



FERRARA'S FOOD FESTIVAL

1ST - 5TH NOVEMBER 2023

This is a five-day festival dedicated to showcasing Ferrara's finest products and regional specialities. Throughout the day there will be cooking demonstrations, talks, aperitifs, food and wine tasting opportunities plus dessert and bread competitions between towns and farmhouses. There are also some very interesting guided tours of Ferrara and live music, concerts and restaurants which are taking part in the event. Here are just a selection of events from the programme which we think you may enjoy:

Food stands are open every day in Piazza Trieste, Piazza Savonarola and Piazza Castello from 9 a.m. – 8 p.m.

*The events listed below are all taking place in **Piazza Municipale** unless stated otherwise.*

Wednesday 1st November

10 a.m. Official opening ceremony.

10 a.m. – 6 p.m. Have fun playing games from past times.

1 p.m. – 2 p.m. 'Lunch is served!' - Students from the local cookery school will prepare a starter for the public to taste.

3 p.m. – 5 p.m. 'Tortello di Zucca Champions League' – Local towns will compete to produce the best pumpkin filled pasta. Who will win? Come and watch!

6 p.m. – 7 p.m. A guided tasting session of Ferrara's Vermouth Ambrato Brondi.

7 p.m. – 8 p.m. 'Aperitivo Estense' - Cocktail time! Discover Bar Brasserie B70's signature cocktail-



Visiting Ferrara

Guided tour of Mediaeval Ferrara and the Jewish Ghetto

Meeting at 10 a.m. in front of the Cathedral

Cost: €15 (children up to the age of 12 are free) to be paid in cash on the day.

You must book in advance: 346 3178104 or email ferrettisilvia@fastwebnet.it

Guided Tour of Castello Estense – ‘Places of Power, Intrigue and Stories of Love’

Meeting at 11.45 a.m. in the Castel’s courtyard next to the wishing well.

Duration: 1hour 30

Cost: €15 for the guided tour (children up to the age of 12 are free)

+ Castle’s admission. The guide will give €1 discount from each adult’s Castle entrance ticket. Plus for each paying adult, one child enters the Castle for free. Pay in cash on the day.

You must book in advance: 346 3178104 or email ferrettisilvia@fastwebnet.it

Guided Tour of Palazzo Schifanoia

Meeting at 3 p.m. at Palazzo Schifanoia

Duration: 1hr 30

Cost: €15 for the guided tour (children up to the age of 12 are free) + the entrance fee to be paid on the day in cash.

You must book in advance: 346 3178104 or email ferrettisilvia@fastwebnet.it

Ghost Tour around the City

Meeting in front of the Castle’s cannon (Piazza Castello)

Duration: 1hr 30

Cost: €15 (children up to the age of 12 are free) to be paid in cash on the day.

You must book in advance: 346 3178104 or email ferrettisilvia@fastwebnet.it



Thursday 2nd November

- Midday – 1 p.m.** Come and taste a very traditional pie which was a favourite at the Estense court. It is called ‘Pasticcio Ferrarese’. It is made from a buttery pastry case, which can be savoury or sweet, filled with pasta in a meat and cream sauce.
- 2 p.m. – 3 p.m.** Students from the local cookery school will prepare a delicious first course for you using local ingredients.
- 3 p.m. – 4 p.m.** ‘Italy versus Slovenia’ an exciting pumpkin competition to watch.
- 4 p.m. – 6 p.m.** ‘Foodlab’ with fresh pasta and local wine tasting.
- 6 p.m. – 7 p.m.** ‘Three Bitter Spritz aperitif’ – A new experience for all you ‘Spritz’ lovers!
- 7 p.m. – 8 p.m.** ‘Aperitivo Estense’ – a cocktail and tapas prepared by the bar ‘Orco Bacco’.

Visting Ferrara

A Guided Tour of Renaissance Ferrara

Meeting at 10 a.m. in the Castle’s courtyard next to the wishing well.

Duration: 1hr 30

Cost: €15 (children up to the age of 12 are free) to be paid in cash on the day.

You must book in advance: 346 3178104 or email ferrettisilvia@fastwebnet.it

A Stroll around the Jewish Area


Meeting at 2.30 p.m. in the Castle’s courtyard next to the wishing well.

Cost: €15 (Children up to the age of 12 are free) to be paid in cash on the day.

You must book in advance: 346 3178104 or email ferrettisilvia@fastwebnet.it

Friday 3rd November

- 11 a.m.** Locally grown rice on sale. Proceeds will go to cancer research which is being conducted by one of Ferrara’s most important research associations ‘A-Rose’.
- 11 a.m. – midday** ‘The sweet side of Slovenia’. A Slovenian pastry chef, in cooperation with Ferrara’s local cookery school, will prepare a special dessert for you to try.
- Midday to 1 p.m.** ‘Tastes from the Delta’ – an opportunity to try some of the local seafood.

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- 2 p.m. – 3 p.m.** A talk about the importance of a healthy diet as a means of preventing cancer.
- 3 p.m. – 4 p.m.** Local farmhouses ('Agriturismi') compete to prepare the best 'Zuppa inglese' a traditional dessert which some translate as the English 'trifle'.
- 4 p.m. – 5 p.m.** 'Bondeno Terra del Pane e Delle Sagre' – Discover more about the local food fairs ('Sagre') in this cooking show. You can try lots of tiny samples of 'Cappellacci', catfish, duck, savoury truffle and frog.
- 6 p.m. – 7 p.m.** 'Aperitivo Estense' – This time, two local wines will be presented to you, accompanied by a savoury appetizer created by the cookery school.

Visting Ferrara

A Guided Tour of Ferrara - The Metaphysical Side of the Town

Meeting at 2.30 p.m. in the Castle's courtyard next to the wishing well.

Duration: 1hr 30

Cost: €15 (Children up to the age of 12 are free) to be paid in cash on the day

You must book in advance: 346 3178104 or email ferrettisilvia@fastwebnet.it

A Guided Tour of the Local Monasteries

Meeting at 2.30 p.m. in front of the Cathedral

Duration: 1hr 30

Cost: €15 (Children up to the age of 12 are free) to be paid in cash on the day.

You must book in advance: 346 3178104 or email ferrettisilvia@fastwebnet.it

Food Walking Tour Easy

This exciting food walking tour of Ferrara starts at the Castle then moves to Saint George's Cathedral and back to Palazzo Ducale. You will taste a delicious local meat called 'Zia Ferrarese' and 'Ciccioli' a type of pork scratchling, Ferrara's famous bread 'La Coppia', appetizers such as 'Pasticcio di maccheroni', local wines, typical desserts and the Ferrarese liqueur 'Zabov'. You can enjoy all this food while admiring the town and soaking up its historical atmosphere as you tour the town,

Duration; 2hr 30

Cost: €55 (which includes all the food and drinks specified in the tour at the three stops)

A minimum of 8 participants

Information & to book: info@ferrarascoprire.it Tel: 0532 206276



Saturday 4th November

9 a.m. Look out for the enormous sign 'Ferrara' made out of one of its local products! City centre.

10 a.m. – 6 p.m. Have fun playing games from the past. Piazza Castello.

11 a.m. - midday Edoardo Raspelli, a well-known Italian food critic, writer and television personality, will interview the Italian chef Alessandro Panichi. He will delight and surprise the audience with fun recipes based on Emilia Romagna's delicious pear.

Midday – 2 p.m. 'I Pannini Ferraresi' – The chef Daniele Reponi will prepare three sumptuous sandwiches which he has created just for this food event. He will use three important ingredients from the region: asparagus, pear and 'Salama da Sugo'.

1 p.m. - 2 p.m. 'Il Pranzo è Servito' – 'Lunch is Served!' This time the students from the local cookery school will prepare a second course for you!

2 p.m. – 3 p.m. Edoardo Raspelli returns to interview the Italian chef Matto Antonietello who will delight and surprise the audience with fun recipes using Emilia Romagna's pear.

3 p.m. – 4 p.m. A cooking demonstration of how to use quinoa in two different ways. The first recipe is a cold dish which uses a local fish and black sea salt. The second one uses quinoa to make delicious crackers and to create a tasty snack or appetizer.


4 p.m. – 5 p.m. 'Piatti Stellari' – Igles Corelli, a famous Italian chef, presents to you the blue crab, which has been in the news recently. The chef will demonstrate how an invasive species for the Adriatic shores can become a delicious and healthy resource for us.

5 p.m. – 6 p.m. Camai Gin Tasting Session

5.30 p.m. – 7.30 p.m. Historical court parade around the city centre, re-enacting the celebrated reunion between Lucrezia Borgia and Alfonso d'Este.

5.45 p.m. Watch a flag-waving exhibition in front of San Paolo's church in honour of this noble couple.

6 p.m. – 7 p.m. Award ceremony for the documentary/film 'L'incantevole Lucrezia Borgia' which tells the extraordinary story of one of Ferrara's most important symbols of the city, Lucrezia Borgia.



6.30 p.m. In front of the Cathedral you can watch the re-enactment of the wedding ceremony between Alfonso and Lucrezia.

7 p.m. – 8 p.m. ‘Aperitivo Estense’ – It is time for an aperitif which features two local wines accompanied by some delicious appetizers courtesy of the local cookery school.

Visting Ferrara

A Guided Tour of the Jewish Ghetto

Duration: 1hr 30

Cost: €15 (Children up to the age of 12 are free) to be paid in cash on the day.

You must book in advance: 346 3178104 or email ferrettisilvia@fastwebnet.it

Food Walking Tour PLUS

Meeting at the Castle at 10 a.m. the tour will set off for ‘Messibugo’ - a restaurant where you can taste some important products such as the ‘Ricciola’ (a type of buttery bread) and ‘Brazadini’ - an almond biscuit which is dipped in a sweet, thick wine. The tour continues to the most famous street in Ferrara, Ercole I d’Este, where you will stop off at Palazzo dei Diamanti to taste ‘Zia Ferrarese’ - a special luncheon meat with garlic as well as pumpkin filled pasta ‘Cappellacci’ with ragù and ‘Il Diamantino’ pasta served with a white ragù sauce. These will be accompanied by a glass of wine of choice. The tour goes past some of the most notorious sights in the centre of Ferrara including ‘Via delle Volte’ where some traditional desserts and a glass of Zabov will be waiting for you!

Cost: €66 which includes a guided tour of the Renaissance, Mediaeval and Jewish ghetto area of Ferrara (aprox. 3 hours), the stop off food places with the snacks and drink as described in the programme.

For further information or to book: info@ferraradascoprire.it – 0532 206276

Guided Tour of Castello Estense – ‘Places of Power, Intrigue and Stories of Love’

Meeting at 11.45 a.m. in the Castel’s courtyard next to the wishing well

Duration: 1hour 30

Cost: €15 for the guided tour (children up to the age of 12 are free)

+ Castle’s admission. The guide will give €1 discount to each adult’s Castle entrance ticket. Plus for each paying adult, one child enters the Castle for free. Pay in cash on the day.

You must book in advance: 346 3178104 or email ferrettisilvia@fastwebnet.it



A guided Tour around Ferrara – Following in the footsteps of Lucrezia Borgia

Meeting at 2.30 p.m. in the Castle's courtyard next to the wishing well.

Duration: 1hr 30

Cost: €15 (Children up to the age of 12 are free) to be paid in cash on the day

You must book in advance: 346 3178104 or email ferrettisilvia@fastwebnet.it

Sunday 5th November

9 a.m. Look out for the enormous sign 'Ferrara' made out of one of its local products!
City Centre.

10 a.m. – 6 p.m. Have fun playing games from the past. Piazza Castello.

10 a.m. to midday The food festival will be broadcasted live on television!

11 a.m. – midday A talk about how eating well can help prevent heart diseases.

Midday to 1 p.m. The town of Portomaggiore will present some of its most important products which you will be able to taste.

1 p.m. – 2 p.m. 'Il Pranzo è Servito' – 'Lunch is Served' by the students from the local cookery school. This time they will prepare a typical dessert for you!

2 p.m. – 3 p.m. A cooking show demonstrating how to use garlic, which is grown in and around Voghiera.

4 p.m. – 6 p.m. There will be a variety of street parades with music and dancing in the city centre.

5 p.m. – 6 p.m. 'Aperitivo Estense' – This time Apelle Cocktail Bar will conjour up a special cocktail just for you!

6 p.m. to 7 p.m. 'Hidden Spirits' – Discovering whiskey with Andrea Ferrari.

Visting Ferrara

Cookery Classes to Learn How to Make 'Cappellacci'

Meeting at 9.50 a.m. at Palazzo Pendaglia in Via Sogari 3

For further information: infotur@comune.fe.it Tel: 0532 419190

A Guided Tour of Ferrara: Between Mediaeval and Renaissance

Meeting in font of the Cathedral at 2.30 p.m.

Duration: 1hr 30

Cost: €15 (Children up to the age of 12 are free) to be paid in cash on the day.

You must book in advance: 346 3178104 or email ferrettisilvia@fastwebnet.it



A Guided Tour of Palazzo Schifanoia

Meeting at Palazzo Schifanoia at 3 p.m.

Cost: €15 (Children up to the age of 12 are free) to be paid in cash on the day.

You must book in advance: 346 3178104 or email ferrettisilvia@fastwebnet.it

Family Special at the Estense Castle - Stories of cooks and recipes at Court

At 4 p.m. on Sunday 5th November (meeting 10 minutes beforehand)

Perfect for children under the age of 12 and for adults.

Duration: 1 hr 15

Cost: €8 children aged between 5 and 12

€4 children aged 13 + and adults

Free up to to the age of 4

This does not include admission to the Castle. However, for every paying adult, one child enters for free.

You must book in advance infotur@comune.fe.it Tel: 0532 419190

Concerts at Teatro Comunale

Wednesday 1st November at 8.30 p.m.

RAI's National Symphonic Orchestra directed by Robert Trevino

For tickets go to: <https://ferraramusica.it/eventi/orchestra-rai-trevino/>

Sunday 5th November at 4 p.m.

Ethio-Gnawa Possible Worlds – Traditional dance and music from Ethiopia

For tickets go to: <https://www.teatrocomunaleferrara.it/events/event/ethio-gnawa-possible-worlds/>

Exhibitions

Ferrarese Artists

Museo di Casa Romei (Via Savonarola 30) and Museo Archeologico Nazionale (Via XX Settembre, 124) are presenting an exhibition of Ferrarese artists including Alberto Pisa and Giovanni Battista Crema.

Casa Romei: *Sundays – Wednesdays 8.30 a.m. – 2 p.m. Thursdays to Saturdays 2 p.m. – 7.30 p.m.*

Archeology Museum: *9.30 a.m. – 5 p.m. Closed on Mondays*



80 Obsessions. A Journey through Ferrara's Cinema'

Factory Grisù, Via Mario Poledrelli, 21

This is a free exhibition which tells the story of some of the greatest early cinema filmed in Ferrara and the Delta.

Restaurants - Estense Menu

Here are some restaurants which are celebrating Ferrara's cuisine during this food festival. We suggest that you book in advance as it will be a busy weekend.

Trattoria La Romantica, Via Ripagrande 36

1st – 4th November 12.30 p.m. – 2.40 p.m. & 7.45 p.m. – 10 p.m.

Sunday 5th from 12.15 p.m. – 2.30 p.m.

Tel: 0532 765975

Example of a traditional set menu €34 (which includes table & service charges)
'Pasticcio Ferrarese', 'Salama da sugo' with mashed potatoes and chocolate
'Tenerina' cake.

Take Eat Easy, Via Spadari 1

1st – 4th November 12.30 p.m. – 3 p.m. & 6.45 p.m. – 10 p.m.

Sunday 5th November lunch only.

Tel: 3452546017

Example of a set menu: 'Pasticcio Ferrarese' with truffle, 'Cappellacci' with ragù.

Tiffany, Piazza Municipio, 24

Midday to 3 p.m. & 6 p.m. – 11 p.m. Closed on Tuesdays.

Tel: 0532 685081

Example of a set menu: pumpkin and potato cake with spinach and cheese,
'Cappellacci' with toasted almonds and orange, 'Salama da Sugo' with mashed
potatoes and chocolate 'Tenerina' cake.

Giori, Piazza Savonarola 1

11 a.m. – midnight

Tel: 0532 209341

Example set menu: meat and cheese platter, 'Cappellacci' with ragù, sausage and
potatoes, chocolate 'Tenerina'.



‘Molto piu che Centrale’, Via Boccaleone 8

12.30 – 2.15 p.m. & 7.30 p.m. 10.15 p.m. Closed on Tuesdays

Tel: 0532 188 0070

Example of a set menu: ‘Pinzini’ (fried bread) with luncheon meats, ‘Cappellacci’, ‘Cappelletti’ in broth, ‘Passatelli’ pasta, ‘Salama da Sugo’ with mashed potato.

Cusina e Butega, Corso Porta Reno, 28

12.30 – 3.30 p.m. & 7.30 p.m. – 11 p.m. Closed on Tuesdays.

Tel: 0532 209174

Example of a set menu: meat and cheese platter with ‘Pinzini’ (fried bread) and ‘Piadina’ (a type of Italian flat bread), ‘Cappellacci’ with ragù or butter and sage, ‘Salamina da Sugo’ with mashed potato, chocolate ‘Tenerina’ cake.

I Piacere di Lucrezia, Via XX Settembre 61

7.30 p.m. – midnight, Sundays from midday to 3 p.m.

Tel: 328 5656547

Example of a set menu €35. Local wine included, ‘Salama da Taglio’ (salami), fried cream, ‘Cappellacci’ Igles Corelli style, ‘Pasticcio Ferrarese’, ‘Salama da Sugo’ with polenta, chocolate ‘Tenerina’ cake.

Brododigo, Via Saraceno 19

Wednesday & Thursday 7 p.m. – 11.45 p.m. Friday 7 p.m. – 11 p.m.

Saturday 12.30 p.m. – 3 p.m. & 7 p.m. – 11.45 p.m.

Sunday from 12.30 p.m. – 3 p.m. & 7.30 p.m. – 11 p.m.

Mondays & Tuesdays closed.

Tel: 0532 1880532

Example of a set menu: small silver seafish, clams, spaghetti with clams, grilled eel, chocolate ‘Tenerina’ cake or ‘Zuppa Inglese’.