

Travel, eat,
and drink
like a local.

APEROL SPRITZ



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What's not to
Love Here?

A LIVE, VIRTUAL TOUR TO
VENICE, ITALY

Famous Foods

RISI E BISI (RICE & PEAS)

Made with vialone nano rice, pancetta, onion, butter, parsley and surprisingly enough, pea-shell broth! If you notice fresh peas gracing the stands at the Rialto markets (generally mid-to-late spring), you can be sure that it is the right time to sample this dish at a local trattoria.

RISOTTO AL NERO DI SEPPIA

Black risotto colored by the ink of local squid.

BAICOLI (COOKIES)

Dry, long-lasting baicoli (ship biscuits) that sailors would take on their long voyages. Many Venetians dip baicoli in creams and dessert wines.

Mix Your Own

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Invented in Venice when the region was in ownership of Austro-Hungarian Empire. The soldiers would add a splash of water to the Northern Italy wines that were too strong for their tastes. The German word for “splash” is spritzen.

- 3 parts of Prosecco
- 2 parts of Aperol
- One splash of soda water

Famous Drinks

WINE

Venice is home to many microclimates, creating the perfect conditions for growing both quality red and white wines. The most famous white varietal is Soave and the reds are Valpolicella or Amarone. The best Prosecco is found in hills of Treviso, an hour from Venice.

BELLINI

Bellinis are sparkling Italian cocktails made with two simple ingredients: Prosecco and peach purée. They're fizzy and refreshing, with more body than your average cocktail.

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A spritz is a Venetian wine-based cocktail, commonly served as an aperitif in Northeast Italy. It consists of prosecco, digestive bitters and soda water.

Make Your Own

Risi E Bisi (Italian Rice and Peas)

- 2 tablespoons olive oil
 - 1 medium shallot, diced
 - 6 spring onions, white and light green only, diced
 - 2 garlic cloves, finely chopped
 - 8.8 oz Carnaroli rice
 - 4.25 cups vegetable stock
 - 1 cup fresh or frozen peas
 - 2 tablespoons butter
 - ½ cup grana padano grated
 - Salt and ground black pepper to taste
- 1.Heat olive oil in dutch oven or large pot and sauté the shallot for 1-2 minutes over medium heat.
 - 2.Add spring onions, garlic, cook for 1 minute. Stir in rice, toast it for 1-2 minutes, stirring often.
 - 3.Add ladle of stock, bring to boil, add peas. Stir in rest of the stock, lower heat and simmer for 10-15 minutes until al dente. There should be plenty of liquid left in the pot - add more stock if it looks dry.
 - 4.Turn off heat, stir in butter and grana Padano. Season with salt, black pepper, let it sit for 5 min's.
 - 5.Serve your risi e bisi topped with extra grated grana Padano and freshly chopped parsley, if wanted

Venice, Italy

THE CITY

Venice is a city in northeastern Italy and the capital of the Veneto region. It is situated on a group of 118 small islands that are separated by canals and linked by over 400 bridges. As a UNESCO World Heritage Site, Venice is recognized as part of the artistic and architectural patrimony of all humanity.



THE TOUR

Our one-hour tour will begin in front of St. Mark's Basin. We'll learn how Venetians live in a city surrounded by water, with no cars. We'll pass in front of the ancient Palace of the Prisons, the Bridge of Sighs and the medieval Doge's Palace. Upon entering St. Mark's Square, we will get an appreciation of the nine-centuries old St. Mark's Basilica decorated with more than 80,000 square feet of golden mosaics. The tour ends at the 300-year-old Café Florian, the oldest coffee house in the world. This tour will transport you to a place that has been ranked many times as the most beautiful city in the world.