



Bologna Gourmet Experience

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Overview

3-day gourmet itinerary in Bologna, Italy for food lovers, balancing classic trattorias, hands-on experiences, and a Michelin-starred dinner for maximum flavor in minimal time.

Day 1 • Bologna, Italy



Classic Bologna morning

Begin your time in Bologna with espresso and a pastry at Caffè Terzi or Gamberini, two beloved local institutions. Afterward, wander through the historic Quadrilatero district to get oriented. This compact area is filled with cheese shops, salumerias, fresh pasta counters, and bakeries—an edible introduction to the city.



Classic Bologna lunch

Dine at Sfogliata Rina or Tamburini, both excellent choices for your first authentic Bolognese meal. Order the classic tagliatelle al ragù—this is the dish Bologna is famous for, and it’s done best here.



Afternoon tastings and stroll

Enjoy informal tastings at Salumeria Simoni, where you can sample mortadella, prosciutto, and regional cheeses. Spend the rest of the afternoon strolling beneath Bologna’s famous porticoes, a UNESCO World Heritage site and a perfect way to walk off lunch.



Traditional Bolognese dinner

Have dinner at Trattoria Anna Maria or Drogheria della Rosa. Both serve deeply traditional dishes such as tortellini in brodo or lasagne verdi alla bolognese, paired beautifully with local Lambrusco.



Pasta-making class

Take a hands-on pasta-making class with a local sfoglina. You'll learn how to roll fresh egg pasta by hand and shape traditional tortellini and tagliatelle, while gaining insight into the rhythms of everyday Bolognese cooking.

Lunch from your class

Enjoy the pasta you prepared during your class. Few meals are more memorable than eating dishes you've made yourself—especially in Bologna.



Mercato delle Erbe and aperitivo

Keep things light with a visit to Mercato delle Erbe, where locals shop for produce, bread, and wine. Stop for an aperitivo at Marsalino or Enoteca Storica Faccioli before dinner.



Michelin-starred dinner at Ahimè

Dine at Ahimè (1 Michelin Star). This contemporary restaurant honors Bolognese culinary traditions while presenting them in refined, creative ways. Expect an elegant tasting menu focused on seasonal ingredients and thoughtful technique. Reservations are essential.

Day 3 · Bologna, Italy



Sanctuary of San Luca and morning coffee

📍 Location
Sanctuary of San Luca

Visit the Sanctuary of San Luca, either by walking part of the porticoed path or taking the San Luca Express train. The panoramic views over Bologna are well worth the effort. Enjoy a relaxed coffee afterward near Porta Saragozza.



Lunch at Trattoria di Via Serra

Dine at Trattoria di Via Serra, a favorite among locals for its seasonal menu and consistently excellent execution. Advance planning is recommended.



Edible souvenirs and final gelato

Spend your final hours shopping for edible souvenirs: Parmigiano Reggiano, traditional balsamic vinegar, and vacuum-packed mortadella are all easy to bring home. Finish with gelato from Cremeria Santo Stefano or Sorbetteria Castiglione.

Departure from Bologna

Leave Bologna satisfied, inspired, and already thinking about your next return to Italy's most delicious city.