



CHARTING THE COURSE

Eight hours. 40 dishes. One feast. Eating our way through Le Virtù's La Panarda.

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very January, the 900 villagers of the Abruzzese town of Villavallelonga come together for a week of revelry—parades, bonfires, music, and kids dancing around in papier-mâché masks, all done in the name of St. Anthony Abbot, the patron saint of animals. It all leads up to the main event: La Panarda, a 50-course banquet that starts on the last night of the festivities and ends the next morning. ¶ It is a culinary feat—a voyage through the history of Abruzzese cuisine mapped out in the recipes of a tradition that has survived more than 350 years. And in 2024, the feast made its way to Philadelphia thanks to chef Andrew Wood of **LE VIRTÙ**. Now, every June, Wood re-creates La Panarda with an eight-hour, 40-course marathon meal highlighting the *abbondanza* of Abruzzo. Here are a few of the best stops on the journey. (Don't forget the Tums!)

