



VIA MEDINA

Eat. Experience. Explore.



**Culinary  
Experiences  
Cooking Courses**

**ViaMedina is a culinary project, exploring ideas inside and out of the kitchen.**

Private chefs Mark and Ginger Medina Rios settled in Tuscania five years ago after working in Michelin starred restaurants all over the world.

Since then, they have fallen in love with the recipes, the stories, and the people that make this one of the most authentic regions of Italy.

ViaMedina offers private dining, cooking classes, and bespoke travel arrangements to create unforgettable experiences for families and groups.

They combine years of experience in global kitchens with their knowledge of Italian culture and cuisine to give you an inside look at one of the world's most exciting culinary treasures.

**Don't just tour. Explore.**



***"One cannot think well, love well, sleep well,  
if one has not dined well".***

- Virginia Woolf



## **PRIVATE DINING**

There is so much to love about the Tuscia region, and there's nothing more satisfying than sharing it with guests.

We create menus using local ingredients from small producers throughout Central Italy, taking classic recipes and flavours and adding our signature twist.

We develop menus to suit every season, or can create a bespoke menu that ticks every box on your wish list.

Custom wine pairings can also be organized and the winemaker can come to your event and personally guide you through the experience.

**Contact us for more information on menus and rates.**

## SAMPLE MENU

### *Antipasto*

#### **Sgombro sott'olio con pesto di fiori di zucca**

One of the first indicators of warmer days is the appearance of zucchini flowers on market stands. We turn those fragile blooms into a delicate pesto to accompany in house confit mackerel and poached zucchini to create unique flavors from local ingredients.

### *Primo*

#### **Spaghetti alla chitarra cacio e pepe**

The 'chitarra' was invented around 1890 in the province of Chieti, in the Abruzzo region of Southern Italy. These square strands are hand made and paired with the quintessential Roman flavors of cacio e pepe: aged pecorino and black and pink peppercorns.

### *Secondo*

#### **Filetto di maiale con radicchio, ciliegie e cipolle**

What is June without cherries?

As festivals celebrate their arrival around the region, we add them to a chicken jus to complement a lardo wrapped pork filet, roasted radicchio and slow roasted Tropea onions.

### *Dolce*

#### **Pera in spumante**

As the saying goes: if life gives you pears, cook them in sparkling wine. These mini Corsican pears are steamed in Sergio Mottura spumante and filled with a delicate blend of oats, local walnuts and hemp seeds.





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## **DINE IN OR OUT, AROUND THE WORLD**

With partners around the region we can organize a meal for you in some of the most extraordinary locations you'll ever see. From farmhouses to palaces and everything in between, we can show you hidden corners of Italy that will exceed even your grandest expectations.

If you're looking to stay in, we can come to your rental property or home anywhere in the world and bring Italy to you.

**For the experience of a lifetime, get in touch with us today and let's start planning!**

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