



Disney+

# DESTINATIONS

*Where Every Day is a Holiday!*





BOOK  
NOW

# EXPLORE PORTOROSSO





# Print and cut out your boarding passes below

<b>BOARDING PASS</b>	Name: <input type="text"/>			Today I'm going to <b>PORTOROSSO</b>
	Travelling From: <input type="text"/>			
	Travelling To: <input type="text"/>			
		SEAT <b>15C</b>	GATE <b>11</b>	 <small>© 2021 Disney and related entities</small>

<b>BOARDING PASS</b>	Name: <input type="text"/>			Today I'm going to <b>PORTOROSSO</b>
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<b>BOARDING PASS</b>	Name: <input type="text"/>			Today I'm going to <b>PORTOROSSO</b>
	Travelling From: <input type="text"/>			
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		SEAT <b>15E</b>	GATE <b>11</b>	 <small>© 2021 Disney and related entities</small>

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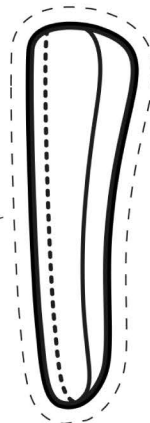
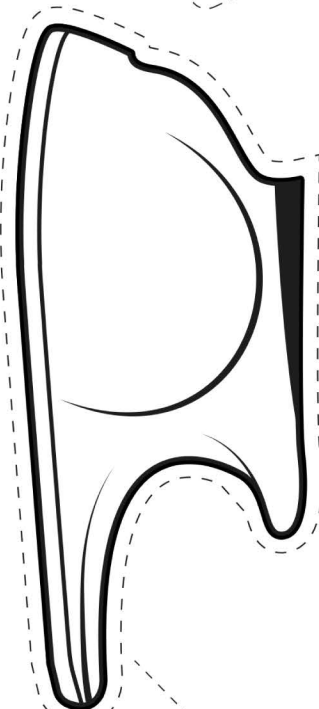
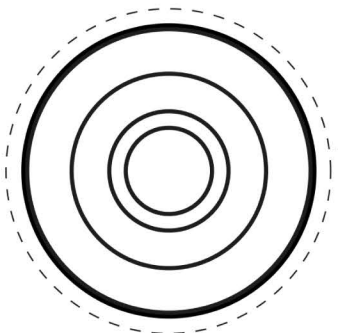


**BUILD YOUR OWN  
SCOOTER FROM  
THESE SPARE PARTS!**

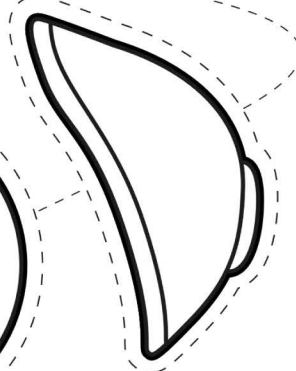
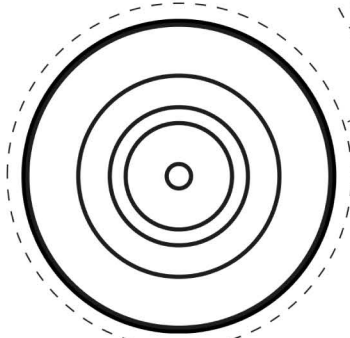
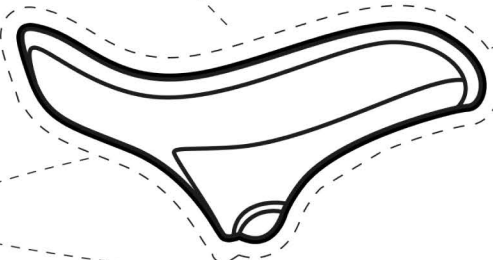


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**HAVE AN ADULT  
HELP YOU WITH THE  
CUTTING AND STICKING  
OF THE PARTS**



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# LET'S MAKE PAPPARDELLE WITH FRESH TOMATO SAUCE

PREP + COOK TIME: 20 MINUTES  
SERVES 4

## INGREDIENTS

- 1 large red onion (300g), chopped finely
- 2 cloves garlic, crushed
- 2 tablespoons red wine vinegar
- 10 medium tomatoes (1.5kg) chopped finely
- 300g (9½ ounces) pappardelle pasta (see tips)
- ½ cup loosely packed fresh small basil leaves
- 120g (4 ounces) baby rocket leaves (arugula)
- ½ cup (120g) low-fat ricotta crumbled

## METHOD

### STEP 1

Combine onion, garlic, vinegar and tomato in a medium bowl; stand for 10 minutes.

### STEP 2

Meanwhile, cook pasta in a large saucepan of boiling water until just tender then drain. Return pasta to pan; add fresh tomato sauce, basil and rocket, mix gently.

### STEP 3

Top pasta with cheese; serve straight away, sprinkle with black pepper.

### TIPS

This recipe is a delicious change to cooked pasta sauces. Because this sauce is uncooked, buy the freshest ingredients you can for a flavour hit.

You can use gluten-free pasta, if you require it.

**NUTRITIONAL COUNT** per adult serving 2.6g total fat (1.2g saturated fat); 994kJ (238 cal); 35.3g carbohydrate (13.5g sugar); 12.4g protein; 8.7g fibre; 117mg sodium

**NUTRITIONAL COUNT** per child serving (⅔ of an adult serving) 1.7g total fat (0.8g saturated fat); 663kJ (159 cal); 23.6g carbohydrate (9g sugar); 8.3g protein; 5.8g fibre; 78mg sodium





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# SPOT THE DIFFERENCE

CAN YOU SPOT 7 DIFFERENCES?



1. ALBERTO'S SPOON 2. LUCA'S BOOK 3. GIULIA'S HAT 4. NO FISH IN GIULIA'S BASKET  
5. MORE WOOD IN THE FIRE 6. THE BIRD 7. THE EXTRA MOUNTAIN

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**LUCA**

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# SPOT THE DIFFERENCE

CAN YOU SPOT 7 DIFFERENCES?



1. THE BLUE SHUTTERS 2. MENU BOARD REMOVED 3. DIRECTION OF SPEAR 4. THE TOWN BELL IS GONE  
5. ICE-CREAM SIGN IS A DRINK 6. ERCOLE'S VESPA COLOUR 7. PLANT BY FOUNTAIN

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Disney + PIXAR + MARVEL + STAR WARS + NATIONAL GEOGRAPHIC + STAR

Luca Now Streaming