



La Dolce Vita Orient Express



ITALY

LA DOLCE VITA ORIENT EXPRESS: 2026 THE TRUFFLE ROUTE

(TOUR CODE: 15108)

STARTS AND ENDS	TRAVEL PERIODS	EXPERIENCE	TRAVEL STYLE
in Rome	18 Nov 2026	Luxury Cultural	Rail Journeys

Travel from Rome to Monferrato, experiencing the many Italian wonders of Piedmont along the way. Conclude with a taste of exquisite truffles and fine wine.

Highlights

- Savour a Michelin-starred dinner curated by Chef Heinz Beck with Italian-inspired, seasonal dishes
- Explore the picturesque town of Nizza Monferrato, located in the heart of Italy's renowned wine country - with a range of Optional Off-Board Experiences*

Embark on an unforgettable journey aboard the La Dolce Vita Orient Express, blending Italy's stunning landscapes, rich culture, and exceptional cuisine. Departing from Rome, indulge in a gourmet dinner curated by 3-Michelin starred Chef Heinz Beck, accompanied by live music that sets the tone for an enchanting evening.

05
ROUTE

THE TRUFFLE ROUTE

ROME - NIZZA MONFERRATO - ROME



INCLUSIONS

- 24-hour onboard service and entertainment
- Table d'hôte meals featuring innovative Italian cuisine with beverages, including selected wines, spirits, mineral water, soft drinks, tea and coffee
- Two nights private ensuite accommodation onboard the train in a Deluxe Cabin
- Round-trip transfers to and from the train station in Rome

ITINERARY

Day 1

Depart Rome

The journey begins with a seamless private transfer, arranged to ensure arrival at La Dolce Vita Orient Express Lounge in comfort and style. Upon entering the lounge, guests are warmly welcomed by a dedicated team before boarding the iconic train at Rome Ostiense Station. As the train departs, the adventure unfolds through the timeless landscapes of Italy. Later in the day, a gourmet dining experience awaits in the Restaurant Car, featuring an exquisite menu crafted by the celebrated Chef Heinz Beck. As evening descends, the Bar Car comes to life with elegant live music, setting the tone for a memorable night aboard.

Dinner



Day **2**

Nizza Monferrato

The morning begins with a leisurely breakfast, served either in the refined atmosphere of the Restaurant Car or in the privacy of the cabin, as the train glides through northern Italy. Approaching the heart of the Monferrato region, guests prepare for disembarkation in the charming town of Nizza Monferrato—renowned for its rolling vineyards, fine Barbera wines, and rich truffle-hunting tradition. Explore the region by joining one of the organised Off-board experiences*.

Surrounded by natural beauty and culinary heritage, this is a place where flavour, history, and culture converge.

Later in the afternoon, the journey continues as the train departs once more. In the evening, a second indulgent dinner is served, once again curated by Chef Heinz Beck, followed by another enchanting evening of live entertainment in the Bar Car.

**Off-board experiences are optional and not included in the package price unless specifically requested. Please consult our team at the time of booking or inquiry to arrange and receive a price for your chosen Off-board experience. Visit the 'Optional Extras' section to explore the range of available experiences and select the option that best complements your journey.*

Breakfast, Dinner



Journey back to Rome

Begin the final morning with a relaxed breakfast on board, enjoyed at leisure while the train makes its way back towards Rome. Upon arrival at Rome Ostiense Station, a private transfer is arranged for a smooth and comfortable continuation to the next destination.

Breakfast



OPTIONAL EXTRAS

Savouring Life at Tenuta Cucco

A visit to Tenuta Cucco offers an immersive journey into the heart of the Monferrato region, at a historic winemaking estate nestled among centuries-old vineyards. The experience begins with a welcome glass of local wine and a light aperitif—an elegant introduction to the flavours of this remarkable landscape. A guided tour follows, taking guests through the Cru Cerrati vineyard and the storied Vigna Cucco, a treasured plot over sixty years old that borders the estate. Though modest in size, this vineyard produces grapes of exceptional quality, forming the foundation of some of Piedmont’s most iconic red wines.

Lunch is served in the estate’s refined dining hall, featuring a menu inspired by traditional Piedmontese cuisine. Each course is thoughtfully paired with a selection of exceptional regional red wines, chosen to enhance both flavour and aroma while expressing the true essence of the land. After lunch, a visit to the estate’s ageing cellar offers a glimpse into the slow, deliberate process of maturation in oak barrels, where wines quietly develop the depth and complexity that define Tenuta Cucco’s craft. This experience is a sophisticated blend of culture, tradition, and gastronomy, set against the backdrop of one of Italy’s most captivating wine regions.

Starting from \$1,548 per person, with pricing subject to availability and confirmation.

Underground Secrets of Canelli Winery

An exclusive visit to Canelli reveals the hidden world of the Underground Cathedrals—magnificent cellars carved into rock and now recognised as a UNESCO World Heritage site. These historic spaces, at the heart of Italy’s sparkling wine tradition, offer a rare opportunity to explore where fine Moscato d’Asti and Metodo Classico wines are carefully aged beneath the surface.

The guided tour is followed by a curated tasting of regional wines, each offering unique aromas and refined characteristics. The experience continues with a traditional lunch at a highly regarded local restaurant, where dishes are crafted using seasonal ingredients in the time-honoured style of Piedmontese cuisine. This seamless blend of history, viticulture, and gastronomy creates a deeply enriching experience, ideal for those with an appreciation for cultural heritage and fine wine.

Starting from \$1,914 per person, with pricing subject to availability and confirmation.

Chasing Truffles in Monferrato’s Hills

Set out on an authentic truffle-hunting excursion through the unspoiled hills of Monferrato, a unique opportunity to experience one of Piedmont’s most treasured traditions. Accompanied by a skilled truffle hunter and expertly trained dogs, the adventure begins with a walk through the woodland landscape in search of this rare delicacy. Along the way, the ancient art of truffle hunting is revealed—from identifying ideal conditions to understanding the vital role of the dogs’ extraordinary sense of smell.

Following the hunt, the itinerary continues with a tasting at one of the region’s esteemed wineries. Guests are introduced to the area’s finest wines and the stories behind their production, gaining insight into the craftsmanship that defines this celebrated winemaking region. The experience concludes with a traditional lunch, featuring classic Piedmontese dishes with truffles as the centrepiece. A harmonious blend of natural beauty, culinary heritage, and oenological excellence, this experience offers a lasting connection to the soul of Piedmont.

Starting from \$2,134 per person, with pricing subject to availability and confirmation.

ACCOMMODATION

La Dolce Vita Orient Express

UPGRADE AVAILABLE

Choose from two categories on board the Orient Express: **Deluxe** and **Suite** Cabins. Each cabin radiates sophistication and offers thoughtful amenities and traditional room service.

The room service menu offers a tempting selection of savoury Italian delights, such as olives, fennel taralli, Italian cheese platters and breadsticks. Simply place your order with the steward via the in-room call button, and your chosen dishes will be served on trays, either at your bedside or table, allowing you to enjoy them while admiring the stunning views.

DELUXE CABIN

The 12 Deluxe Cabins are designed to help you unwind and disconnect. With carpeted floors and wood-beamed ceilings, each cabin offers a refined ambiance that sets the tone for a captivating journey. For added comfort, every cabin includes a private ensuite bathroom. As night falls, experience the “Great Transformation,” where the cabin seamlessly converts into a cozy bedroom. The sofa transforms into a double bed, and the footstools turn into coffee tables and stools. The room, measuring 7 m² (75 sq ft), offers a truly enchanting experience.



Room Upgrades

Suite Cabins

Choose from one of 18 Suites, each offering an exquisitely designed bedroom that also offers the option for a twin room layout, furnished with a sofa, table, two armchairs and a private ensuite bathroom. Measuring 11 m² (118 sq ft), these Suites boast vibrant hues of orange, terracotta, and purple, creating a warm, welcoming atmosphere. Brass accents, reflective smoked mirrors, glossy lacquered "burnt sienna" ceilings, and sumptuous carpets and curtains, along with lighting fixtures by renowned 20th-century designers, infuse the space with timeless elegance and charm.



Prices are dynamic based on travel dates. Please proceed to [Book Now](#) or [Contact Us](#) for details.

ADDITIONAL INFORMATION

OFFICIAL LANGUAGE	LOCAL CURRENCY
Italian	EURO

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2026 departure:

- 18 November

Excluded

- International airfares and taxes
- Domestic airfares and taxes, unless otherwise specified in our holiday package
- Visa expenses, processing, and issuance fees
- Meals & Off-board experiences other than as specified in our holiday package
- Meals other than as specified in our holiday package
- Travel Insurance or expenses of a personal nature (mini-bar, phone call, laundry, etc.)
- Or any other travel expense that has not been included in our holiday package