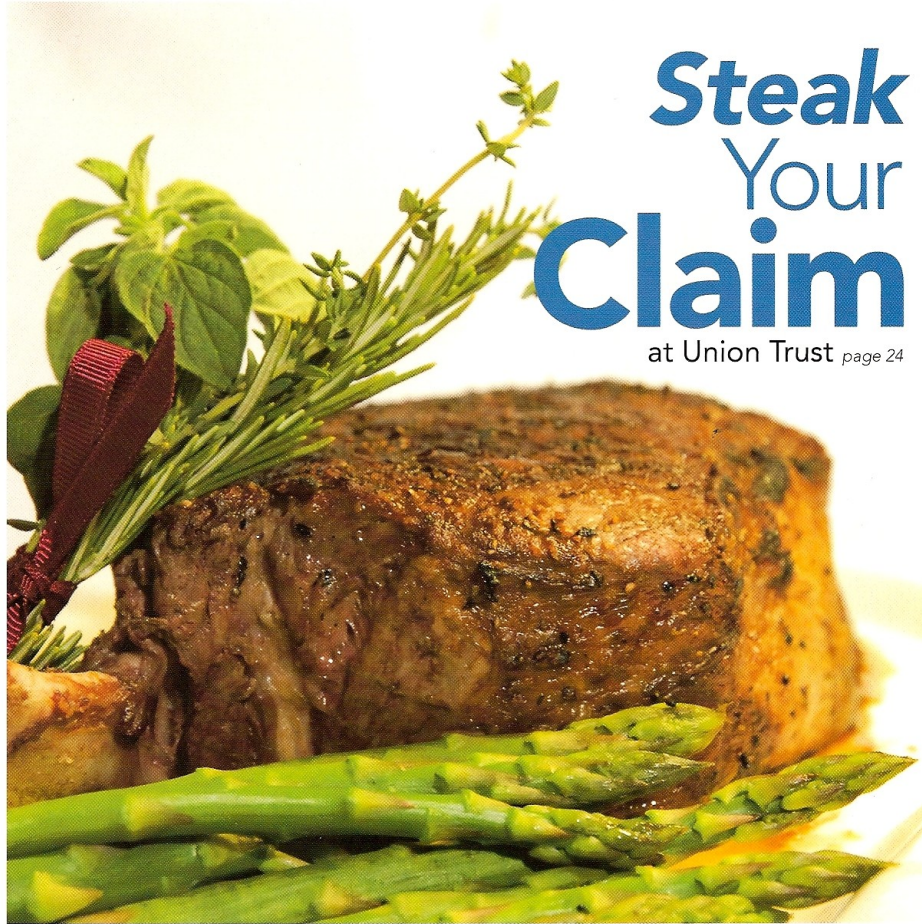


PHILADELPHIA

Summer 2009

# DINING OUT

the great restaurants of philadelphia



## Steak Your Claim

at Union Trust page 24

**TASTES AND TRENDS TO FEED YOUR INNER FOODIE**

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# Secrets of the Boot



Work and play on Italy's most loved agriturismo villas

by Anna Ceraldi

Nothing jump-starts the senses faster than day-dreaming of an Italian vacation. It's impossible not to conjure up images of golden afternoons lingering on a vine-covered terrace, sipping a rich Amarone and dreaming of your next meal. When planning a trip, why not immerse yourself fully in the Italian culture and live *la dolce vita* at one of the many agriturismos scattered throughout the Tuscan and Umbrian countryside?

The word "agriturismo" is derived from the Italian words for agriculture and tourism, which basically translates to vacationing in restored farmhouses, monasteries, and villas that also serve as working farms. In addition to all the benefits of a hotel room or furnished apartment, you can embrace the DIY spirit by participating in grape harvests, joining in the annual olive-picking, learning to cook traditional dishes in on-site kitchens, or whipping up a meal in your own cucina using meat and produce grown or raised on the property.



Peter Zin



Peter Zin

## Agriturismo Cretaiole | Tuscany | [cretaiole.it](http://cretaiole.it)

Located in the center of Tuscany's stunning Val D'Orcia just a few miles from the beautiful town of Pienza, Agriturismo Cretaiole is run by the wonderfully hospitable Moricciani family. In renovating the 14th century farmhouse, the family has preserved unique architectural features while furnishing each of the six apartments with all the modern amenities. Guests have access to produce and meats from the family's 70-hectare farm, including pork, chicken, eggs, rabbit, and fresh vegetables from the garden. Exquisite olive oil is also available, produced from the land's 900 olive trees, some more than 500 years old. If you're interested in a cooking lesson, Isabella Moricciani is happy to share family secrets while leading the traditional *pici* pasta-making classes. The most important Tuscan lesson of all: "Simplicity makes miracles."

### Features:

- Pasta Making Classes*
- Grape Harvest and Olive Picking*
- Visit to Olive Press*
- Truffle Digging*
- Wine Tasting in nearby Montalcino (Brunello and Nobile labels)*
- Hiking and Mountain Biking*
- Private Tour of the Hermitage of Pienza, owned by the Moricciani family*