



A FOODIE DRIVE

CHEF **MASSIMO BOTTURA** WHIPS UP A WEEKEND TOUR OF CULINARY TREATS AND CULTURAL HIGHLIGHTS.



Massimo Bottura, outside Modena's Osteria Francescana.

Modena-born Massimo Bottura recalls his grandmother making pasta dough twice daily to serve the family fresh tortellini for lunch and dinner. "In her hands, the dough became a translucent yellow sheet that illuminated the dark rooms closed off from the summer's heat," he says. At his Michelin-starred Osteria Francescana he draws on the local bounty he remembers from his childhood dinner table: Parmigiano-Reggiano cheese, balsamic vinegar, and *prosciutto crudo*.

Antica Osteria del Mirasole, a trattoria near Modena.



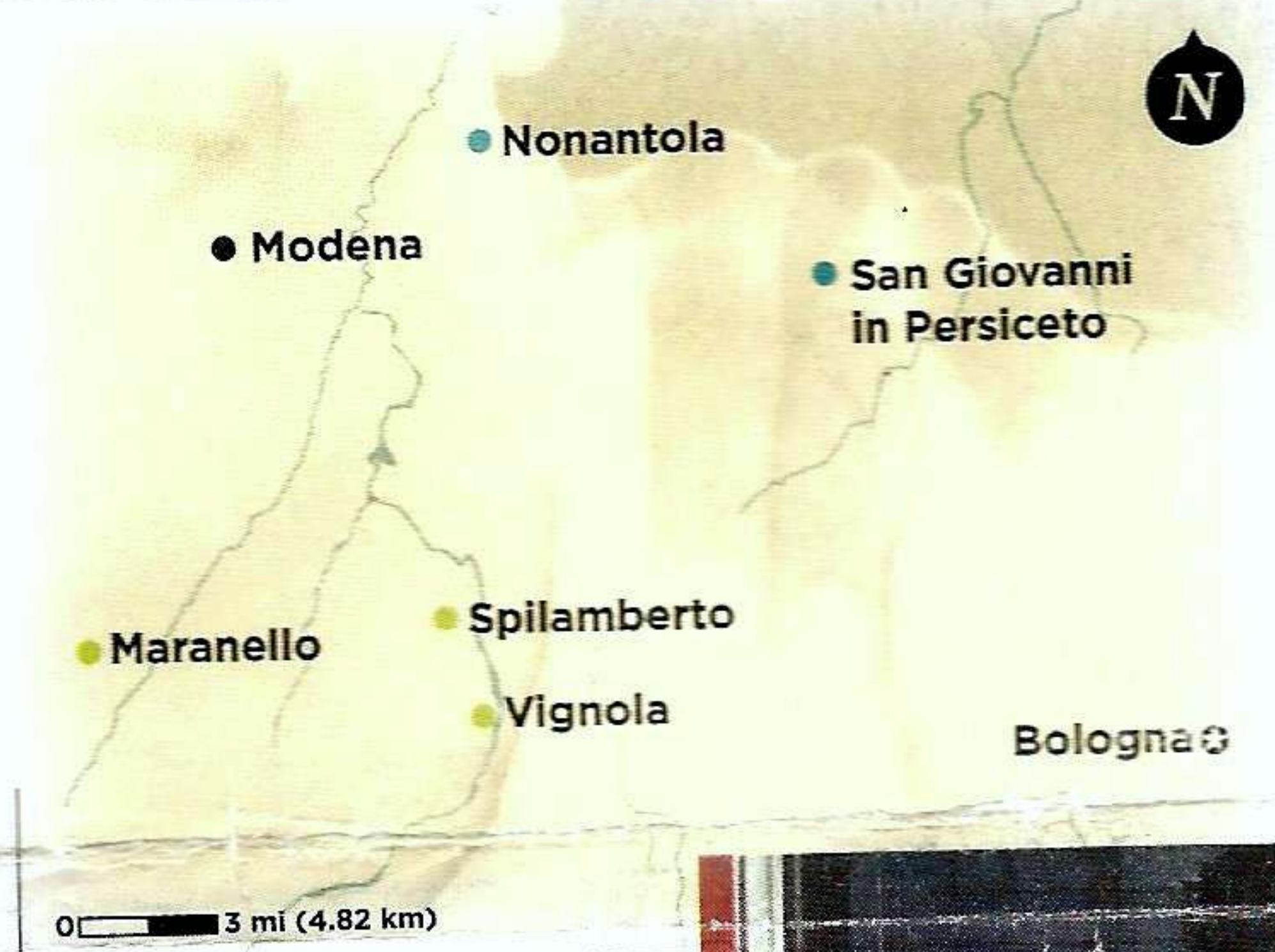
organic Parmigiano-Reggiano dairy (a tour finishes with a sampling of cheeses). End the day over dinner at **Hostaria del Mare** (29 Via Castelmardo, Modena; 39-059/238-561; dinner for two \$150). Bottura's pick: chef Vittorio Novani's fresh pasta with *ricci* (sea urchin).

DAY TWO

Do as the Modenese do and visit the covered market of **Albinelli** (13 Via Albinelli; 39-059/212-218; mornings only). Pick up lunch to go at Panini Schiavoni, a stall with unusual sandwich fillings (smoked swordfish; toasted pine nuts). The road leading to **Museo Galleria Ferrari** (43 Via Dino Ferrari; 39-0536/949-713), in Maranello, offers many scenic spots for a spontaneous picnic. Then swing by



Pasticceria Gollini's torta barozzi.



Pasticceria Gollini (2N Via Garibaldi, Vignola; 39-059/771-079), whose flourless *torta barozzi* chocolate cake is a secret family recipe from the 1800's; enjoy it at a table beneath a pretty covered walkway. Then head to the medieval town of Spilamberto and visit the **Museo del Balsamico Tradizionale** (28 Via Roncati; 39-059/781-614; museodelbalsamico-tradizionale.org) and select a bottle of syrupy black vinegar—make sure it's labeled *tradizionale*, which means it's made from aged grape must with no



Outside the Museo Galleria Ferrari, in Maranello.

added sugar. Where to spend your last evening of the weekend? At Modena's innovative **Osteria Francescana** (22 Via Stella; 39-059/210-118; dinner for two \$125), of course. A tasting menu has a play on a regional panino: "memory of a mortadella sandwich," a cube of crunchy foccacia with mortadella foam.

DAY ONE

Check in to **Hotel Cervetta 5** (5 Via Cervetta, Modena; 39-059/238-447; hotelcervetta5.com; doubles from \$140), an unpretentious hotel in the city center. Then drive 20 minutes east to the **Abbazia di Nonantola** (3 Via Marconi; 39-059/549-025) to see an eighth-century monastery with an imposing vaulted interior. Continue 10 miles to **Antica Osteria**

del Mirasole (17A Via Matteoti, San Giovanni in Persiceto; 39-051/821-273; lunch for two \$100), a rustic trattoria where owner Franco Cimini grills steaks from the region's *bianca modenese* cattle. Pair your lunch with a glass of Lambrusco or Sangiovese (drivers: the bottle can be recorked for later). Before returning to Modena, stop in the suburb of Cittanova for **Hombre** (320 Via Corletto Sud; 39-059/510-660), an

Denotes a Great Value (rack rate of \$250 or less)

ROAD-TRIP TIP

Hire a vintage car—a 1960's Alfa Romeo Duetto or a Fiat 500—from **Slow Drive** (noleggioautodepoca.eu; from \$330 for two days). Pickups can be arranged in Modena. Or keep it simple with a rental from **Avis** (avis.com), which has a Modena location.



A 1968 Fiat 500