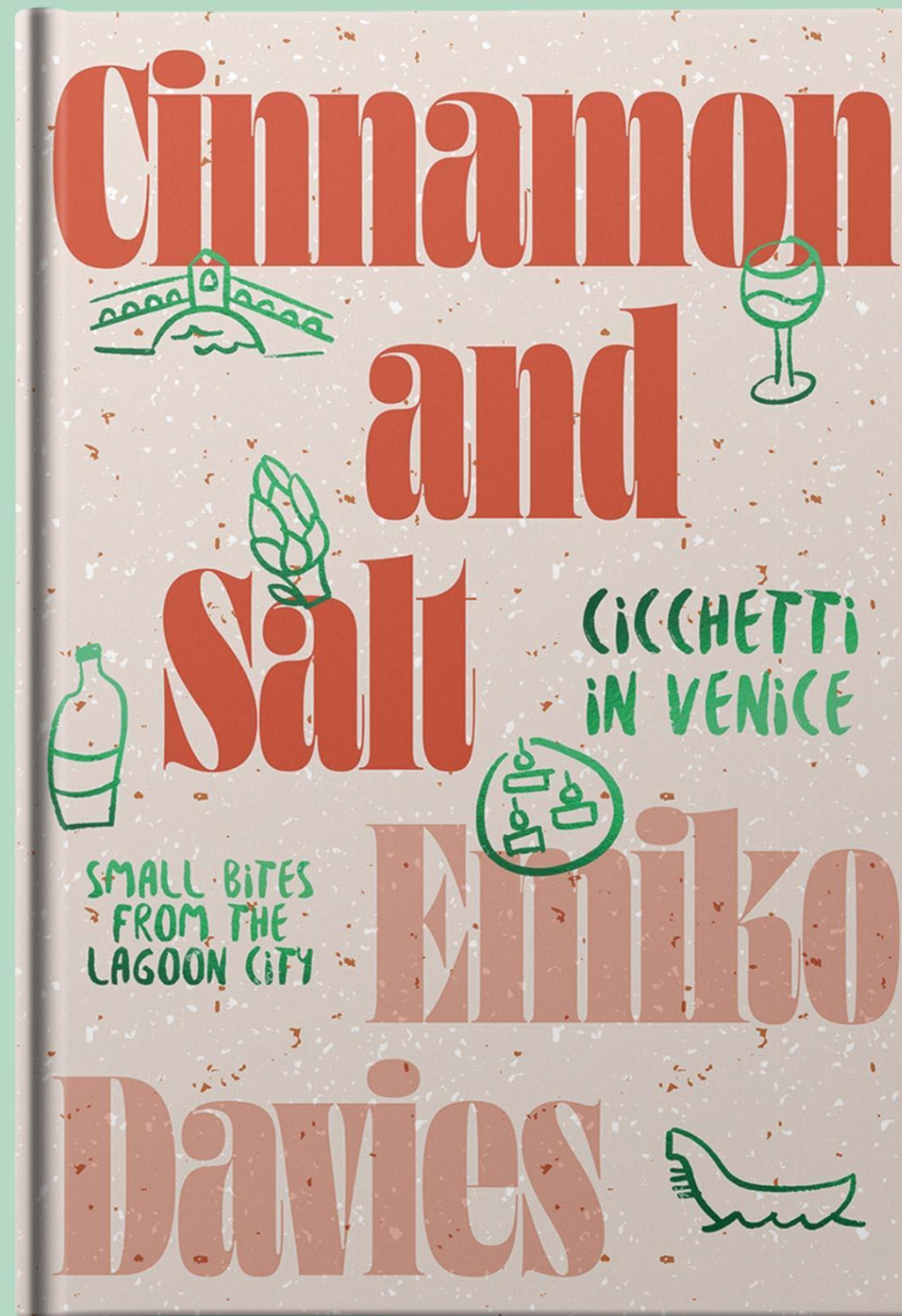


EMIKO
DAVIES



The Lagoon Workshop

ITALY SEGRETA



CINNAMON & SALT RETREAT

May 2nd to May 7th 2024

The third edition of the Lagoon Workshop is back, inspired by the release of my 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 five days and five nights together and we will be based in a beautiful property of the sustainable resort [Casa Burano](#) 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 almost five full days on the lagoon, of which three navigating its islands: one day on board the last crab fisherman, one day spent in the so-called “orchard of Venice” and one other day exploring a glass factory behind closed doors in the island of Murano and a house-museum in silent and magical Torcello. The workshop includes plenty of dinners and lunches in exceptional and emblematic restaurants such as Locanda Cipriani, Gatto Nero, Trattoria Maddalena and much more!





PROGRAM

Day 1: The meeting point is at the Venice train station in the afternoon, where a taxi boat will elegantly take us to Burano. After check in, 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 dinner at their Michelin starred restaurant inside Venissa.

Day 2: After breakfast, the day will be spent exploring colourful Burano with its rainbow coloured houses. We'll stop at a famous local lace atelier to witness one of the last surviving arts and crafts of the lagoon and lunch will be at a new favorite which has recently opened and is led by a young and inventive chef. We'll spend the afternoon preparing cicchetti paired with a selection of natural wines curated by my husband and sommelier Marco, who will be with us for the first two days of the workshop.

(to get you in the mood watch Anthony Bourdain's [No Reservations episode in Venice](#)).



PROGRAM

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 - never open to the public - behind closed doors, in the company of the owners. We'll then go for a leisurely stroll of the island before heading for lunch at the iconic Locanda Cipriani - chosen by Kings and writers alike - in magical Torcello. We'll visit the church, a wonderful house-museum owned by an artist and return to Burano in the afternoon. Dinner will be at the fantastic restaurant Gatto Nero in Burano.

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.



PROGRAM

Day 5: On board a traditional fishing boat called Bragozzo, we'll set sail again and visit the island of Sant'Erasmo - 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'Erasmo a peaceful floating corner of countryside. We'll rent bikes and explore the islands vegetable patches and have lunch with the organic produce of a very special Farm. After lunch, we'll head to another nearby island for a unique wine tasting led by an association I wrote about in Cinnamon and Salt called Laguna nel Bicchiere, Le Vigne Ritrovate — they collect grapes from all over Venice and the lagoon (Giudecca, Malamocco, Vignole, for example) and make wine from it on the Isola San Michele, where you'll also see the 16th century cellar, the one used by the friars of the convent. Dinner will be at the Osteria Contemporanea, the more informal but just as wonderful restaurant of Venissa estate.

Day 6: Almost time to say goodbye. After check out, one last lunch at Trattoria la Maddalena, a local favourite and slow-food endorsed restaurant in Mazzorbo. Once we finish lunch, we'll have a taxi boat swiftly bring us back to the Venice train station for departures.







TESTIMONIALS

Maya: I'd like to say a huge thank you for the amazing and delicious lagoon workshop you planned.. You quickly put us at ease and made us feel like we had known you for a long time. You are a delightful person with a wealth of information on local food.. I'm wishing you a great success on your new project Enoteca Marilu and hope to be able to attend them too some time in the future.

Andrew: This is an amazing and special adventure curated with loving kindness and attention to the natural resources of the Lagoon and its inhabitants. I also am missing the yummy delights the Lagoon served us. I can't recommend this trip enough. Thank you, Emiko, for leading us on the adventure of a lifetime.. and this is coming from someone who has been to Italy a few times. My mother wanted me to again thank you. We both shared some spectacular memories with other and you all.



PRICES

3.895€ pp in Superior Room with Single person occupancy

4.130€pp in Junior Suite with Single person occupancy

3.395€ pp in Superior room with Double occupancy

3.520€ pp in Junior Suite with Double occupancy

What is included

- Accommodation at **Casa Burano** in either the Superior room or Junior suite for **5 nights**
- All meals, including one Michelin Star dinner
- 2 Wine tastings
- Transportation by water taxi for arrival and departure
- 3 private boat days around the lagoon
- A cicchetti cooking class with natural wine pairing
- A signed copy of Emiko's Cinnamon and Salt
- Access to the glass factory behind closed doors
- Access to the lace atelier
- The visit of the organic farm in Sant'Erasmo
- Bike rentals

To reserve your spot(s) please email

cinnamonandsaltretreat@italysegreta.com

A 50% non refundable deposit is required upon booking

