon and Salt"

To reserve your spot(s) please email

cinnamonandsaltretreat@italysegreta.com

A 50% non refundable deposit is required upon booking

