



The World Fellowship of Rotarian Gourmets

The World Fellowship of Rotarian Gourmets is a group of Rotarians dedicated to promoting gourmets as a fellowship. This fellowship operates under the auspices of Rotary International, but is not an agency of, nor controlled by, Rotary International. Rotary International. (January 2019 Mtg. Bd. Dec. 115)

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4th INTERNATIONAL MEETING 25–27 SEPTEMBER 2026

THE EVENT IS LIMITED TO 100 PEOPLE



FOOD TOUR

An exclusive journey through culture, flavours and timeless beauty, in the heart of the most authentic Apulia. Three days designed to offer a refined experience, where culinary excellence blends with art, history and enchanting landscapes.

Friday 25 September – Welcome to Bari

- **17:30 – 18:00** – In the late afternoon, participants will be welcomed in the evocative setting of the prestigious Teatro Petruzzelli, a true cultural icon of the city. Following the gathering, the doors of one of Italy’s most fascinating theatres will open for an exclusive guided tour of the foyer and the majestic auditorium, where architectural elegance and history blend to create a timeless atmosphere.
- **20:30** – The evening will continue with an elegant welcome dinner at the historic Circolo Unione: a sophisticated social occasion where guests can savour the authentic flavours of Apulian tradition, reinterpreted with taste and care, in an elegant and charming setting.



Saturday 26 September – Exploring the villages and flavours of the Itria Valley

09:00 – The day will begin with a coach journey to the beautiful Itria Valley, a land of idyllic landscapes, ancient olive trees and unique architecture.

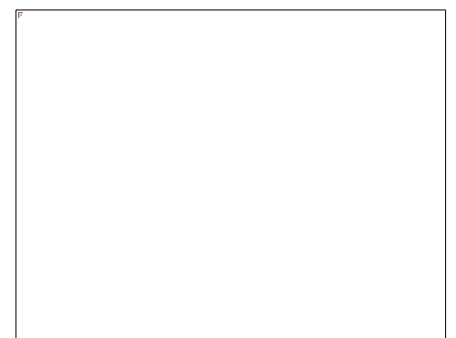
10:00 – 11:30 – First stop: Ostuni, the famous “White City”, which enchants visitors with its maze of whitewashed alleyways, flower-filled balconies and breathtaking views of the Adriatic Sea. A guided tour will allow you to fully appreciate its charm and history.



12:30 – Next, an immersive food and wine experience at Osteria Sant’Anna: an engaging live cooking demonstration will guide guests on a journey to discover the secrets of local cuisine, culminating in a lunch brimming with authentic flavours and local produce.

17:30 – In the afternoon, we will continue on to Martina Franca, a Baroque gem renowned for its elegant historic centre, with its stately mansions, exquisite churches and an atmosphere of times gone by.

20:30 – In the evening, dinner at La Chiesa di Chietri restaurant, nestled in the peaceful Apulian countryside: a sophisticated culinary experience, where tradition and creativity come together in a stunning natural setting.
Masterclass by Tronere di Turi (Brasciola), chef Pierluca Ardito





09:30 – The final day will be devoted to exploring Bari, a vibrant and authentic city, suspended between past and present. A guided tour will take guests through the narrow streets of the historic centre, amidst aromas, traditions and views steeped in history, offering a deep insight into the soul of the city.

The tour will include a visit to the majestic Norman-Swabian Castle, an imposing symbol of the city, before continuing along the characteristic Strada delle Orecchiette, where the women of Bari still prepare the famous local pasta by hand, offering an authentic glimpse into daily life.

We will then pass through the charming medieval quarter, amidst arches,

hidden courtyards and picturesque views, until we reach the Cathedral of San Sabino, a significant example of Apulian Romanesque architecture. The tour will continue with a visit to the famous Basilica of San Nicola, a place of great spirituality and a meeting point between cultures,

concluding in the lively squares of the Market, the social heart of the city, brought to life by the scents, colours and typically Mediterranean atmosphere.



13:30 – The tour will conclude with an elegant lunch at the Roof Restaurant of the Grand Albergo delle Nazioni, offering a splendid view of the seafront: a final moment of togetherness and enjoyment, the perfect way to bid farewell to this unforgettable experience.

COST: €360.00 per person

(excluding the Fellowship grant)

Bookings and payment in full can be made from 08 April until 30 June 2026, subject to availability (limited to 100 places).

Refunds are available for those who cancel for serious, documented reasons (illness, accident, bereavement) by 31 August 2026.

ALL PARTICIPANTS MUST REGISTER AND MAKE PAYMENT IN ACCORDANCE WITH THE INSTRUCTIONS

Registration:

<https://iscrizioni.cicsud.it/cmsweb/Login.asp?IDcommessa=2664&Lang=IT>

For further information, please contact C I C SUD (Italian Congress Centre)

Ms Lucia Coriolano, tel. 080 504 3736

Accommodation and transfers to and from the airport are at the participants' expense.

The meeting point for all events is the TEATRO PETRUZZELLI

- **Bus transfers throughout the tour;**
- **Welcome dinner at the historic Circolo Unione;**
- **Guided tour of Ostuni and Martina Franca;**
- **Food and wine experience with a cooking demonstration and lunch at Osteria Sant'Anna;**
- **Dinner at La Chiusa di Chieti restaurant;**
- **Guided tour of the city of Bari;**
- **Closing lunch at the Roof Restaurant of the Grand Albergo delle Nazioni;**
- **Photographer + videographer + a tour guide.**

• All members are reminded to bring their aprons and badges.

• Dress code: smart casual for the evening of 25 September – dinner at Circolo Unione.

• Casual dress code for all other meetings

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