



PROGRAM GUIDE · AUGUST 26, 2026

# TEN DAYS IN ITALY

Rome · Caserta · Pompeii · Amalfi Coast · Molise

*Where Italy is not performed. It is lived.*

*From a single remarkable base, we journey outward, through iconic destinations that live up to every expectation, and hidden corners that quietly exceed them. The region itself becomes as memorable as anything on the map. And through it all, you are surrounded by people who treat you like family, nourished by meals that carry both a chef's precision and a grandmother's warmth, and you leave carrying friendships that feel like they were always meant to be.*

Curated by Lou Tortola · Operated by Travelcafé di Altaquota Srl



SevenOaksItaly.com · 10 Days · 24 Guests Maximum · August 26 – September 4, 2026

© eLiquidMEDIA International Inc. All rights reserved. See page 22 for full usage terms.

## A WELCOME FROM LOU TORTOLA



*Gabriele Peluso, Lou Tortola, Rocco Peluso & Filomena Iannacone, Le Sette Querce, Molise · January 2026*

Dear Traveller,

Some journeys begin with an itinerary. This one begins with a relationship.

What you hold in your hands is not a conventional tour program. It is the result of years spent returning to places that continue to reward attention; places where daily life still moves at its own natural rhythm, far from the urgency that often accompanies travel. The experience you are about to share has grown from friendships, from trust, and from a genuine desire to introduce others to an Italy that reveals itself gradually.

Italy does not need to be performed for you. It simply needs to be opened: thoughtfully, respectfully, and in good company. That is the spirit in which this journey has been created.

I am grateful that you have chosen to be part of it, and I look forward to sharing the days ahead with you, not only as your host, but as a fellow traveler and new friend.

Warm regards,

Lou Tortola

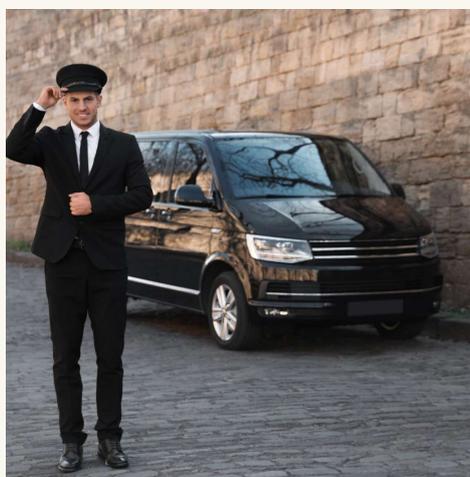
## PROGRAM OVERVIEW

## Ten Days. Iconic Destinations. One Private Group.

*This is Italy as insiders experience it, not the Italy of bus queues and laminated menus, but the living, breathing country behind the postcard.*

<b>Day 1</b>	Aug 26	<b>Arrival &amp; Immersion</b>	Staggered transfers from Rome. Welcome aperitivo, orientation walk through the borgo, welcome dinner with live music.
<b>Day 2</b>	Aug 27	<b>The Royal Palace of Caserta</b>	UNESCO World Heritage masterpiece. Royal apartments, monumental fountains and gardens. Optional afternoon at La Reggia designer outlet.
<b>Day 3</b>	Aug 28	<b>Pompeii</b>	Ancient streets, homes and temples frozen in time. Guided visit brings the city to life, scenic return to Molise.
<b>Day 4</b>	Aug 29	<b>Montecassino, Mignano &amp; Pizza</b>	The Abbey of Montecassino. A stop in Mignano. Evening hands-on pizza making class followed by dinner.
<b>Day 5</b>	Aug 30	<b>The Amalfi Coast by Private Boat ★</b>	Private boat past Vietri, Cetara, Maiori, Praiano. Free time in Amalfi. Stop at Positano. Themed dinner “Sea and Mountain.”
<b>Day 6</b>	Aug 31	<b>Roccapiprozzi &amp; Castello Pandone</b>	Medieval village of Roccapiprozzi. Renaissance Castello Pandone in Venafrò. Artisan workshops: basket weaving & woodcraft. BBQ dinner.
<b>Day 7</b>	Sep 1	<b>Agnone &amp; Miranda</b>	Di Nucci Dairy for caciocavallo cheese. Marinelli Bell Foundry. Lunch and cultural storytelling in the hilltown of Miranda.
<b>Day 8</b>	Sep 2	<b>Rome — The Eternal City</b>	Colosseum, St. Peter’s Basilica, Pantheon, Piazza Navona, Trevi Fountain, Spanish Steps. A graceful progression, never rushed.
<b>Day 9</b>	Sep 3	<b>Slow Day &amp; Fresh Pasta</b>	Free morning at the property. Midday fresh pasta cooking class. Farewell aperitivo. Final celebratory dinner with commemorative cake.
<b>Day 10</b>	Sep 4	<b>Departure — Carrying Italy With You</b>	Breakfast, then transfers organized per individual flight schedules with full accompaniment to the airport.

*All days subject to minor adjustment. Lou travels with you every step of the way.*



### PRIVATE TRANSFERS — YOUR WAY, ON YOUR TIME

Forget the coach. From the moment you arrive in Italy to the moment you depart, your group moves in comfortable private vans; the kind that slip through narrow streets, pull up close, and leave when you are ready.

There is no waiting for forty strangers to find their seats. No rigid departure times that cut a moment short. No feeling that you are one of a busload rather than a guest being looked after. Our drivers are professionals: punctual, courteous, and familiar with every road between your hotel and your next experience.

***Consider it your private transfer service, because from the moment you land, VIP is not an upgrade here. It is simply the standard.***



Miranda, a picturesque hilltop village of Molise

***“Seven Oaks Italy rests quietly in Molise, a region that many travelers have never heard of, and that Italians themselves often describe with a certain affection: ‘Molise non esiste,’ they say with a smile: ‘Molise doesn’t exist.’ The phrase is playful, but what it really suggests is that Molise has remained wonderfully untouched by the pressures that transformed other parts of the country.***



YOUR JOURNEY IS IN TRUSTED HANDS

**Travelcafé di Altaquota Srl**

Official Licensed Tour Operator · Bari, Italy

Travelcafé di Altaquota Srl serves as the official licensed tour operator for this program, overseeing the full organization, administration, and delivery of all travel services. Under the leadership of its principal, Antonio D’Urso, Travel Cafè is recognized for its professionalism, precision, and deep commitment to delivering travel experiences at the highest standard.

Our relationship with Travel Cafè is built on more than five years of direct experience, during which their consistency, integrity, and dedication to doing travel right have been clearly demonstrated. This partnership ensures that every aspect of your journey is carefully managed and expertly executed.

For our guests, this provides an important level of assurance. All bookings and payments are processed exclusively through licensed travel professionals, either your authorized travel advisor or directly with Travel Cafè as the tour operator. At no time are funds handled by eliquidMEDIA, Lou Tortola, or Seven Oaks Italy.

This structure ensures full regulatory compliance and offers the protections that come with working with a properly licensed and insured operator.

***Your journey is protected.***

***Your experience is in trusted hands.***

***Your satisfaction is our shared commitment.***

Day 1 · August 26, 2026

## Arrival & Immersion

*Your journey begins the moment you arrive in Molise.*



Guests make their own way to Italy, arriving on August 26th, 2026. For those travelling from North America, this typically means departing the evening of August 25th; your travel agent or airline can confirm the best routing from your home city. Both Rome Fiumicino (FCO) and Naples Capodichino (NAP) are supported arrival airports.

Staggered private transfers bring guests from the airport directly to Villaggio Rurale Le Sette Querce in Molise. Upon arrival, a welcome aperitivo with regional wines and local specialties greets you. An orientation walk through the borgo introduces you to the grounds and the village that will be your home for the week.

The evening closes with a welcome dinner featuring live music and the authentic cuisine of Molise, the beginning of a ten-day conversation that will not easily end.

- \* Staggered transfers from Rome Fiumicino (FCO) or Naples (NAP)
- \* Welcome aperitivo with regional wines
- \* Orientation walk through the borgo
- \* Welcome dinner with live music & Molisan cuisine

### DINNER

*An evening shaped by the land itself. As the sun settles over the hills, the table fills with the quiet abundance of nearby farms: seasonal, simple, and deeply rooted in tradition. Each dish reflects the rhythm of the countryside, prepared with care and served in the spirit of home.*



### The Pool at Le Sette Querce

At the heart of the grounds is the pool, shaped like a donkey, the estate's mascot and a figure of deep meaning in this part of Italy.

Long before the automobile reached these hills, the donkey was the engine of rural life: it worked the fields, carried the harvest, and moved families across the Molise landscape for generations. The pool's form is a quiet tribute to that history, and to the hardworking spirit of the land itself.

Surrounded by an expansive deck generous with shade and space, it is one of the most beautifully designed pools in the region, and one of the places guests find themselves returning to, morning after morning, for the simple pleasure of being still in a remarkable place.

Day 2 · August 27, 2026

# The Royal Palace of Caserta

*A UNESCO World Heritage masterpiece — Italy's most magnificent royal residence.*

## BREAKFAST

*A classic Italian breakfast awaits, centered around expertly prepared espresso, fresh accompaniments, and simple, satisfying morning flavors.*



The Royal Palace of Caserta is one of the largest royal residences ever built and a UNESCO World Heritage Site. Commissioned in 1752 by King Charles III of Bourbon, its royal apartments, monumental fountains and sweeping gardens represent the full ambition of the Kingdom of the Two Sicilies at its height.

Today you walk the grand apartments and stand before the extraordinary cascading fountains and formal gardens, a landscape of remarkable scale and beauty. Lunch is nearby. The optional afternoon offers a visit to La Reggia, one of Italy's premier designer outlet centres, located adjacent to the Palace grounds.

- \* Royal Palace of Caserta — UNESCO World Heritage
- \* Royal apartments & monumental fountains
- \* Sweeping palace gardens
- \* Lunch nearby
- \* Optional afternoon: La Reggia designer outlet

## LUNCH

*Included? ... You bet!*

## DINNER

*A rustic village-style dinner that feels like stepping into a family gathering. Recipes passed down through generations are prepared slowly and with intention, celebrating heritage and the comforting familiarity of traditional Molisan cooking.*

Day 3 · August 28, 2026

# Pompeii

*Ancient streets and temples frozen in time.*

## BREAKFAST

*Start your day the Italian way, with a selection of morning favorites — rich coffee, fresh juices, and delicate offerings to awaken the senses.*



On the morning of August 24th, 79 AD, Mount Vesuvius erupted. By the following day, the Roman city of Pompeii, its markets, theatres, and homes, had been buried under metres of volcanic ash. It would not be rediscovered for nearly 1,700 years.

Today a guided visit brings the city vividly to life. Ancient streets, homes and temples speak of daily Roman existence with remarkable clarity. This is not a ruin. It is a city, still mid-sentence.

A scenic return through the Campanian landscape brings you back to the tranquility of Molise by evening.

- \* Guided visit to ancient Pompeii
- \* Ancient streets, homes & temples
- \* Scenic return through Campania

***“Pompeii offers a rare window into the daily life of the ancient world.”***

## LUNCH

*Italian style.*

## DINNER

*A garden-inspired night, where freshness leads every moment. The table reflects what is at its peak, gathered at just the right time and prepared in a way that honors its natural character — light, vibrant, and unmistakably local.*

Day 4 · August 29, 2026

# Montecassino, Mignano & Pizza

*Sacred history by day, hands-on tradition by evening.*

---

## BREAKFAST

*A gentle morning experience featuring traditional Italian breakfast elements, where quality coffee and fresh selections set the tone for the day ahead.*



The Abbey of Montecassino crowns a mountain above the Liri Valley with a presence that has endured for fifteen centuries. Founded by Saint Benedict in 529 AD, it is one of the oldest and most significant monasteries in the Western world, with a history that encompasses art, scholarship, and the most devastating moments of the Second World War.

After the Abbey, a stop in the village of Mignano before the return to Seven Oaks. This evening belongs to the kitchen. A hands-on pizza making class puts the ancient art of Neapolitan dough in your hands; then dinner celebrates what you made, together.

- \* The Abbey of Montecassino, founded 529 AD
- \* Stop in Mignano
- \* Evening hands-on pizza making class
- \* Dinner celebrating your creation

***“We travel as a small private group, never more than twenty-four guests. This allows the experience to remain personal and unhurried, attentive to the details that truly matter. Meals become conversations. Walks become discoveries. Even quiet moments have their place in the rhythm of the days ahead.”***

---

## LUNCH

*Always served.*

---

## DINNER

*An evening dedicated to the art of handmade — simple ingredients shaped with care and tradition. You'll gather to enjoy the very creations you crafted, wood-fired and brought to life in a way you've likely never experienced before.*

Day 5 · August 30, 2026 · ★ SIGNATURE DAY

# The Amalfi Coast by Private Boat

*There are moments on the Amalfi Coast that stop time. Day 5 is one of them.*

## BREAKFAST

*Enjoy a typical Italian breakfast, thoughtfully prepared — a balance of fine coffee, fresh fruit, and light morning indulgences.*



Today is the emotional peak of the journey. You board a private vessel and cruise one of the world's most celebrated coastlines: past Vietri sul Mare, Cetara, Maiori, and Praiano, with the cliffs and sea in full August splendour.

Free time in the town of Amalfi, then a stop at Positano, its cascade of colour tumbling from cliff to waterfront, its church dome gleaming in the afternoon light. The evening returns to Seven Oaks for the themed dinner "Sea and Mountain", served with the warmth that defines every evening at Le Sette Querce.

- \* Private boat, exclusive to the Seven Oaks group
- \* Vietri sul Mare, Cetara, Maiori & Praiano
- \* Free time in the town of Amalfi
- \* Positano stop
- \* Themed dinner "Sea and Mountain" at Seven Oaks

## LUNCH

*Simply yes.*

## DINNER

*A walkabout "Mare e Monte" experience, where the flavors of sea and mountain meet in harmony. Fresh coastal influences arrive alongside the richness of inland ingredients, creating a flowing journey of contrast and balance — light, briny notes intertwined with earthy depth.*

## POSITANO

*The Village That Stops Time*

*Filming location of Under the Tuscan Sun (2003). Pastel houses cascading to the sea. A stop you will never forget.*



Day 6 · August 31, 2026

## Roccapiprozzi & Castello Pandone

*Medieval Molise — a village unchanged, a castle that astonishes.*

### BREAKFAST

*Each day begins with a familiar Italian ritual — espresso, cappuccino, and a curated selection of fresh and simple breakfast fare.*



A 16th-century horse fresco at Castello Pandone, Venafro, photographed by Lou Tortola during his visit to the castle in September 2025.

The medieval village of Roccapiprozzi sits quietly in the Molise hills, its stone lanes and ancient character preserved by geography and time. This is the Italy that was never arranged for visitors.

The Renaissance Castello Pandone in Venafro contains one of the great hidden treasures of southern Italy; its walls covered in extraordinary 16th-century frescoes of horses, painted for the castle's noble owners with a naturalistic skill that stops you in your tracks.

The afternoon brings hands-on artisan workshops: basket weaving and woodcraft, skills passed through generations of Molisan craftsmen. The evening closes with an Italian-style BBQ dinner: informal, convivial, and delicious.

- \* Medieval village of Roccapiprozzi
- \* Renaissance Castello Pandone, Venafro
- \* 16th-century horse frescoes
- \* Artisan workshops: basket weaving & woodcraft
- \* Italian-style BBQ dinner

### LUNCH

*Naturally so.*

### DINNER

*Italian Steak Night, brought to life over open flame. A true barbecue evening where fire, patience, and quality define the experience. The atmosphere is relaxed, the aromas unmistakable, and the focus is on bold, honest cooking shared among friends under the night sky.*

Day 7 · September 1, 2026

## Agnone & Miranda

*The rarest Italy: lived, not staged.*

### BREAKFAST

*A morning gathering inspired by Italy's café culture — where coffee is crafted with care and accompanied by fresh, seasonal offerings.*



The morning begins at the Di Nucci Dairy in Agnone, a family producer of caciocavallo, the stretched-curd cheese that defines the flavours of this region. You watch it made, then taste it as it was intended: fresh, in the place it came from.

Next, the Marinelli Bell Foundry, the oldest bell foundry in the world, casting bells for popes and cathedrals since the 11th century. The craft has not changed. The bells still ring across Italy from here.

Lunch and an afternoon of cultural storytelling in the hilltown of Miranda, a place of particular significance to Lou Tortola, who was born here. Walking these lanes with him is walking through living memory.

- \* Di Nucci Dairy: caciocavallo cheese making
- \* Marinelli Bell Foundry, casting bells since the 11th century
- \* Hilltown of Miranda, Lou's birthplace
- \* Lunch & cultural storytelling

### LUNCH

*Count on it.*

### DINNER

*A countryside celebration of abundance. The table becomes a shared experience, generous and welcoming, where dishes arrive in a natural rhythm and the evening unfolds without rush — designed for conversation, connection, and enjoyment.*

Day 8 · September 2, 2026

# Rome — The Eternal City

*A graceful progression through Rome, never rushed.*

---

## BREAKFAST

*Begin your day with an authentic Italian breakfast experience — unhurried, refined, and centered around quality and simplicity.*



Rome is the final great destination of the journey; and arriving with ten days of Italian experience behind you, you will see it differently. Today moves through the Colosseum, St. Peter's Basilica, the Pantheon, Piazza Navona, the Trevi Fountain, and the Spanish Steps.

These are not boxes to be ticked. They are encounters to be had, each one offering something that no photograph has ever fully captured. The scale of the Colosseum. The silence inside the Pantheon. The particular gold of the Trevi at midday.

This is Rome at a human pace, with room to pause, to absorb, and to return to each moment long after the day is over.

- \* The Colosseum
- \* St. Peter's Basilica & Vatican
- \* The Pantheon
- \* Piazza Navona
- \* Trevi Fountain & Spanish Steps

---

## LUNCH

*As expected.*

---

## DINNER

*A refined Italian evening, where simplicity meets elegance. Each course is thoughtfully prepared and presented with balance and restraint, allowing the purity of ingredients and technique to speak for themselves in a quiet, confident way.*

Day 9 · September 3, 2026

## Slow Day & Fresh Pasta

*The gift of a morning with nowhere to be.*

### BREAKFAST

*A daily breakfast in the Italian tradition — featuring freshly prepared coffee, juices, fruit, and a selection of classic morning favorites.*



The final full day at Seven Oaks begins without an agenda. The morning is entirely free: the pool, a walk through the open grounds, a book on the terrace, or simply the pleasure of doing nothing in a place that makes nothing feel like everything.

At midday, a fresh pasta making class brings the group back together, hands in flour, rolling and cutting the shapes that Italian grandmothers have made for centuries. Lunch follows, made from what you just created.

At 18:30, a farewell aperitivo gathers the group one last time before the final celebratory dinner, with a commemorative cake marking the end of a journey that, for most guests, will feel far too short.

- \* Free morning: pool, walks, open grounds
- \* Midday fresh pasta making class
- \* Lunch from your own pasta
- \* Farewell aperitivo at 18:30
- \* Final celebratory dinner with commemorative cake

### LUNCH

*Why not.*

### DINNER

*A final night of warmth and reflection. Familiar flavours return with a sense of closure, bringing together the spirit of the region and the memories created around the table — highlighted by a chef-crafted pasta that reflects the techniques and traditions explored earlier in the day, in an evening that feels both celebratory and deeply personal.*

Day 10 · September 4, 2026

## Departure — Carrying Italy With You

*You depart carrying the feeling of a quieter, deeper Italy.*



*Villaggio Rurale Le Sette Querce — the hamlet from above, Molise hills beyond*

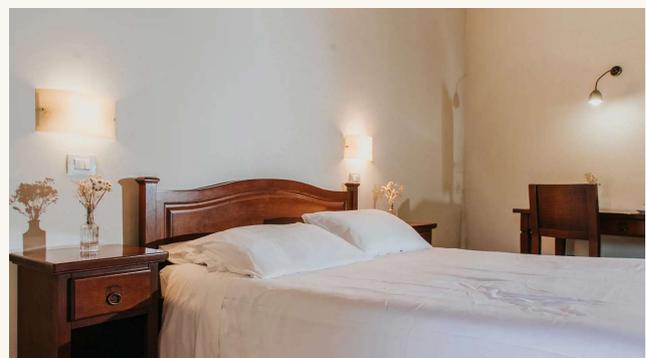
Breakfast at Seven Oaks. Then transfers are organized according to each guest's individual flight schedule, with full accompaniment to the airport. No guest departs without support.

What you carry home is not a souvenir. It is the feeling of having been somewhere real; having sat at tables that extended without apology, walked streets where the rhythm was your own, and belonged, even if only for a little while.

***The 2027 reservation list opens to 2026 guests first. We hope to see you again.***

***“Here, Italy feels intimate and authentic. Hills roll gently toward distant mountains. Stone villages sit where they have stood for centuries. Bells still mark the rhythm of the day. Conversations linger longer at the table. Craft traditions survive not as demonstrations for visitors, but as part of everyday life. It is a place where time moves a little differently, and where the privilege of discovery belongs to those willing to step just slightly beyond the familiar map.”***

### YOUR ROOM AT LE SETTE QUERCE



Every guest room features a **private en-suite bathroom**, a **queen-size bed**, and **handcrafted solid hardwood furniture** made by local artisans bearing the estate insignia. Selected rooms include a **bunk bed** for families. Stone vault ceilings, exposed beams, and terracotta floors speak to the age and character of these buildings. Wake to birdsong. Fall asleep to silence.





## CREATIVE RETREATS &amp; PRIVATE GROUP EXPERIENCES

## Ron Di Scenza

Seven Oaks Italy is honored to feature the work of realist painter Ron Di Scenza throughout the estate. The paintings displayed in the restaurant, as well as the frescoes and murals adorning the small chapel, were created by the artist and form an integral part of the atmosphere guests experience here.

Drawing on the great traditions of European painting, Di Scenza's work reflects the influence of masters such as Velázquez, Vermeer, and Caravaggio, while remaining deeply rooted in the present. His figures are known for their expressive realism and emotional presence, revealing a profound understanding of human character.

Born in Ohio and educated at the School of Visual Arts in New York, Di Scenza later returned to Italy, where the landscape, light, and people became central to his artistic vision. Today he lives and works in the Molise region, where his studio practice continues to produce works that connect classical technique with contemporary life.

Seven Oaks Italy also embraces the creative spirit that has long defined this region. The countryside surrounding the estate is home to many artists and craftspeople who share a deep appreciation for art and expression. In that spirit, we warmly welcome artists who may wish to retreat here. When our calendar allows, special stays and creative retreats can be arranged for individuals, families, or corporate groups seeking time and inspiration in this remarkable setting.



*"Art is not what you see, but what you make others see."*

[www.rondiscenza.com](http://www.rondiscenza.com)

**INCLUSIONS & PRICING**

Seven Oaks Italy is priced as a single, protected travel package through our operating partner Travelcafé di Altaquota Srl. Your investment is safeguarded at every step.

**FOUNDING SEASON PRICING**

<p><b>€ 4,940</b></p> <p><b>Book by June 15, 2026</b></p> <p>Save € 1,250; max founding advantage. € 750 deposit holds place.</p>	<p><b>€ 5,440</b></p> <p><b>June 16 – July 15, 2026</b></p> <p>Save € 750. Full payment required at booking.</p>	<p><b>€ 6,190</b></p> <p><b>After July 15, 2026</b></p> <p>Standard rate. Subject to availability. Full payment required at booking.</p>
---	--	--

*Single supplement: € 550 · € 750 deposit per person secures your place · All prices in Euros (EUR)*

**★ WHAT IS INCLUDED ★**

- ✓ 9 nights private en-suite accommodation at Le Sette Querce
- ✓ Daily breakfast, all scheduled lunches & dinners
- ✓ Airport transfers — arrival (Aug 26) & departure (Sep 4)
- ✓ All ground transportation throughout the program
- ✓ English-speaking guides at all cultural sites
- ✓ All entrance fees to scheduled sites
- ✓ Private Amalfi Coast boat experience
- ✓ Pizza and pasta cooking classes
- ✓ Artisan workshops — basket weaving & woodcraft
- ✓ All gratuities on included services
- ✓ Complimentary WiFi throughout the property

**NOT INCLUDED**

- International airfare to/from Italy
- Personal shopping or independent activities
- Travel insurance (strongly recommended)
- Optional services not listed in the program

**Search  
Seven Oaks Italy  
on YouTube!**

- ✓ “One of the best trips of our lives!”
- ✓ “Everything was so well-organized.”
- ✓ “Should we go again? Absolutely!”

**WATCH TESTIMONIALS  
ON YOUTUBE!**

**Search **Seven Oaks Italy** on YouTube!**  
[www.sevenoaksitaly.com](http://www.sevenoaksitaly.com)

DID YOU KNOW?

# Italy & Molise — The Country You Know. The Region You’ve Yet to Discover.

*The facts that make Italy iconic. And the ones that make Molise unforgettable.*

ITALY	★	MOLISE
Italy has 61 UNESCO World Heritage Sites — more than any country in the world.	<b>UNESCO Heritage</b>	<i>Molise has fewer than 300,000 residents, making it Italy’s least populous region — and one of its most serene.</i>
Italy produces roughly 50 million hectoliters of wine annually and frequently ranks #1 globally.	<b>Wine</b>	<i>Molise produces under 1% of Italy’s wine, making it one of the country’s most undiscovered wine regions.</i>
Italy has over 5,000 traditional regional dishes officially catalogued by national food organizations.	<b>Cuisine</b>	<i>Molise cuisine remains highly localized, with many dishes still prepared using traditional methods and ingredients.</i>
The Roman Empire expanded to over 5 million km <sup>2</sup> across three continents at its peak.	<b>Ancient History</b>	<i>The ancient Samnites repeatedly defeated Roman armies in this region. Explore the remarkably preserved Roman town of Sepino.</i>
The University of Bologna, founded in 1088, is the oldest continuously operating university in the Western world.	<b>Academia</b>	<i>The archaeological site of Sepino preserves an intact Roman street grid, gates, and public buildings.</i>
Italy leads the world with over 350 recognized grape varieties used in commercial winemaking.	<b>Grape Varieties</b>	<i>Molise is home to Tintilia, a rare native grape found almost exclusively in this region.</i>
Italy leads Europe in protected regional foods, with over 300 PDO and PGI certified products.	<b>Protected Foods</b>	<i>Molise is one of Italy’s notable truffle regions, with white and black truffles found deep in its forests.</i>
The Pantheon in Rome still holds the record for the largest unreinforced concrete dome ever built — nearly 2,000 years later.	<b>Architecture</b>	<i>At Isernia La Pineta, evidence of human activity dates back over 700,000 years — among the oldest found in Italy.</i>
Italy’s railway network exceeds 16,000 km, including one of Europe’s most advanced high-speed systems.	<b>Rail &amp; Pace</b>	<i>Molise remains one of the few Italian regions without high-speed rail, helping preserve its slower pace and authenticity.</i>
Italy welcomed over 65 million international visitors annually — ranking among the top global destinations.	<b>Tourism</b>	<i>Molise receives only a fraction of that tourism, offering a rare opportunity to experience Italy without crowds.</i>

**Whatever form your experience takes, there is a place for it here.**



Cooking classes



Photography in Molise



Ancient ruins to explore



Wine — always included



Gratuities — always included

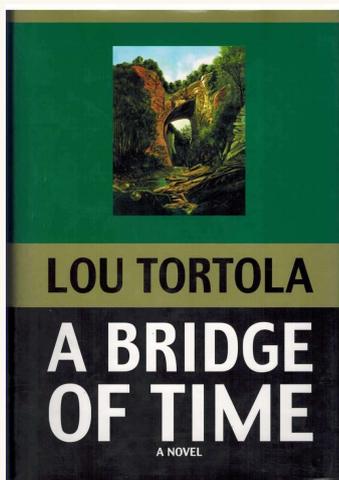


Village espresso

## ABOUT YOUR HOST

# Lou Tortola

*Founder, Host & Curator of the Journey*



Lou Tortola didn't arrive in Molise by chance. He came home. Born in the medieval hilltop village of Miranda, Lou has maintained a lifelong and unbroken connection to this land. Over the past forty years he has returned to Italy more than fifty times, coming to know the Molise region with the familiarity of someone who never truly left: its landscapes, its culture, its people, its rhythms through every season.

In his professional life, Lou is a figure of uncommon range. He is the founder and CEO of Canadian eliquidMEDIA International Inc., holds a number of patents, and is the author of *A Bridge in Time*. In this newest chapter as founder of SevenOaksItaly.com, all of these lives converge: entrepreneur, storyteller, curator, and a man deeply rooted in a place most of the world has yet to discover.

But perhaps what defines Lou most completely is that he is, at his core, an artist. He moves through the world with a camera, finding compositions in streets and shadows that most people walk past without a second glance. In the kitchen, he prepares both time-honored dishes and inventions entirely his own, creations that more than a few people have called ART, and meant it. It is no accident that a man like this curates a cultural journey through the country he loves.

Lou travels with the group every step of the way, not as a guide reciting facts, but as a fellow traveler who finds genuine pleasure in watching Italy reveal itself to people experiencing it for the first time, or the tenth.

*A Bridge in Time — a novel by Lou Tortola*

## eliquidMEDIA

DIGITAL STRATEGY · EXPERIENCE ARCHITECTURE

### The Experience Begins Long Before You Arrive

eliquidMEDIA is the digital and strategic partner behind SevenOaksItaly.com. With a philosophy that mirrors the program itself: intentional, refined, and human-centered, every point of digital contact reflects the depth and elegance of the Seven Oaks experience.

The company is led by Lou Tortola, CEO of eliquidMEDIA International Inc. His dual role as both the program's personal host and its digital architect, ensuring that the experience presented online is a faithful and genuine reflection of the journey itself.

eliquidMEDIA's involvement goes beyond design. The company serves as the strategic and promotional arm of Seven Oaks Italy in North America, educating prospective travelers, managing inquiries with care, and directing confirmed guests to Travelcafé di Altaquota Srl for formal booking under proper tour-operator governance.

sevenoaksitaly.com · Conceived & powered by eliquidMEDIA

## PRACTICAL INFORMATION

---

### Passports & Documentation

All guests must hold a valid passport from their home country. Please ensure your passport is valid for at least six months beyond your return date. Entry requirements for Italy vary by nationality; most Western passport holders do not require a visa for stays under 90 days, but we recommend confirming your specific requirements with the Italian consulate or embassy in your home country well in advance of travel. Keep a copy of your passport stored separately from the original.

### Travel Insurance

Travel insurance is strongly recommended and is not included in the package price. Three excellent pathways: premium credit cards (many include comprehensive travel coverage; check your cardholder benefits carefully); standalone online policies from companies such as Manulife, Blue Cross, or TuGo; or an independent travel insurance advisor. Travel with clarity and confidence; the investment is modest and the peace of mind is complete.

### Physical Considerations

This journey involves moderate walking at all sites; comfortable walking shoes are essential. Pompeii and the Amalfi Coast involve uneven surfaces. Le Sette Querce is a hillside village and is not wheelchair accessible. Guests with specific mobility needs are warmly encouraged to contact Lou in advance.

### What to Pack

Late August in southern Italy is warm to very warm (28–36°C). Light, breathable clothing. Some religious sites require covered shoulders and knees; a light scarf is sufficient. Evenings in Molise can be cooler; one light layer recommended.

### Currency & Payments

Italy uses the Euro (EUR). ATMs are widely available in Rome and Campania. In Molise, carry some cash. Most restaurants accept cards; smaller artisan producers may prefer cash.

### Staying Connected

Wi-Fi at all hotels and at Le Sette Querce. WhatsApp is the best way to stay in contact with Lou throughout the journey: +1 (519) 818-9698.

---

### A NOTE ON THIS PROGRAM GUIDE

You may have noticed that this guide is thorough. Deliberately so. It reflects a commitment to attention to detail and full transparency.

Our goal is simple: to deliver an experience so well considered and so warmly executed that you come home telling others. Not because we asked you to. Because you simply cannot help it.

***The best next step is a conversation. Book a call with Lou directly, or connect with the travel professional who introduced you to this journey. We are easy to reach, genuinely happy to talk, and there is never any pressure, only honest answers. That is the promise this guide makes. And it is one we intend to keep.***

## THE TEAM



## DINING AT LE SETTE QUERCE

At Seven Oaks Italy, four distinct dining spaces invite experiences that range from quiet, intimate moments to vibrant gatherings of scale. The estate's pizzeria features two custom-built, wood-burning ovens, where the pizzaiolo can be seen at work, while a fully equipped professional kitchen supports service from private dinners for two to events of over 600 guests.

Though the property hosts special events throughout the year, each tour is carefully curated to preserve a sense of exclusivity, with no overlapping large groups; occasional local diners may be present, adding to the authentic character of the experience.



*One of two entrances to our white-tablecloth restaurant at Le Sette Querce: every dinner is an occasion, every table set with care, and the kitchen behind this door has never once disappointed.*

**Lou Tortola**

*Founder & Host*

[lou@sevenoaksitaly.com](mailto:lou@sevenoaksitaly.com)

**Filomena Iannacone**

*General Manager, Le Sette Querce*

[filomena@sevenoaksitaly.com](mailto:filomena@sevenoaksitaly.com)

**Dawn Chatman**

*Web & Digital*

[dawn@sevenoaksitaly.com](mailto:dawn@sevenoaksitaly.com)

**Gabriele Peluso**

*Executive Director*

[gabriele@sevenoaksitaly.com](mailto:gabriele@sevenoaksitaly.com)

**Antonio D'Urso**

*Licensed Tour Operations, Travelcafé*

[antonio@sevenoaksitaly.com](mailto:antonio@sevenoaksitaly.com)

**Krista Armaly**

*Finance & Reservations*

[krista@sevenoaksitaly.com](mailto:krista@sevenoaksitaly.com)

**Rocco Peluso**

*Program Director*

[rocco@sevenoaksitaly.com](mailto:rocco@sevenoaksitaly.com)

**Jeremy Dean**

*Guest Services*

[jeremy@sevenoaksitaly.com](mailto:jeremy@sevenoaksitaly.com)

**Darja Benic**

*Travel Advisor, Travelcafé*

[darja@sevenoaksitaly.com](mailto:darja@sevenoaksitaly.com)

**In Partnership with Your Travel Advisor; Our Team Is Happy to Assist You**

Seven Oaks Italy was built on relationships: with place, with partners, and with travelers. Working with respected travel professionals extends that philosophy naturally. We look forward to collaborating with advisors who value cultural depth, thoughtful design, and meaningful travel experiences for their clients.



*A typical morning at Seven Oaks Italy, breakfast at Le Sette Querce*



*An evening table setting at Seven Oaks Italy, every detail considered*

***All four photos on this page were captured on location, in the places you'll actually be. This is us.***

Looking ahead, 2027 offers a wonderful opportunity to plan at a more considered pace. For those wishing to go further, we are always happy to arrange private, customized journeys — whether to reconnect with the towns your family once called home, or to create a more tailored experience for your own circle. From intimate gatherings to thoughtfully curated professional retreats, every detail is handled with care, professionalism, and ease.

## HOW TO RESERVE

# Seven Oaks Italy 2026 accommodates a maximum of 24 guests. Places are reserved in the order confirmed deposits are received.

## Enquire

1

Complete the reservation form at [sevenoaksitaly.com](http://sevenoaksitaly.com) or contact Lou directly by WhatsApp or email.

## Confirm Your Place

2

A confirmed deposit secures your place. Your reservation is not held until the deposit is received.

## Travel Arrangements

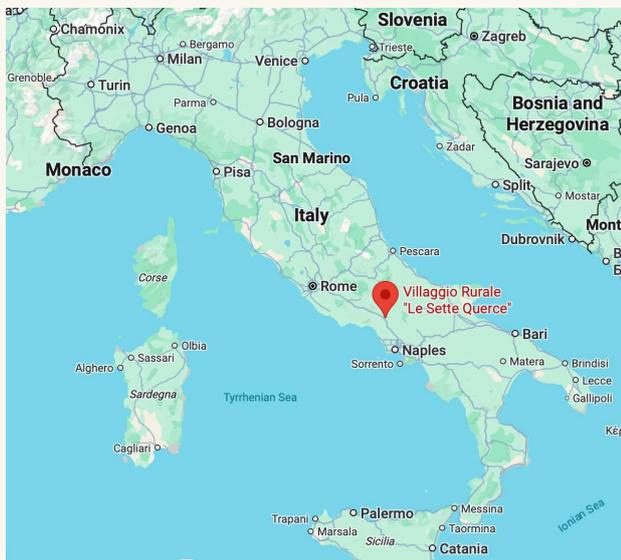
3

Your booking is processed through Travelcafé di Altaquota Srl under a single protected package.

## Final Documents

4

Approximately 30 days before departure, you receive your final travel documents, flight details, and a pre-departure briefing from Lou.



*In the heart of Italy, in Molise, Italy's best-kept secret, Seven Oaks Italy is within easy driving distance of Rome and Naples, where authentic Italy still lives.*

Lou Tortola · Seven Oaks Italy  
[sevenoaksitaly.com](http://sevenoaksitaly.com)

Toll-Free: 1-877-274-8820  
 WhatsApp: +1 (519) 818-9698



**Where Italy is not performed. It is lived.**

Arrive Rome · August 26, 2026 Depart Rome · September 4, 2026

© COPYRIGHT NOTICE · ALL RIGHTS RESERVED

ALL IMAGES ARE OWNED BY LOU TORTOLA AND LE SETTE QUERCE ITALY OR USED UNDER VALID LICENSE. ALL CONTENT, DESIGN, AND LAYOUT ARE THE EXCLUSIVE PROPERTY OF eliquidMEDIA INTERNATIONAL INC. THIS BROCHURE IS SOLELY FOR PROMOTION OF TRAVEL CAFÉ (ITALY) PROGRAMS AND MAY NOT BE REPRODUCED, DISTRIBUTED, OR USED FOR ANY OTHER PURPOSE WITHOUT PRIOR WRITTEN CONSENT. UNAUTHORIZED USE IS PROHIBITED.