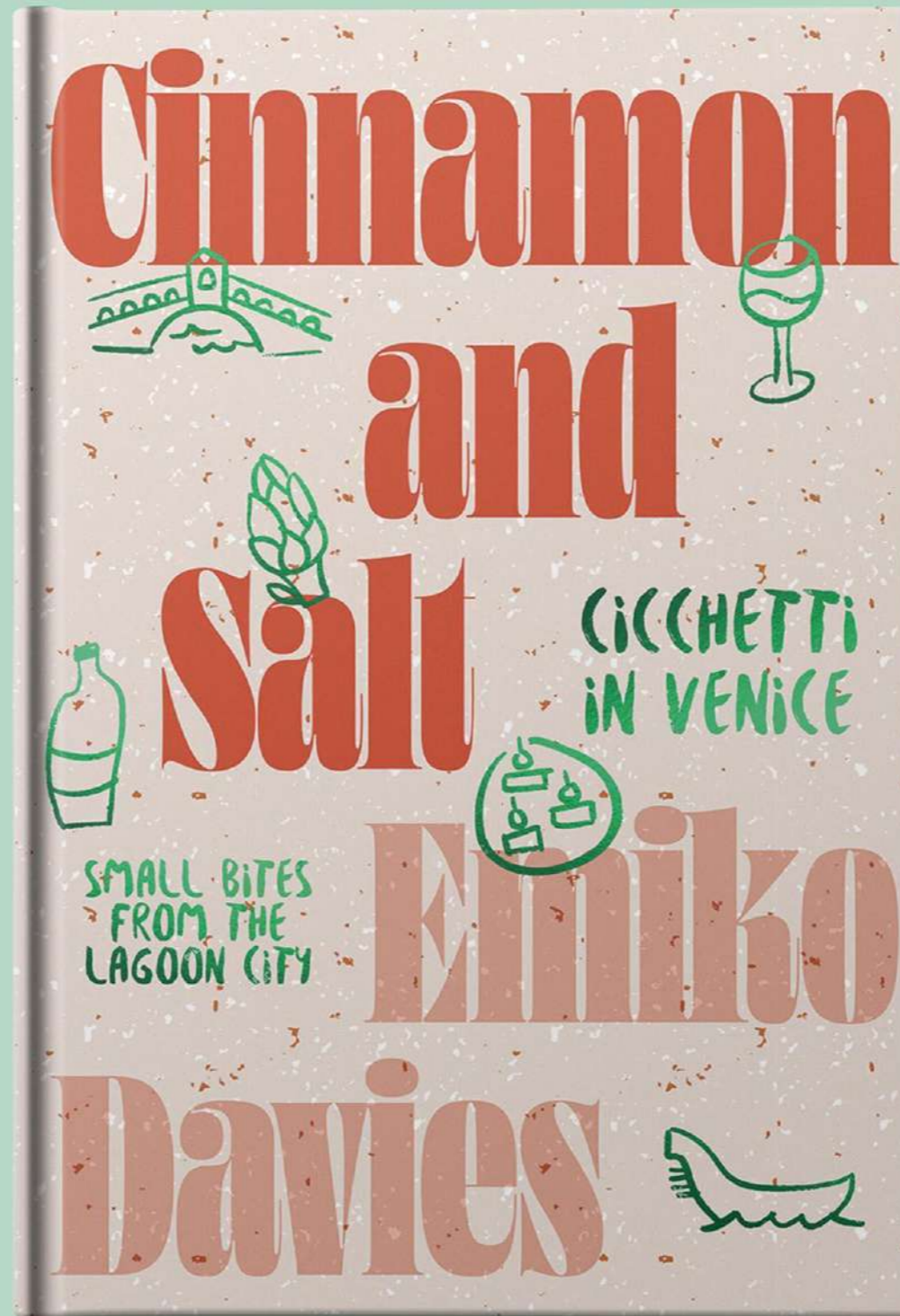


EMIKO  
DAVIES



The Lagoon Workshop



# CINNAMON & SALT RETREAT

April 13 - 18, 2025

May 12 - 17, 2025

The fourth 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*. This time we're offering two spring dates sessions to make sure all of you who want to join can!

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 nights and four days 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 a week of activities on the lagoon. We will wine, dine, and explore gems of the area: a wonderful day on the boat with one of the last crab fishermen of the area, time visiting unique orchards and gardens of the islands, and time to capture the history and traditions of the islands with local historians. The workshop includes plenty of dinners and lunches in exceptional and emblematic restaurants such as Gatto Nero, Venissa, and many more!





# PROGRAM

**Day 1:** The meeting point is at the Venice train station in the afternoon, where a taxi boat will take us to the island of 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 sustainable, Michelin starred restaurant inside Venissa.

**Day 2:** On day two we will meet up with a dear friend of mine and well known historian who will share a bit about the lagoon history, food, art and culture. We'll either head into Venice to discover the backstreets of the Rialto or hop over to the little known island of the Lazzaretto nuovo to discover the fascinating history behind this ecomuseum. We'll spend the afternoon eating cicchetti paired with a selection of natural wines for a Venetian wine lesson curated by my husband and sommelier Marco, who will be with us for the first two days of the workshop.

**Day 3:** After breakfast, we're off to visit magical Torcello, accompanied by our historian guide. We'll visit the ancient basilica, a wonderful house-museum once owned by a pair of artists and dine on the island at one of the spectacular restaurants.



# PROGRAM

**Day 4:** Today we'll have a slow start with free time to explore Burano and pick up goodies around town, popping into see some artisans that still carry on the island's oldest traditions. We'll lunch on Burano and then we will visit 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 explore the island by bike, visiting vegetable patches and sample some of the farm's best produce.

**Day 5:** We will take a converted fishing boat with crab fisherman Manuel Bagnolo, whose family is the last of the moecanti (crab fishermen), to visit the southern side of the lagoon. We will enjoy aperitivo and a freshly cooked 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 salt marshes and abandoned islands in the lagoon, while Manuel tells us his stories.

**Day 6:** Almost time to say goodbye! After our final breakfast together, we'll have a taxi boat swiftly bring us back to the Venice train station for departures.







# TESTIMONIALS

**Marcy:** I can't stop talking about how lovely everything was. I want to do it again! I loved Burano, Venissa, the boat trip, the Rialto tour, the food — all of it! You've created a very special curated experience for people. I hope you continue to share your joy about the lagoon with others. It's truly special!

**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

**€4,850 + VAT pp** in Superior Room with Single person occupancy

**€5,150 + VAT pp** in Junior Suite with Single person occupancy

**€4,340 + VAT pp** in Superior room with Double occupancy

**€4,475 + VAT 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**
- 5 breakfasts, 4 lunches, 3 dinners
- 2 Wine tastings: one with Venissa and one with natural wines done by Marco, with paired cicchetti
- Transportation by water taxi for arrival and departure from Santa Lucia train station, and all transfers to group activities
- All included activities: The visit of the organic farm in Sant'Erasmus, Bike rentals, guided walks with historians, entrances to museums, a insider tips on what to eat and where to visit in Burano
- A signed copy of Emiko's *Cinnamon and Salt*

*Above is a sample itinerary but restaurants and activities are subject to change with equally exciting options pending to availability.*

To reserve your spot(s) please email

**[cinnamonandsaltretreat@italysegreta.com](mailto:cinnamonandsaltretreat@italysegreta.com)**

***A 50% non refundable deposit is required upon booking***

