

MONDENA



**CULINARY
TRAVEL
GUIDE**



BACONISMAGIC.CA



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BaconIsMagic.ca

I've spent most of the last five years wandering the world on my own. Most of it eating or looking for something for my next meal.

And while I've always loved to eat that's not what drives me to find the best spot to eat or most traditional meal.

From the very first day, when I landed in Mexico without knowing any Spanish, I learned that food would always allow me to interact with locals in a way I couldn't because of the language barrier.

And slowly as I learned Spanish I was able to connect with people more and more. One of my proudest moments was knowing enough Spanish in Oaxaca to ask the women in the market about fruit I had never seen before.

Food is more interesting than the weather and usually less controversial than world politics and so it's always a great conversation starter, especially when you want to know more about a culture.

People's eyes light up when they talk about their mother's cooking, or dishes they grew up with. They share recipes and cooking techniques with pride and gossip about what spot has a great reputation but another spot is really the best.

In many countries dishes point to a moment in history, whether it be from new immigrants, poverty or war.

This is the first of many guides. I wanted to create something to help people overcome the fear of looking foolish.

It's an amazing feeling to be able to enter a market or restaurant with confidence and order food and recognize customs..

Knowing when to eat or the special cocktail of the region. It's small things like this that we take home with us. and share stories with friends.

My hope is to give you inspiration to book a trip to Modena. You can click on restaurant names to reach their websites and I've linked to videos I created from my time in Modena.

It really is a wonderful place and one I hope to soon bring Chef Rouge and my family. Small enough to feel cozy and friendly enough to want to return. Modena is a city for food lovers.

BUON APPETITO!

BRING ON THE FOOD POUR

THE BREAD BASKET OF ITALY

**DISCOVER WHY
THIS CITY IS ONE
OF THE MOST
IMPORTANT IN
EMILIA ROMAGNA**



**DOWNTOWN**

The historic neighborhood is restricted to most vehicles but you must watch out for cyclists.

WELCOME TO MODENA

Located in the Emilia Romagna region in Northern Italy, it's a short train ride from Florence, Milan and Venice.

The Emilia Romagna region is undoubtedly the capital of gastronomy, coined the bread basket of Italy with its proximity to so many incredible food products like pasta, air cured prosciutto, parmigiano-reggiano and the incomparable Modena balsamic vinegar.

While most people only visit Bologna and maybe Parma as a day trip, Modena is worth its own exploration.

It was once home to heavy weights Ferrari and Luciano Pavarotti but remains

a quaint town that has been wealthy long enough not to sell out to tourism.

The historic district is a vehicle restricted area so only residents, tourists and some local operators can drive their car in - the remainder use bicycles to get around.

This is a wealthy city, making it safe and easy to navigate. A living city, it doesn't exist for tourism; in fact it seems to be an after thought as there is no tourist zone. You'll find locals in the popular restaurants and bars as well as the main market.

LET'S EAT





BREAKFAST LA COLAZIONE

7-10:30AM

Much different than what exists in the UK or North America, breakfast in Modena is modest. It is often served with hot coffee and milk (caffè e latte) and something sweet, either bread with condiments or fette biscottate cookies.

In fact many Italians eat breakfast at a bar on their way to work, ordering cappuccino or espresso with a cornetto pastry.

If you are eating at a hotel restaurant you can also find cappuccino, cereal, fruit and yogurt.

Don't worry if this doesn't seem robust enough as it's common to have a second breakfast mid-morning. You can easily find a coffee and small panino to satisfy you until lunch.

LUNCH IL PRANZO

1-3PM

As with much of Europe, this is the most important meal of the day as well as the largest.

Many Italians go home to eat lunch and so there is a *pausa pranzo* - similar to the Spanish siesta and many shops close down 1-4pm.

If you're not keen on a large lunch with several courses you can get a panino at a bar, piadineria or tigellerie.



APERITIVO

7-9PM

Aperitivo is not an Italian happy hour. In fact, drinks are more expensive, but includes snacks at the bar. As Italians eat at a later hour, it acts as a pre-dinner drink and snack with friends.

As students, many locals used this as an all-you-can-eat buffet as you can often order a drink and eat for under 10 Euro. But keep in mind not all aperitivo are the same, while some bars will have pizza and pasta, others serve chips and crostinis.

In Modena you'll find locals on Via Taglio, where young and old pack the bars and pour out onto the streets.

ORDER LIKE A LOCAL

Any cocktail from gin and tonic to mojito is available but the local choice is Spritz made with Campari or Aperol (lower alcohol) mixed with sparkling wine and water.



DINNER LA CENA

8-10PM

ANTIPASTO

Slices of cured meats with cheese – shaved parmesan cheese served with culatello, mortadella, prosciutto and salame. Also try baccalà salted cod fritters, polenta fritters or gnocco fritto.

PASTA

While pasta is more common at lunch you'll find it on the menu at dinner. Tortelloni and big brother tortelloni are fresh egg pasta filled with a mixture of meat or ricotta and/or pork and vegetables.

SECONDO

The home to delicious pork, be prepared to find it many different ways and opportunities to try it with the classic balsamic sauce.





EAT LIKE A LOCAL
IT IS CUSTOMARY
TO CHOOSE MORE
THAN ONE COURSE

ANTIPASTI

Cured meats, cheeses and small plates to share.

PRIMI

The first course and more substantial than antipasti. Expect a pasta dish, likely tortellini, tortelloni, lasagne, tagliatelle or gramigna.

Don't be fooled by those who tell you Italians eat smaller portions of pasta than their American cousins - they are the same so if you plan on also eating a main course you may want to split the pasta.

SECONDO

Our equivalent to the main course - a full serving of meat.

CONTORNO

Side dishes served with the secondo, these vegetables are almost always served on a separate dish.

Non Voglio
Perderti...

Ti Amo ♡ P.

**DECIPHERING
RESTAURANT
NAMES**

RESTAURANTS IN ITALY WERE ONCE DISTINGUISHED BY NAME.

SO AN OSTERIA WOULD BE DIFFERENT FROM A RISTORANTE AND DIFFERENT FROM A TRATTORIA

TODAY IT'S NOT SO SIMPLE AS OWNERS CHOOSE NAMES ON A WHIM



BAR

Not surprisingly you can order alcohol here. Locals also come for their morning coffee, inexpensive snack or sandwich during the day.

You will find people standing up at the bar, but be warned if you choose to sit at a table and a waiter serves you, the price will be higher.

CAFE

The same concept as a bar but with another name. Come here for a drink and bite to eat at night or inexpensive snack and caffè during the day.

ENOTECA

A wine bar, but you can also find cheese and cured meats. Some may have a kitchen, which would also include pizza or simple main dishes.

OSTERIA

While osteria once meant a traditional wine bar with fairly priced food, it is not so today.

The term “osteria” now often reflects a desire to cook traditional dishes but price can vary.

In some cases you can buy a slice of pizza. Ask for *pizza al taglio* and point to what you'd like, how

OSTERIA ONCE MEANT A PLACE OF RELIEF WITH WINE AND ACCOMMODATION. TODAY IT SIMPLY MEANS A TRADITIONAL RESTAURANT.

Most notably in Modena, Osteria Francescana is a Michelin star restaurant with the price tag to boot.

PASTICCERIA

A pastry shop and café. If you'd like more elaborate pastries or sandwich with a morning cappuccino head here.

PIZZERIA

Exactly as it sounds, although some are more formal with a dining room and pasta options while others are for take-out.

Regardless, this is a great place to dine on a budget.

much and pay by the weight.

RISTORANTE

Generic restaurant, expect to pay more than a pizzeria but the price varies wildly.

Take note that in any restaurant, no matter the name, it is customary to order more than one course.

TAVOLA CALDA

Cafeteria-type restaurant, great for those on a budget.



HOW TO ORDER LIKE AN ITALIAN

**ORDERING IN ITALY CAN BE VERY CONFUSING
THE BEST THING TO DO IS WATCH WHAT
LOCALS DO AND FOLLOW THEIR LEAD**

Many bars and cafes have a counter and a few tables.

Sometimes you need to pay the cashier first and show your ticket to the bartender at the counter.

Other times you can pay and order from the bartender.

At times, you can also pay at the counter and then sit down. If you pay at the counter and would like to sit ask if it is okay as there may be an incremental charge.

Every so often you can sit down and someone will serve you. Again this may be for an incremental charge.

Most of all don't be afraid. Eating at the bars and cafes are a great experience. Sit back and watch first.

DINING ETIQUETTE

**BE PREPARED TO LEAVE ALL YOUR PREVIOUS TENDANCIES BEHIND.
YOU'RE IN ITALY NOW AND IT'S TIME TO EAT LIKE AN ITALIAN**

Rule 1: Take your time. Be prepared to slow down - really slow down. Here's the bad news if you're hungry. It's normal to wait half an hour before you are served. The good news: you won't be rushed to leave. There is no pressure to turn the tables here.

You may be accustomed to asking for substitutions or dressing on the side - this is NOT the Italian way. Unless you have an allergy or have a special need (gluten-free, vegetarian) then order straight from the menu.

Practice the art of *scarpetta*. Picking up the plate to lick it clean is gauche but you can show your appreciation to the chef by mopping up the extra sauce with bread.

Fancy a cigarette? You cannot smoke in the restaurant but like much of Europe that doesn't mean you won't find smokers outside in the street,

COFFEE

PERHAPS THE SINGLE DEFINING DIFFERENCE OF COFFEE IN ITALY IS THAT IT IS OFTEN CONSUMED WHILE STANDING - SOMETHING THAT NEVER OCCURS IN NORTH AMERICA UNLESS ITS IN A DISPOSABLE CUP WHILE WALKING DOWN THE STREET.

CAFFÈ

Asking for coffee or normal coffee is an espresso.

Espresso is served on a saucer with a small spoon. Often you will also have a complimentary chocolate or biscuit.

Sometimes you are given a small glass of water. Some Italians say it is to cleanse your palate before drinking the coffee and others say it is for afterwards to refresh.

CAFFÈ HAG

Decaf espresso.

CAPPUCCINO

Espresso with a bit of steamed milk. Italians **only** drink this for breakfast, never in the afternoon

CAFFÈ LATTE

Most similar to a latte, hot milk with espresso in a large glass.

CAFFÈ AMERICANO

Most similar to American coffee, it's espresso diluted with hot water and served in a larger cup. While this may be available don't be fooled, Italians do not drink this, it is only for tourists.



CAFFÈ AMERICANO DECAFFEINATO

American decaf.

MACCHIATO

Espresso with a bit of steamed milk.

CAFFÈ SHAKERATO

Coffee with ice and sugar shaken like a cocktail.

CAFFÈ CORETTO

The most fun of them all, espresso with a shot of liqueur.

PAY LIKE A LOCAL

DON'T BE OFFENDED IF NO ONE HANDS CHANGE BACK DIRECTLY, THAT'S WHAT THE TRAY IS FOR

At bars, cafes and corner shops, the cashier usually gives change to you on a small plastic tray.

Rather than handing bills or change directly to the cashier simply place the payment on the tray. Your change will also be handed back on the tray - an important opportunity to count it and ensure it is correct.

The infamous cover charge *pane e coperto* is not a tourist tax and must be paid. There are few sit-down restaurants that do not have this charge but those that do must indicate it on the menu.

Italians don't tip. Most servers earn a living wage and aren't supported by tips. If your meal is a couple Euro short of a full bill it's customary to round-up.



WHERE TO

EAT





OSTERIA STALLO DEL POMODORO

LARGO HANNOVER, 63

This former horse stable is now a casual restaurant offering great, traditional dishes.

Chef Massimiliano 'Max' Tellol has published a gluten-free cookbook and offers many gluten-free meals at the restaurant including pasta and mains.

Click to Watch
How to Make
Tortelloni

STALLODELPOMODORO.IT

BAR SCHIAVONI

VIA LUIGI ALBINELLI, 13

Covered by every major travel publication, word is this tiny sandwich shop in the corner of the Modena market was sold to the sisters who worked there and unfortunately quality has suffered.

You wouldn't know that by the line-up of locals and friendly service.

With hearty options of traditional cotechino (right) or whimsical smoked salmon combinations it's worth a visit.





DA PANINO

RUA FREDA, 21

Love charcuterie? Love sandwiches? Eat here.

The owner of this new restaurant once worked at Michelin starred Osteria Francesca around the corner but left to open this small, but charming deli and sandwich shop.

The owner speaks English but the staff may not. Don't fret because it's a simple menu of sandwiches at a communal table so if you see something you like just point.

Click to Watch
Where to Eat
in Modena

DAPANINO.IT

RISTORANTE DA DANILO

VIA COTELLINI, 31

It's pretty tough to find a bad review of Da Danilo with swift service and comfort food. You'll find a true Modenese experience here, seated next to families and groups of friends.

For the adventurous, try the bollito misto, traditional boiled, stuffed pig trotter, head and tongue.

My personal favourite is the mostarda di frutta, it looks like strange candied jelly but this sweet and spicy condiment pairs perfectly with meat.





HOSTARIA CARDUCCI

VIA CANALINO, 73

Another great option if you're looking for traditional food, charcuterie and a local crowd.

This is THE place to try traditional meat in balsamic sauce, I highly recommend the guanciale - but then again who doesn't adore pork cheek?

HOSTARIACARDUCCI.IT



RISTORANTE DA ENZO

VIA COLTELLINI, 17

Simple clean decor with classic food.

Like much of Modena, this Ristorante da Enzo is casual, filled with groups of friends and happy servers, happy to offer recommendations.

Try the handmade fresh pasta or lasagna.

Fancy dessert? Order the traditional Barozzi cake with marscapone from Vignola.

L'ERBA DEL RE

VIA CASTEL MARALDO, 45

After a few days of eating traditional food, treat yourself to fine dining.

Chef Luca Marchini's food is rooted in tradition, like this balsamic risotto with a moden touch and thoughtful approach to the tasting menu.

Don't worry if you don't have formal wear. While there are white linens and haute service aplenty, you'll find locals wearing jeans.

MERCATO



Mercato Albinelli is a modestly sized market that can be explored in an hour or two, not surprisingly there are no tourist stalls. This is a working market but vendors are friendly to tourists and will offer suggestions for local treats. It's a cheap place for lunch and is often recommended for great food souvenirs, offering DOP products.

Note, the market also practices pausa pranzo opening from 6:30-2:30pm and 4:30-7:30pm



TRATTORIA LA CAMPAGNOLA

VIA CÀ BAROZZI, 12-41058 VIGNOLA

One dish that is difficult to find in Modena is borlenghi, as this thin crepe-like bread is time consuming to make and therefore usually for social gatherings.

However, if you venture outside to rural Vignola there are two restaurants which specialize in it.

Delicious but rich, the borlenghi are stuffed with Modenese pesto and parmesan. Order one to start and wait to see if you'd like more.

BEST RESTAURANTS I MISSED

HOSTERIA GIUSTI

One of the oldest delis in the world, it was established in 1605 and while it is highly praised, it only has four tables - or eight in the summer. It is widely praised for delicious, traditional food. *Via Luigi Carlo Farini, 46*

OSTERIA FRANCESCANA

Chef Massimo Bottura is a heavy weight in the food world with three Michelin stars. With only 12 tables and menus beginning at 130€ you may opt to dine at his more casual, less expensive brasserie Franceschetta 58, *Via Stella, 22*

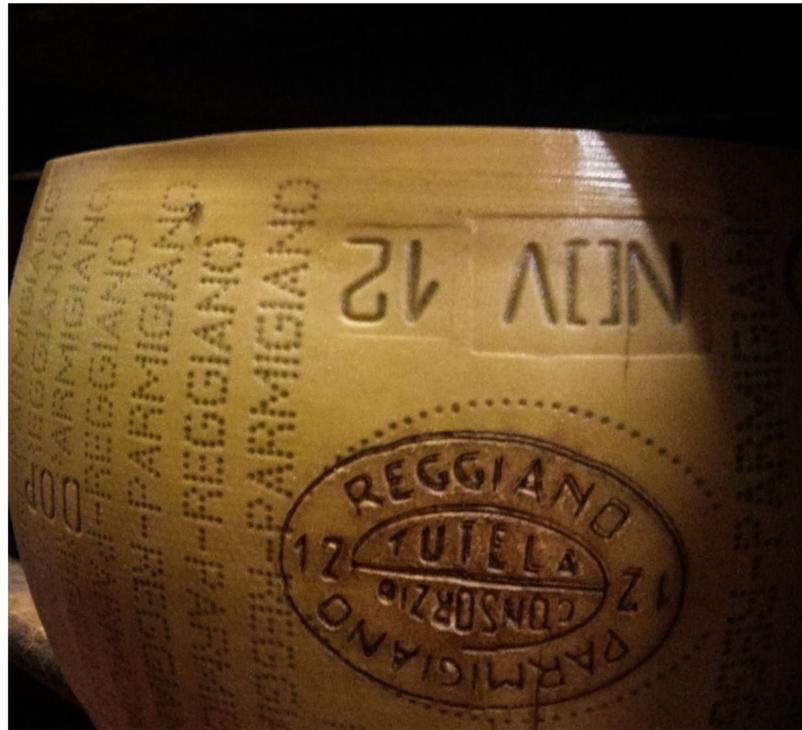
OSTERIA DA ERMES

This osteria is run by Ermes and his wife, with a small menu that changes daily and what many locals proclaim to be the best representation of Modenese food.

Show up at 12pm if you would like to be seated. I arrived at 1:30 and it was the height of lunch with a line out the door. I hand signalled to Ermes that I was solo and he threw his hands up in the air in despair and asked another person in the queue to explain in English that I must return in an hour as the singles table was full. *Via Ganaceto, 89*



TRADITIONAL FARE

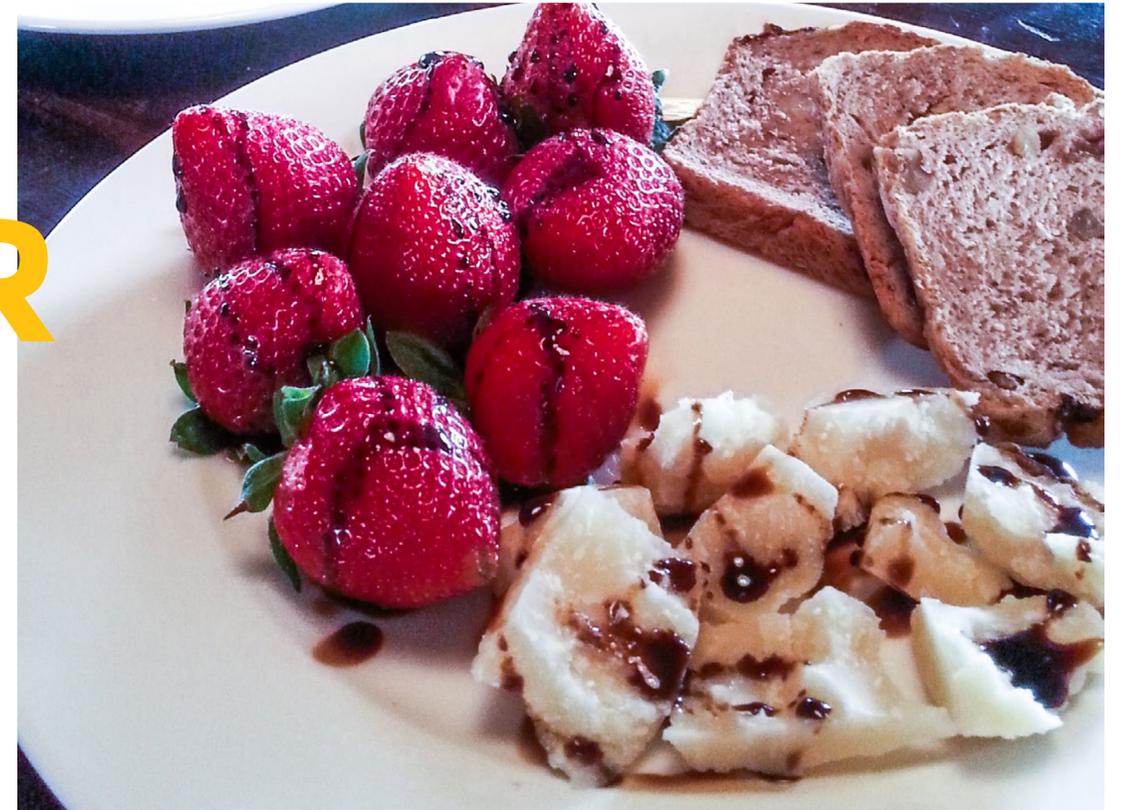


The OG of the charcuterie world, prosciutto is made from the hindquarter of a pig that was once salt-cured and dried in open air.

Today the process is a bit more scientific but the principles are the same as the word prosciutto literally means to suck out the moisture.



BLACK GOLD: BALSAMIC VINEGAR



Modena's aceto balsamico tradizionale is much different than anything you've bought at the supermarket which could be classified in comparison as fools gold.

For this reason there are several different balsamic vinegar products that you can buy – and while there is a degree of quality difference from one to another, each has its own use,

HOW TO BUY BALSAMIC VINEGAR

You can buy directly from a producer or salumeria or at Mercato Albinelli. Be sure to taste first and try many varieties. The DOP balsamic is incredible but condimento and IGP can be great for every day use.

THE REAL DEAL: ACETO BALSAMICO TRADIZIONALE DI MODENA

One of the DOP items, or Protected Denomination of Origin, balsamic vinegar is held to very strict standards including what grapes are used, how it is produced and can only be sold in a specific bottle

Produced directly from the cooked juice of only Trebbiano and Lambrusco grapes harvested in the region and aged for at least 12 years in casks. It must have the name tradizionale and be bottled in the proper bottle with a seal and stamp. Extra vecchio indicates an age of at least 25 years.

This is a very special product, never cooked, and use with drops on fruit, ice cream, bread or cheese.

THE FIRST RUNNER UP: CONDIMENTO

The good stuff follows very strict methods of aging so if the producers discover the vinegar to be too acidic or some other fault they cannot add a complementary grape to help round out the flavour if they want to qualify as DOP.

However, this is possible as a condimento, which can also be aged up to 10 years but you'll find it in a different bottle and it's considered for more casual use.

THE GIRL NEXT DOOR: IGP

This isn't avoided by Italians, in fact it's the opposite as it's considered for everyday use on salads or grilled vegetables.

DOP balsamic is expensive and takes a long time to produce. IGP balsamic permits the use of other grape varieties typical to Modena, other manipulations and may be produced in only 3 years. You'll often see IGP balsamic on the tables of casual restaurants, feel free to use it on salads or cook with it to produce traditional balsamic sauce for meat.

WHITE BALSAMIC

Much more astringent than regular balsamic, it is produced by blending white grape juice with white vinegar and cooking at a low temperature.

It is usually exported to Nordic countries as well as North America and many in Modena believe this is a far inferior product that has a demand only because foreigners do not like to darken their food.



THE KING OF CHEESE

Another DOP product from Modena, the production of this cheese is also strictly defined with its authenticity easily identified by the markings on the side indicating where it was made and the date produced.

Parmigiano-Reggiano can only be produced in Bologna, Modena, Mantua, Parma and Reggio Emilia. And it remains a local product from the beginning as cows can only feed on local grass and natural vegetable feed. The cheese must be aged at least 12 months but it is common to find it aged for 24 months.

It is inspected and approved as an official DOP product when it meets both structural and flavour requirements ensuring that is a true product of the terroir and expertise of the region.



PARMIGIANO REGGIANO





TORTELLINI

Head to Bologna and you'll be told that tortellini, the circle-shaped filled pasta, is the pasta of that city but others say it is originally from neighbouring Modena.

The legend says that the birthplace of tortellini is actually "Locanda Corona" in Castelfranco, a small town between Bologna and Modena, and so it's becoming an ongoing debate with many food competitions to choose the best tortellini in the region.

The official recipe of tortellini Bolognesi is licenced and the filling is made of pork loin, ham, mortadella, eggs, nutmeg and parmigiano cheese.

It may not be noticeable to outsiders but the true difference between tortellini modenesi and bolognesi is the ratio of meat in the filling

Regardless of where you eat it, you'll find it served in capon broth or in brodo, it's a delicate dish that must be tried.



TORTELLONI

As the bigger brother, tortelloni is similar in shape but considerably larger and not served in brodo.

They are usually served with meat ragù or with butter and sage.

The filling is usually ricotta and parsley but you can find variations like the photo above of red turnip tortellone filled with robiola cheese.

[WANT TO KNOW MORE REGIONAL FOOD TO EAT IN MODENA?](#)
[CLICK HERE TO WATCH A VIDEO](#)



PESTO MODENESE

If traditional food in Modena wasn't rich enough, the people also invented an incredible pork spread of lard, garlic and rosemary.

Try it. Love it.



BOLLITO MISTO



MOSTARDA DI FRUTTA

This sweet and spicy condiment is made from candied fruit.

Try it while you're in Italy because it's impossible to replicate at home without real mustard oil, which is banned in North America as it is used to create home explosives.

Look for the Carrello dei Bolliti or boiled meat trolley when you are at Ristorante Danilo.

It may not be the most visually appealing meat but trust me boiled meat can be delicious. Sample pig trotter, tongue, capon, chicken, beef brisket and other meaty delights.

The spicy sweet mostarda is a perfect condiment, don't be put off by the bright candied meat in sugary syrup.



TORTA BAROZZI

Originally from Vignola, the rural community outside Modena, this flourless cake is often mimicked because of its popularity.

It's named for a famous Renaissance architect who originally designed the spiral staircase but was created by Eugenio Gollini in 1897. His pasticceria still exists today and unbelievably the ingredients continue to be a secret.



SO MUCH MEAT!



TIGELLE

Shaped somewhat like a flat English muffin, they take their name from the pan where they're cooked. With a crispy exterior and soft interior they are split open and filled with a variety of things from pesto modenese to prosciutto and arugula.

Try them at L'insolito Bar at Viale dell'Autodromo as they have won many prizes for their gnoccho frito.



GNOCCO FRITTO

This fried delight is not unique to Modena, you'll find it in Bologna as crescentina frita and in Parma as torta frita.

Like many great Italian dishes, it arose from the desire not to have any waste. Using the same dough as tigelle it must be eaten straight from the kitchen while it's still hot and fluffy. Or have it the next day at breakfast when it's cold with a cappuccino.

COPPA DI TESTA

Pork, higher part of neck and part of shoulder, meat is salted and massaged and then seasoned.

ZAMPONE

This Modenese stuffed pig trotter is traditionally served at Christmas and served with lentils.

COTECHINO

Originally from Bologna, you can find this boiled sausage throughout Emilia Romagna and beyond. It was historically served at New Year's with lentils but it can now be found all year round.

CULATELLO

If you love cured meats you must try culatello as it cannot be exported to the US due to preservation methods. It's most famous in the small, nearby town of Zibello. Pork is seasoned and salted and inserted into a pig's bladder, wrapped with twine and cured for a year.



WOULD YOU LIKE WINE WITH THAT?

Lambrusco is the wine to drink in Modena, resembling a sparkling red, it is double fermented first for alcohol and then for bubbles. It's a young, light wine that pairs well with rich Modenese meat and pasta.

If you want to dine like a true Italian you must end the meal with a digestive. In Modena ask for *Nocino*, made from unripe walnuts and aged for a minimum of 6 months.

PRODUCERS





AZIENDA AGRICOLA HOMBRE

A certified organic parmigiano-reggiano cheesemaker. Hombre makes award-winning cheese, butter and yogurt.

The milk cows are on site and apparently they play Mozart to help them relax. Watch the video here.

Tours are available and there is an antique car collection on-site you can visit for free.

Shop open Mon-Fri 9am-12noon, 3pm-6pm;
Sat 9am-12.30pm.

**STRADA CORLETTO SUD, 320
CITTANOVA MODENA**

www.hombre.it



ACETO MODENA

If you're looking to visit a family run boutique producer this is not the place.

Aceto Modena is a leader in balsamic vinegar production and after their original farmhouse was damaged from an earthquake they opened a modern headquarter.

Staff here are refreshingly open and with the hospitality of a small producer explain the differences between DOP, IGP and Condimento along with a generous tasting.

**STRADA BORELLE 120
CITTANOVA MODENA**

www.acetomodena.it



AZIENDA PROSCIUTTIFICIO NINI

A family owned company of nearly 100 years, while the methods of production have changed, it's only to reflect the traditional way to produce prosciutto in Italy. Watch the video here.

Tours are available to understand the methods to produce this DOP product, interestingly temperatures are much colder than that of jamon in Spain - reflecting the differences of the two climates which is evidenced in the flavour.

**VIA SICILIA, 61 SAVIGNANO
SUL PANARO MODENA**

www.prosciuttificionini.it

AFRAID OF GLUTEN?

Interestingly friends with celiac or an intolerance to gluten have told me they are afraid of Italy.

Somehow there is a myth that Italians don't experience the same issues. But I met many people who had celiac or knew someone close who did.

While there are great places like Stallo del Pomodoro that make many gluten-free pasta, all the restaurants I asked knew what celiac meant and could offer gluten-free options.

In fact at the Mercato Albinelli you can visit Stall 94, which specializes in gluten-free pastries.

DAL MESE DI MAGGIO
SARANNO IN VENDITA
PRESSO IL NOSTRO STAND
PRODOTTI
FRESCHI PER
CELLIACI
ANCHE SU ORDINAZIONE

PARLI ITALIANO?

MANY TIMES SERVERS ASKED ME IF "IT'S OK?" THIS IS NOT ASKING IF YOU LIKE YOUR FOOD, IT IS ASKING IF YOU ARE FINISHED.

I LOST TOO MANY PLATES FROM POLITELY SAYING YES I'M OK - HOLD ONTO YOUR FOOD AND SAY NO!

VORREI: I would like....

PER FAVORE: Please

GRAZIE: Thank you

PREGO: You're welcome

MI SCUSI: Excuse me

UN TAVOLO PER UNA PERSONA/DUE PERSONE: A table for 1/2 people.

QUALE E' LA SPECIALITA' DELLA CASA?: What's the house specialty?

COSA CONSIGLIA?: What would you recommend?

SONO ALLERGICO A...: I am allergic to..

SONO VEGETARIANO: I am vegetarian

NON MANGIO: I don't eat...

ACQUA: Water

BIBITA: Soft drink

BIRRA: Beer

VINO: Wine

BICCHIERE: Glass

UN BICCHIERE DI ACQUA PER FAVORE: A glass of water,

ACQUA GASSATA/NON GASSATA: Sparkling/ Non-sparkling water.

VORREI IL VINO DELLA CASA: I would like some house wine.

UNA BOTTIGLIA: A bottle

VORREI UN'ALTRA BOTTIGLIA, PER FAVORE: I would like another bottle, please.

CARNE: Meat

PESCE: Fish

NON HO ORDINATO QUESTO: I didn't order this

ANCORA UN PO' DI...: Some more

IL CONTO, PER FAVORE: Check, please.

SCONTRINO: Receipt

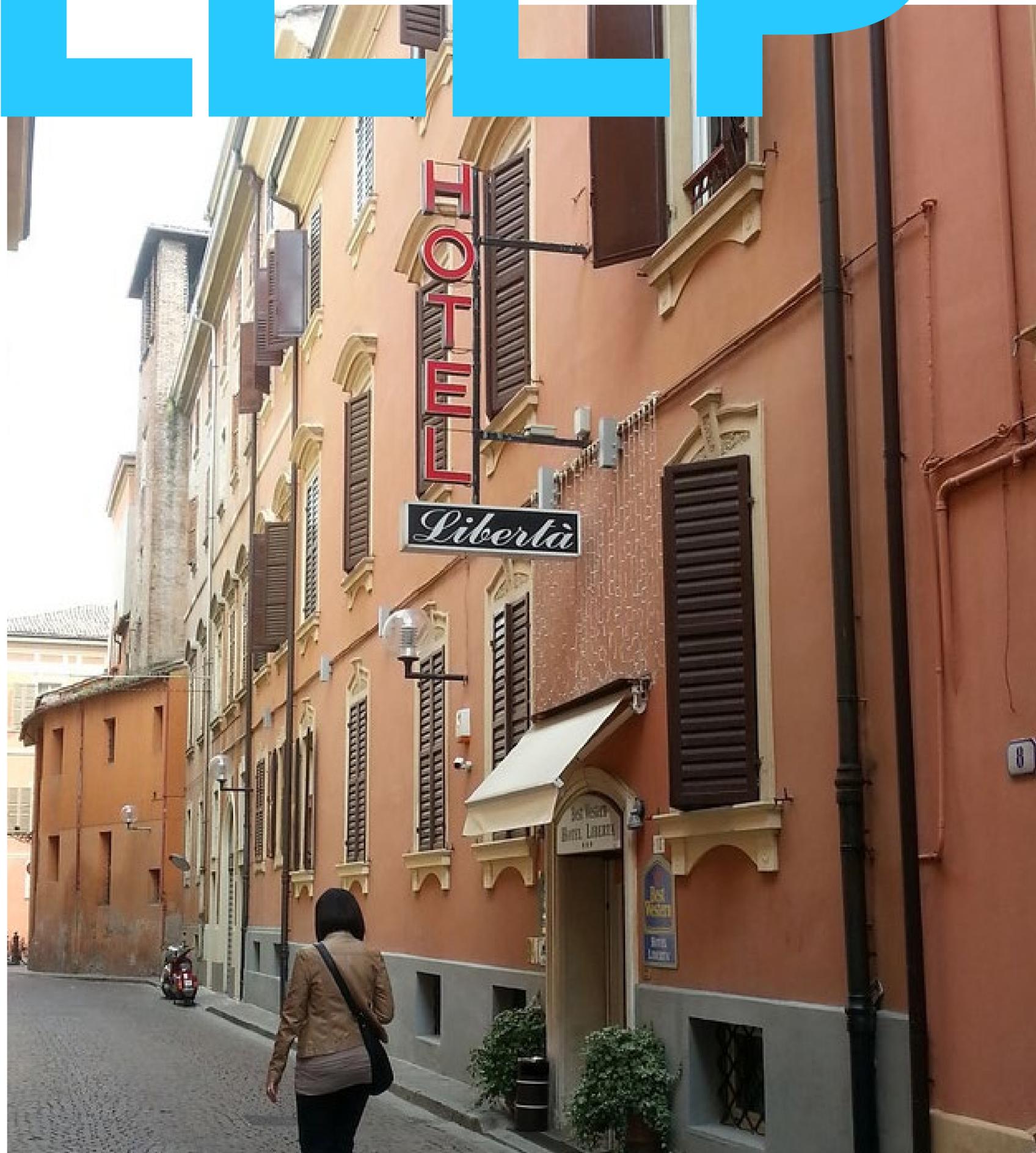


SLEEP

I stayed at the Best Western Hotel Liberta, located in the heart of the historic neighborhood. It makes walking anywhere very easy.

As it's located in an older building in the historic district, the amenities are a bit older and like most hotels in Europe the rooms are smaller than what we may be accustomed to in North America. But the staff is very friendly, helpful and the breakfast is plentiful. And really when you go to Modena you should only be in your hotel room to sleep!

VIA BLASIA, 10



MANGIA!



YOU'RE READY TO EAT

I hope you've found this guide helpful. I love feedback so please let me know if there's anything you'd like to see in future guides as they will be the first of many in the future.

If you like the videos please subscribe to my [YouTube channel here](#).

If you're interested in knowing what happens behind the scenes check out the [Bacon is Magic monthly newsletter](#).

GRAZIE MILLE!

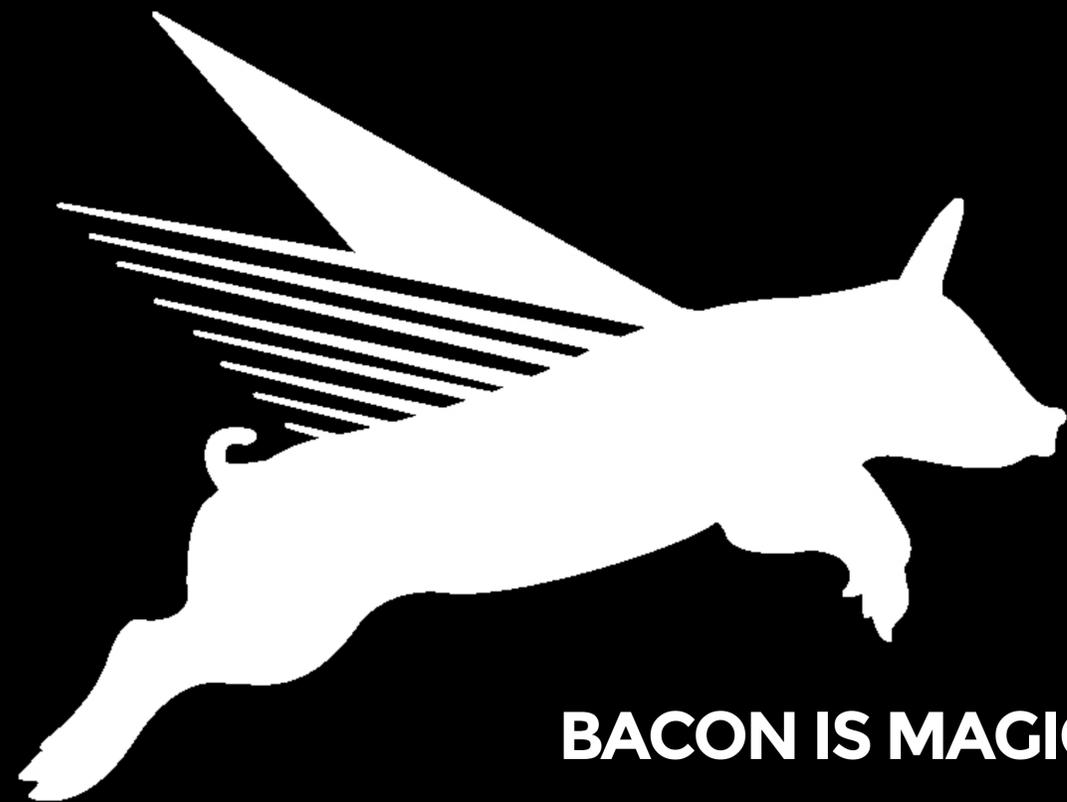


EMILIA ROMAGNA AND THE CITY OF MODENA

The region and city welcomed me with such hospitality that I would love to return. They were so helpful to find the right producers and restaurants, and Modena is now one of my favourite cities in Italy.

TASTE BOLOGNA

I met Andrea last year and we shot [this video](#) about food in Bologna. He's a local blogger and really does know all the best places locals go. I was happy to see him again in Modena as he continued to help me navigate through Italian customs.



BACON IS MAGIC