

Arabella Lennox-Boyd



Palazzo Parisi – ‘La Gastronomia Italiana’ in Style

Food is one of the main delights of a holiday – and where better to enjoy the best of Italian cuisine than at Palazzo Parisi, an hour from Rome in the unspoilt Sabine hills and the home of internationally renowned landscape designer Arabella Lennox-Boyd.

Here Rita, the resident cook, delights guests with a huge variety of Italian home cooked seasonal dishes. An early summer dinner might be *Tagliolini con finocchio, crema di prezzemolo* followed by *Vitello arrosto, Fagiolini olio e basilico* and tiny new potatoes ending up with *Gelato di Fragole*. High summer is a time for long lunches with wonderful salads, *Frittata di Spaghetti*, fresh fruits, local cheeses and wines. Later in the year as the weather cools pasta is always welcome, perhaps with local fungi, *Involtoni di carne* and seasonal vegetables.

The Palazzo offers many different places to dine, whether it is in the fresco-lined dining room, the loggia with its superb views, by the swimming pool in one of the carefully designed hidden places under shady pergolas. Says Arabella “What I love about the Palazzo is the many places where one can eat delicious food, a subject close to my heart, surrounded by beautiful plants. Nothing pleases me more than walking down the iris and olive lined path in the hot sun to sit under a small pergola, scented by lilies and jasmine, for a true lunch al fresco’

Arabella continues ‘Despite the early cold winter, the organic olive oil we did make is the best ever with an extraordinarily delicate subtle taste’. Rita the cook only uses the Palazzo oil on all her wonderful dishes and Arabella’s oil is available for sale also.

The villa is within an hour’s drive from Rome and is surrounded by many famous villas and gardens to visit within an hour or two by car.

It is available to rent from the last week of May to the end of October and is the perfect setting for a family or a house party with accommodation for up to 12 people. There is an additional room for children. The bedrooms include seven vast bedrooms with canopied, carved or painted beds, six bathrooms, a billiard room, a salotto (sitting room), an indoor sundial, labyrinthine wine cellar and even a dungeon. The Palazzo comes with two maids, a gardener and Rita the resident cook.

Guests can also purchase Arabella’s own olive oil made in the grounds (sold in the UK through www.arabellalennoxboyd.com) and local wines.

For further information on bookings, call Barbara Colossi on 020 7931 9995 or visit www.palazzoparisi.com or see Palazzo Parisi on Facebook for the latest information. For details on Arabella Lennox-Boyd and her landscape practice, contact www.arabellalennoxboyd.com

ENDS

For media enquires only, contact Christina Hemmett at Arabella Lennox-Boyd Landscape Design on 020 7931 9995 or christina@arabellalennoxboyd.com

