



WHAT'S NEW IN ITALY

AND THE REST OF EUROPE

News Digest of the
Italo-Australia Network

Your selected news guide
to Italy and Europe

October 2022

ISSUE 09





Italy's political saga



Luciano Pirrottina
Editor in Chief

Italy is never far from a political crisis. The last political election campaign of the 25th of September has been exceptional even by Italian standards, where 67 governments have taken turns since World War II.

What has been unusual about the election is that it has been the first time

in history that a political election has been held during the autumn season. Also, during a time when parliament was busy drafting the budget laws for the following year, and thirdly it has been a campaign compressed into two months. Furthermore, it has been the first time Italy voted to elect a parliament with a curtailed number of lawmakers, making competition to win a seat as aggressive as ever.

The European Union fears Italy's new government could seek to redraw some fundamental reform or investment commitments settled by the previous

government which had Italy commit to reform and to reboot its long underperforming economy, delaying or even jeopardising Italy's receipt of grants and loans worth billions of Euros.

All these factors make the election of the new government very important, as this is the first election in Italy since the beginning of the (Corona) pandemic for a country which has been experiencing a slow burn social, economic and political crisis for a long time.

Now it is time for the Italians to carefully test whether this political repositioning is not just an electoral manoeuvring.



A true hidden gem

Orta: the Italian lake hardly discovered.

There is a code of silence that surrounds Lake Orta in northern Italy. Visitors are reluctant to tell others about its beauty for fear of increasing the number of tourists. It is astonishing how few people, even Italians, know about this place. The people of Milan call it **La Cenerentola** (Cinderella) because they have long considered it the secretly superior sibling to the larger, money-blighted lakes of Como and Lake Maggiore. What makes Orta different, apart from its beauty, is the lake's mysterious, ethereal, almost supernatural quality; there is something for the soul as well as for the eye.

This is thanks in part to the architecture, in part to the enchanting island in its centre, but most of all to the intimate drama of its setting: the way mountains, weather and light are forever in counterpoint to the water itself. Sometimes fogs wreath the surface, shrouding the island and the opposite shore. Sometimes the snow falls silent and heavy as if the sky has sunk never to lift again. Sometimes the fierce sun burns for days as if no other climate were even possible. And sometimes the foehn wind thrashes the lake into fury.

The light changes by the hour. Look out in the morning and there is a mediaeval mist; by noon, the lake is clear as the Enlightenment; then, by sunset, a brooding romanticism descends. You never want to leave.

The lake has always been popular with writers in the 19th century, with Friedrich Nietzsche, Samuel Butler, Lord Byron, and Robert Browning. Other poets from all over the world spend time here to read and to replenish and indulge their imagination.

Orta San Giulio is built on the slopes of a steep hill (the Sacro Monte) that forms a peninsula jutting out into the lake. By day it looks longingly towards the beautiful island. By night, the gaze becomes even more amorous when the island is lit up and appears to float on dark water glistening with reflection. Its narrow streets in elegant and ochre charm are punctuated by sumptuous outbreaks of baroque. At one end of the square stands the town hall (1585); built on graceful columns, as if on stilts, it looks like the sort of place Caravaggio might have his cupid retire to sleep. A little up the hill, overlooking the many restaurants and cafes, stands the pale-peach parish church, the Chiesa

dell'Assunta, founded in the 15th century. It looks like the sort of place where Monica Bellucci (playing the version of Mary Magdalene) would come to weep midway through an Italian film about an impossible affair.

And what of the enchanted Isola San Giulio? Well, you can catch a boat to it all year round. Here the palazzos on the shore are lit by a low-slung evening sun in colours of pale sand and amber terracotta and the lake is sparkling on the water. You could even smell the flowers hanging from the balconies and trailing in the lake.

A circular interior path leads around the vast Benedictine monastery. The interior of the Romanesque basilica is an opulent and near overwhelming feast of art and sculpture. There is a 12th century pulpit carved out of serpentine marble from a quarry at nearby Oira.

The top of the hill was made a national park in 1980 and its woods and gardens are the perfect place for a little rest.

Lake Orta may not have the movie-star glamour of Como or the faded beauty of Lake Garda's Palazzi, but it more than makes up for that with unique and mysterious charm.



The façade of the building, a large hemicycle (or exedra) behind and at the same level as the eastern hemicycle of the forum was separated from the forum by a high wall of grey tufa, of which one brief stretch is preserved to some height. On either side of the hemicycle are two half-domed rooms, which may possibly have been auditoriums or classrooms.

The large hemicycle contains eleven shallow rooms opening onto the street, which look more like niches for statues than the shops (tabernae) that they probably were. Each had an imposing doorway of travertine and a little window over the door, as can be seen in the fourth taberna from the left. The forum cannot be seen from the lower level, but on the next level on the façade you can see the windows that illuminated a vaulted corridor within a view over the forum, with its great basilica, column and equestrian statue of the emperor.

The shops of the third level, unlike those of the lower two, had their backs to the forum, and opened onto a street on the other side of the hemicycle. The street, winding uphill from north to south, is known by the name Via Biberatica, which derives from the late Latin biber (drink or beverage).

Via Biberatica is interesting most of all for being the only well-preserved ancient street in downtown Rome and the best place in the city to imagine the ancient urban ambience. The best-preserved stretch, which abuts the foundations of Via Quattro Novembre, is paved with basalt and lined with travertine sidewalks. On either side are shops, some with balconies.

A staircase from Via Biberatica leads to the covered market hall, a magnificent two-story vaulted construction 30 metres long by 10 metres wide, north of the great hemicycle. It is lined by two rows of six shops on two levels. It is one of the finest examples of Roman vaulted architecture and is so well preserved because it was eventually transformed into part of a convent.

Behind the Markets rises a precariously leaning tower, the Torre delle Milizie. The tower is essentially part of the market complex. Legend has it that Nero watched Rome burn from the top of the tower, but in fact, it was built in the 13th century. It probably dates back to the 5th or 6th century, and it may owe its name to the citizens militia that fought off Lombard invaders in 578.

An impressive Imperial Rome was a centre of grandiose districts of temples, basilica and vibrant public space.

An Imperial market

When one thinks about travelling to Rome, the first attraction that may come to mind is historical jewels such as the Colosseum, or the Trevi Fountain, but there is also one of ancient Rome's best-preserved monuments such as the Markets of Trajan which embodied the emperor's plans for a new era of power, prosperity and stability.

The imposing complex of brick-faced concrete in the centre of Rome, known as the Markets of Trajan, is one of the city's most familiar landmarks. It is also one of the most unusual and important buildings preserved from the Roman Empire. Constructed in the early part of the reign of the emperor Trajan who ruled from 98 to 117, the complex was an early, major element in an ambitious building programme which was intended by the

emperor to usher in a new era of power, prosperity and stability.

Trajan's architectural and urban development plans were no less ambitious than his military and political programs. His most spectacular project was the civic centre known as the Imperial Forum, begun about one hundred and fifty years earlier by Julius Caesar. Various rulers after Caesar added forums, more or less respecting the first one in style, content and scale and certainly in topographical orientation.

The Trajan's Forum, however, though respecting the orientation of the existing imperial forums, and even repeating some of the architectural features, was far grander in scale and quite different in content from its predecessors. This forum, distinguished then and now by the famous Column of Trajan, provides the context for the Markets.



Southern Italy's rising star

The Puglia region can surely now take its place in the first rank of Italy's famous regions. Clearly, everything the Italophile craves is there in abundance: ancient towns heavy with the tangible past; extravagant churches dreamt up by Europe's finest architects; the footprints of an endless procession of conquerors and cultures, stamped in stone, gold and marble; seas of olives and food the equal of any in Italy. Travellers bored or worn down by the over-tourism areas can find still release in the baroque splendour of the region of Puglia including some of the lesser known, but not less beautiful towns in the region.

It is perhaps outside of its cities that Puglia shines brightest. From the ancient forest of Umbria in the north to the fruitful Valle d'Itria and sun-baked Salento area, Puglia's countryside has always been its foundation, the source of its food, its wealth and its culture.

The land of Puglia, in summer, gives the visitors clear days and intense sun. In the

evening, the towns on the heights of the **Valle d'Itria** are characterized by a pleasant breeze: ideal for the evening walk in these ancient villages.

Go to **Locorotondo**, 410 metres above the sea level, here there are two things that makes this country unique: first of all, the name derives from the Latin "locus rotundus" (round place) to indicate the singular plant of this village. From the 12th century on, the external houses of the town were in fact arranged in a round shape. The dazzling white, which covers them, is an ancient method used throughout the Mediterranean area to reflect sunlight and reduce heat accumulation.

In addition, the roofs of the houses of this Apulian small town have a unique shape; they are called **cummerse** and have two very steep slopes. The idea of this strange shape seems to come from North European architecture, over 3000 kilometres away. The high hill where Locorotondo is located was a strategic

position for the development of the country, easy to defend in case of attack by Saracen pirates.

But on this high hill of the Valle d'Itria there were no water reserves. So, the markedly sloping shape of the roofs served to facilitate the collection of rainwater, which was then accumulated in vast cisterns dug into the rock. Often history of peoples is written in their villages.

To admire the oldest **trullo** in Puglia, dating back to 1559, you have to move to the **Marziolla district in Locorotondo**, before getting lost among the "cummerse" of the circular village, which is the typical rectangular houses with a sloping roof which, one next to the other draw a unique avant-garde event in Italy: the Locus festival. This is an important festival of the Itria Valley which takes place every summer between the middle of July and the middle of August; an event not to miss, particularly if you are a lover of classical music and opera.



The joys of opulence

A varied countryside and nature's generosity provide the bountiful ingredients for one of Italy's richest culinary traditions. The Emilia Romagna region sets its tables with a tantalizing assortment of imaginative pastas and pork products. It is the home of parmiggiano cheese, sparkling red Lanbrusco wine and the peerless prosciutto ham. This region is known as the gastronomic heart of Italy and is known for its extravagant opulent cooking and for superlative food products. Emilia, in the western part of the region, is a veritable promised land whose fertile plains seem to flow with milk and honey. In the more rugged Romagna zone, to the east, the mountainous terrain and Adriatic coastline conspire to add astringent, robust flavours to the smooth tastes of Emilia's bounty. Nature has been generous with Emilia Romagna, fostering a tradition of good eating and lavish feasting.

Here culinary traditions are preserved as part of a great cultural heritage, and cooking is an art. Every town in Emilia Romagna makes masterly use of the pig, and without wasting a single part of the animal. In Parma the hind legs are salted, then hung to mature for about 12 months to make prosciutto. The raw ham gradually loses its saltiness and acquires a delicate flavour as it is cured in winds which sweep in from the west, becoming

gently perfumed as they pass over groves of olives, pines and chestnut trees in the Liguria region, which lies between Emilia Romagna and the Tyrrhenian Sea. The hillsides around Langhirano, near Parma, are generally reputed to produce the best prosciutto.

In the town of Zibello, also near Parma, a few local families still produce the exquisite pear-shaped **culatello hams** that are made from the heart of a prosciutto. Curing these hams requires great skill, since they are easily spoiled, and they need the misty air of the Po Valley to mature well.

The city of Modena is famous for **zampone**, made from the pig's foreleg. The bone is removed and replaced with minced spiced pork, the same filling that is put in large sausage casings to make **cotechino**.

Bologna has been producing **mortadella**, the large fat-flecked, finely ground pork sausage, since the 14th century, when monks used special pestles and mortars to mash the pork into a smooth paste. The ancient "farcimen myrtatum" (the current mortadella) was indeed made crushing pork meat in a mortar. This was then cooked and flavoured with spices and myrtle, (hence the name in Latin). The name mortadella probably derives from

the Latin term "mortarium", meaning mortar.

The region is perhaps most famous for its fine egg pasta, rolled out until it is almost translucent, cut into different shapes and stuffed with an endless variety of fillings. Parma has **capelletti**, Bologna has **tortellini**, and Modena has **ravioli**. Although they appear to be different with different names, essentially, they are the same type of meat-filled pasta, either cooked in a rich broth, served with sumptuous meat sauce called **ragu`** or tossed in melted butter and parmiggiano cheese. In nearby areas tortelli are stuffed with ricotta cheese and herbs or even pumpkin providing an unusual flavour.

Tagliatelle (egg noodles) is very popular throughout the region. Tradition has it that these golden curls of pasta were first served in 1487 on the occasion of Lucrezia Borgia's wedding to the Duke of Ferrara when the court chef invented them as a complement to her blonde ringlets. Parmiggiano is often an accompaniment to pasta to add the final touch to many fine pasta dishes. Ideally, it should always be freshly grated instead of the small packages of grated "parmesan" found in the supermarket.

Healthy and genuine food can lengthen your life.



The delights of Tuscany

When visiting Italy, it is no secret that Italian wine and cuisine is a big drawcard for many travellers. But some foreign foodies might not know that each Italian region has its own distinct specialty dishes and flavours. So much so, that one could argue that there is no such thing as Italian food! Rather you have Sicilian food, Venetian food or Sardinian food, and undoubtedly Tuscan food.

Much of Tuscan cuisine is inspired by traditional "peasant food" of the farming region, so is often quite simple and rustic in its flavour and ingredients. But just because they have humble roots, does not mean that food in this part of Italy is any less delicious than you would expect.

Tuscan tradition speaks the language of culinary art. Olive oil, wine, truffles and other culinary delights make up the excellence of Tuscany gastronomy.

From the Tyrrhenian Sea to the Apuan Alps, there are plenty of itineraries for anyone who wants to combine cultural attractions and natural beauty to discover the taste of Tuscany, a region renowned for its

prosperity in food and wine products, so close to art and traditions.

The most famous wine selections in the world, like **Brunello di Montalcino**, **Nobile di Montepulciano** and the red ones of Chianti will enchant you for their unique production in vineyards and farms that have never abandoned the rural tradition techniques.

The **Versilia and Etruscan Coasts**, with their beautiful seaboard, are where the real passion for wine meets the creative expression of cooking fresh fish, while the savory notes of cheese, cold cuts and home-made desserts belong to the **Apennines**. You can find the "lardo" aged in the marble of **Colonnata** and the bread road in **Garfagnana**, as well as many other places where you can tour to eat well. For example, if you want to taste a rare and refined treat, go to **San Giovanni d'Asso** and to **San Miniato**: that is where the white truffles, the most precious in the world, come from.

It would be a pity not to taste the beans from **Sorana**, the **Ricciarelli** and **Panforte from**

Siena, the **Lunigiana honey**, the **Mugello chestnuts**, the **wild boar from Maremma** or the **Chianina meat**.

Each dish is a testament of a story, an old tradition that renews everyday on the Tuscan tables.

And finally, Tuscan extra virgin oil is world famous for its pungent, bitter, fruity and vegetable flavour.

In Tuscany, the harvesting stage occurs in the month of November, the olives are mostly picked by hand and immediately sent to be pressed.

November is also the month when local truffles and chestnuts are celebrated. It is a month full of tasty events all around the region.

The romance of Tuscany is about more than just the magnificence of its renaissance, art and architecture, it is also about the food. The diversity of flavours, aroma, colours and textures in Tuscan cuisine is so divine, you may be surprised to discover the stark simplicity behind it.



The sacred value of the island

The treasure chest of wonders that opens to everyone: those who love history, those who love architecture, those who want to immerse themselves in nature and those who are inclined to seek mystery.

This is Bisentina Island set in the natural amphitheatre of lake Bolsena. The lake originates from a huge complex of eruptive vents, of explosive character, which began to erupt about 600,000 years ago creating a huge and deep calderic depression, which slowly filled with rainwater giving life to one of the most fascinating lake mirrors.

Was it perhaps this volcanic formation that over time gave the Bisentina island a sacred value? Perhaps the ancient Etruscans who frequented it already perceived it as omphalos of the world. And this sacred value will only be strengthened over the centuries, during the Middle Ages but above all in the Renaissance, when the island became a beloved pilgrimage site. The island still preserves traces of ancient human acquaintances. A recovery of a Bronze Age pirogue near Punta Calcino, on the west side, and the discovery of some caves used as burial places raise the question: What could it represent for the human beings of that time?

Its bowels hide a singular ravine of rare charm that may have been excavated

as a place of worship. An underground environment that still today triggers heated disputes among scholars who try to decipher its obscure meaning.

The Bisentina Island began to be frequented from the ninth century AD, when the coastal population took refuge there to escape the incursions of the Saracens who, from the Tyrrhenian Sea, went to the hinterland exploiting the waterway of which the territory is rich.

At the end of 1300, the island became part of the dominion of the Farnese, a family of leaders who, thanks to their war exploits and the strategy of political marriages, became one of the most powerful families in European politics.

But why was the island so loved by the Farnese that they built their own family tomb there? What was the magnetic force that pushed the Farnese to frequent that small rock with such obstinate passion?

In 1431, Pope Eugene IV granted the island to the order of the observant minor friars, who undertook to build a church, a bell tower, a convent, a vegetable garden and any other housing need. But the friars did more, giving life to the most brilliant period of the island. In fact, the first chapels were born, all overhanging the water, all visible for those arriving from the lake,

each different in its sacredness, each with a precise orientation.

The island should therefore be considered as a unique work of art, created according to a mystical and artistic project born in the Renaissance by the will of Pope Pius II and the Farnese family, continued by Pope Paul III and completed by Cardinal Alessandro Farnese Junior.

The project created a Via Crucis on the island, with the construction of seven chapels and a large church. All are still present, with the solidity of their stones and the lightness of their spiritual message.

But what happened to the island after the decline of the Farnese? The island did not go into abandonment, instead it continued to arouse the interest of many, who took turns in frequenting it, inhabiting it and animating it.

Among bishops, industrialists, princes, poets, writers and dukes, there were many, who loved and lived it, leaving behind unmistakable fragments of the past full of charm. At present the Island represents a strait between ancient and contemporary history that is slowly being traced along the paths carved into the stone and among the centuries-old trees of an island that does not want to give up its centrality, to continue to be **omphalos** of the world.



It is a matter of walking through suggestive tunnels at human height, dug into the sand or covered with a brick vault, while the water flows into a channel (**gorello**), so the feet are dry.

In the loot you can also meet plates, which indicate the amount of nuts that a certain user could receive. The nut was a small hole in the centre of a plate that barred a derivation channel. These plaques date back to the nineteenth century, when the richest families, who had houses close to the path of the loot, connected to the aqueduct and had water at home, while the rest of the population had to continue to draw from the public source. These are the only modifications that the loot has undergone since it was built.

The loot also allows you to immerse yourself in ancient legends, such as that of the Diana, the great underground river that the people of Siena have always sought, so much so that they believed they could hear the noise in two points of the city, deserving to be teased by Dante in the Divine Comedy.

Other legends concern the inhabitants of the loot, the joyful *homiccioli* and the mischievous *fuggisoli* (fugitives), who were spotted by the maintenance workers, were paid in wine and were called *guerçi* (cross-eyed) because when they returned to the surface they were blinded by the light.

The first historical evidence of tunnels used for the water supply of Siena date back to 394 AD, but the great works began in the eleventh century to meet the needs of an expanding population, sometimes using pre-existing Etruscan or Roman sources. When the presence of water was identified, like a small spring, one began to dig a tunnel that followed the vein of water, going up with a slight slope, always keeping between the two layers that form the Siennese hills: an upper one of sand (improperly called "turf"), which filters rainwater, and the other underlying of clay, which holds it. They are the sands and clays sedimented on the bottom of an ancient sea.

It is a jewel of fifteenth-century hydraulic engineering, which represented the only source of drinking water until the First World War, still working today, so much so that some utilities have been maintained. However, in the stretches farthest from the source the loot is at risk of burial, due to landslides, the penetration of roots and the accumulation of mud in the *gorello*. This water supply system requires considerable maintenance. For several years, however, the La Diana Association, has been working for the recovery, maintenance and enhancement of this heritage, and provides guides for visiting the section open to visit.

The mediaeval aqueduct

"I Bottini di Siena", a visit to a unique hydraulic system in the world.

If someone walks through the streets of Siena and admires the mediaeval sources, it is difficult to imagine that they are fed by a network of 25 kilometres of tunnels, and still working today.

Siena is in fact located in the hills and far from the rivers, and then to bring water to the city the "Bottini" were dug. They are tunnels with a "barrel" vault, almost all passable on foot, which collect the infiltration of rainwater fallen into the surrounding hills and lead them to the dozens of sources.

This technique of water supply has no equal in the world. Of course, the draining tunnels have been used for millennia in the oases of the Middle East and North Africa, and in

Europe they have been used since the times of the Etruscans and Romans, so there are similar examples in cities like Tarquinia, Veio, Caere and in some villages in the province of Siena. Only in Siena, however, the bottini are associated with the urban development, and have allowed to satisfy the water needs of one of the richest and most populous mediaeval cities in Europe, which could compete with those built on a large river like the eternal rival Florence.

Some stretches of this extraordinary underground world can be visited; it is an experience that makes you go back in history and understand a lot about the city. The choice is between the spoils of **Fonte Gaia**, **Fonte Nuova d'Ovile** and **Fonti di Pescara**, where you can also visit the **Water Museum**.



Europe's economic future

Covid-19 has had a substantial impact on the EU members economy and triggered unprecedented policies across Europe and the globe.

Getting back to normal is no longer an option; some things that Covid broke can be fixed, but others are probably changed forever.

Europe may be learning to live with Covid, but inflation shows it is still a pandemic economy. Two and a half years after the first lockdown, the economy remains weird. As it stands, it can take more than a year to get a dishwasher, many months to get a passport, businesses are short staffed, stores routinely run out of basic staples and of course, there is high inflation.

Europe enjoyed years of plenty, where the newest, best thing was always available, and many services got cheaper by the day. Now some days people feel like they woke up in a sense of dystopian. People wonder when life will finally get back to normal. Probably never.

The pandemic accelerated changes to the economy that were already in the works, and it upended many of their assumptions,

changing the economic relationship that formed the basis for many forecasts, making everything from inflation to consumer spending harder to predict for years to come. There will always be parts of the economy, like energy prices, that they have less control over, but other aspects can be fixed. However, hopefully one day soon they should again be able to count on fully stocked shelves and more stable prices.

Europe has met the Covid-19 pandemic with audacity and imagination and they hope to enjoy soon a strong, although, bumpy economic recovery. They now face two policy challenges: controlling inflation and gaining back fiscal support. While there is considerable uncertainty about inflation, central bankers have plenty of experience dealing with it and can deploy their tools quickly and flexibly. By contrast, unwinding the emergency spending measures, governments undertaking to support their economies face a major, complex endeavour.

If policymakers get it wrong, they risk a repeat of the tepid growth that followed the global financial crisis of 2008.

WHITESIDE AUTOS PTY LTD

Automatic Transmission Specialist
E.F.I. Tuning & Brake Specialist

ALL MAKES & MODELS

Phone (03) 9543 5766
Fax (03) 9543 4792

Corner Whiteside & Clayton Roads,
Clayton South, Victoria 3169



Antognolla, Umbria, Italia

Italy: (00 39) 338 891 6641
UK: (00 44) 1223 839189

chrissie@casasangabriel.com
www.casasangabriel.com



Italian lessons from a native speaker

for all enquiries
the-editor@whatsnewitaly.com

SUBSCRIPTION ORDER FORM

Please send your cheque or money or to:

“What’s New in Italy”

GPO Box 552

Melbourne, VIC 3001

ABN 11 605 721 557



NAME

ADDRESS

STATE POSTCODE

EMAIL

Enclosed is cheque/money order for **\$20.00** (12 issues)

Or subscribe online:

<http://whatsnewinitaly.com/subscribe.html>

Get inside the soul of Italy

What’s New in Italy is the news digest of the ITALIA-AUSTRALIA NETWORK



Published in Melbourne, Australia

EDITOR: Mr Luciano Pirrottina

GPO Box 552, Melbourne, Victoria 3001

MOBILE : 0419 555 822

EMAIL : the-editor@whatsnewinitaly.com

WEB : www.whatsnewinitaly.com, www.italyaustralia.com.au

Western Australia

Mr John Donovan (D’Orazio)

3 Fraser Street,

East Fremantle, WA 61581

MOBILE: 0407 085 495

EMAIL: donovan1@iinet.net.au

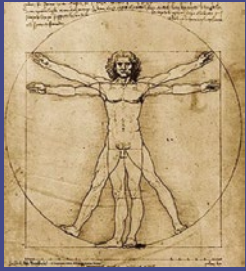
 **Scuola Leonardo da Vinci**
Leading Italian Language Schools since 1977
Florence, Milan, Rome, Siena

Long Term Italian Language Courses
Short Term Intensive Courses
Academic School Year • Gap Year



www.scuolaleonardo.com

Copyright. All rights reserved. No part of this publication may be reproduced, stored or transmitted in any form or by means electronic or otherwise, without the permission of the publisher. The publication is not to be sold, and it is available only on subscription. Material contained in this publication is general comment and it is not intended as advice on any particular matter. What’s New in Italy, its officers, the editor and authors expressly disclaim all and any liability to any person whatsoever in respect of anything done by any such person in reliance whether in whole or in part upon the contents of this publication.



Scuola Leonardo da Vinci

Leading Italian Language Schools since 1977

Florence, Milan, Rome, Siena

Long Term Italian Language Courses

Short Term Intensive Courses

Academic School Year • Gap Year



Online courses available



• www.scuolaleonardo.com •