Travel, eat, and drink like a local.

Questions?

(646) 694-8178
hello@discover.live
www.Discover.live

“Magnificent Medieval Architecture”
A LIVE, VIRTUAL TOUR TO ASSISI, ITALY
**Famous Drinks**

**AFFOGATO**

Famous as the birthplace of Saint Francis and Saint Claire, Assisi is considered to be the second pilgrimage town in Italy after Rome. It is also a UNESCO World Heritage town thanks to the very well preserved medieval aspect. You don’t have to be religious to enjoy the beauty of this postcard-perfect town.

**PASTA ALLA NORCINA**

**Ingredients:**
- 400 g Penne
- 200 g ricotta cheese
- 300 g salsiccia (Italian sausage)
- 1 onion
- 1 Clove garlic
- 50 g parmesan cheese
- Salt, Pepper
- olive oil extra virgin

**Directions:**
1. First peel and finely dice the onion and garlic. Cut the salsiccia, remove the skin and chop coarsely.
2. Heat a large frying pan with a drizzle of olive oil. Add the garlic and diced onion and sweat over medium heat for about 5 minutes.
3. Then add the chopped salsiccia and fry for another 5 minutes until golden brown.
4. Meanwhile, bring a large pot of generously salted water to a boil and cook the penne according to package directions until al dente.
5. Now add the ricotta to the pan and deglaze with a ladle of pasta water. Mix everything well and simmer on low heat.
6. Once the pasta is al dente, drain directly into the pan. Add the grated Parmesan, season with salt and pepper, mix thoroughly and let rest briefly.
7. Arrange on deep plates and enjoy immediately.

**THE CITY**

The city of Assisi is considered by many to be the global symbol of peace. The city constantly had to adapt to the increasing numbers of pilgrims at first and then cultural tourists resulting in various building projects that can still be seen today. Pilgrims have been coming to Assisi, Italy since the 13th century to venerate St. Francis, who was born and buried there. It is a hill town located in the Region Umbria in Central Italy, this area is considered to be the ideal combination of Culture, Nature, Gastronomy and Spirituality and these four elements will be part of the tour. Assisi is one of the best preserved medieval towns in the world.

**THE TOUR**

This tour will lead you from the eastern Pilgrim’s Gate all the way to the world famous Saint Francis Basilica passing monuments, panoramic views and picturesque medieval streets while your guide enchants you with her storytelling and local knowledge.

**Make Your Own**

**ITALIAN CREAM SODA**

**Ingredients:**
- 8 fluid ounces carbonated water
- ¾ fluid ounce passion fruit flavored syrup
- ¾ fluid ounce watermelon flavored syrup
- 1 fluid ounce half-and-half cream

**Directions:**
1. Fill a tall glass half full with ice.
2. Fill to 2/3 with carbonated water.
3. Pour in watermelon and passion fruit flavored syrups, then float the half-and-half cream on top. Stir when ready to drink.

**CROSTINI ALLA NORCINI**

Crostini are popular in Umbria, little toasted bits of bread topped with various spreads, like crostini al tartufo (with black truffles) or chicken liver crostini (with capers and lemon). Crostini alla norcina, is made with a blend of anchovies, truffles, and chicken liver.

**PORCHETTA**

Pork carved right off a stuffed, herbed young pig, porchetta is an Umbrian delicacy. You’ll see this around lunchtime, served on thick rolls as a sandwich, or at dinner, as an option for an antipasto.

**TAGLIATELLE OR FETTUCCINE WITH RAGU**

You can’t leave central Italy without trying at least one of its ragu variations. It’s nothing like what you find in the States; with little to no tomato, it’s made from simmering down minced veal or pork (or both) along with carrots, onions, celery, and lots of spices, maybe even some tartufi!

**CROCINO**

Crocino has been in existence for over 50 years. Its’ spice, herbs, and blend is a closely guarded secret. However, it has a depth of clove spice with woody and bitter notes. It is served in an ice-filled glass with a slice of orange to bring out its amber tones.

**CROSTINI ALLA NORCINA**

Pork carved right off a stuffed, herbed young pig, porchetta is an Umbrian delicacy. You’ll see this around lunchtime, served on thick rolls as a sandwich, or at dinner, as an option for an antipasto.

**TAGLIATELLE OR FETTUCCINE WITH RAGU**

You can’t leave central Italy without trying at least one of its ragu variations. It’s nothing like what you find in the States; with little to no tomato, it’s made from simmering down minced veal or pork (or both) along with carrots, onions, celery, and lots of spices, maybe even some tartufi!

**CROCINO**

Crocino has been in existence for over 50 years. Its’ spice, herbs, and blend is a closely guarded secret. However, it has a depth of clove spice with woody and bitter notes. It is served in an ice-filled glass with a slice of orange to bring out its amber tones.

**AFFOGATO**

Affogato is a non-alcoholic Italian beverage taken as a dessert. It is made with espresso, chocolate shavings, and gelato served in tall, clear glass.

**SHAKERATO**

Shakerato is an Italian variation of ice coffee. It is made up of sweetened espresso and ice cubes that are shaken in a shaker. It is served in a stemmed glass with creamy vanilla. Additionally, it has a frothy layer on top when pouring the drink and is best during summer.

**Mix Your Own**

**ITALIAN CREAM SODA**

**Ingredients:**
- 8 fluid ounces carbonated water
- ¾ fluid ounce passion fruit flavored syrup
- ¾ fluid ounce watermelon flavored syrup
- 1 fluid ounce half-and-half cream

**Directions:**
1. Fill a tall glass half full with ice.
2. Fill to 2/3 with carbonated water.
3. Pour in watermelon and passion fruit flavored syrups, then float the half-and-half cream on top. Stir when ready to drink.