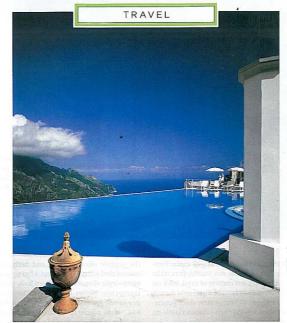


The bride wears
Monique Lhuillier



The infinity pool at the Hotel Caruso, in Ravello, Italy.

Trips of a Lifetime

Our travel experts offer three dream itineraries for the most memorable vacation you'll ever take. BY HILLARY GERONEMUS

AFTER MONTHS OF METICULOUS wedding planning, the last thing many couples want to think about is orchestrating the honeymoon. Although the idea of winging it has a certain je ne sais quoi, it's a whole lot nicer when you can just show up and everything falls perfectly into place—which is where an in-the-know travel agent comes in. To help you down the road to postmarital bliss, we consulted three of the best for their dream honeymoons, from the Amalif Coast to northern India.

A-LIST AMALFI

AGENT Sue Kasmar, Strictly Vacations

Over the course of twenty-nine years in the travel business, Kasmar has always had a soft spot for Italy. In 2003, she lived in Florence for three months to "delve into la dolce vita," and she never hesitates recommending the Amalfi Coast to honeymooners. "Southern Italy feels both foreign and familiar at the same time," Kasmar says. "It gives travelers a wonderful sense of discovery along with the comforting feeling of returning to that which is known." 800-447-2464; strictlyvacations.com.

DAY 1 Hop on the forty-five-minute hydrofoil from Naples to Capri and check into the hip yet serene JK Place (011:39-081-888-4001; jkcapri.com); almost all the rooms have magical sea views, but the Junior Suites (51,215) benefit from a little extra space. Pick up a bottle of wine and some cheese and head to the island's highest point, the 1,900-foot-tall Monte Solaro—reached by chairlift from the main square in Anacapri—for a spectacular view of the southern Italian coast.

DAY 2 As touristy as the Grotto Azzurra may be, no trip to Capri is complete without paying it a visit. Instead of joining the masses, ask the hotel concierge to hire a private boat (\$240) to



A massage in progress at the Hotel Saint-Barth Isle de France, on St. Bart's.

take you on an exclusive tour of the grotto, as well as the Faraglioni rocks and Marina Piccola, where sun worshippers stake their claim on one of the island's few corners of sand. Back on shore, seek out a table at the celebrity favorite Ristorante Aurora (18-22 Via Fuorlovado; 01-39-081-837-0181). Here three generations of one family have been serving their twist on classic regional dishes—pizza, pasta, grilled shellfish—since 1912.

DAY 3 After a dip in JK's pool, descend to La Fontelina beach, rent sun beds and umbrellas and recline on the Faraglioni rocks. When you're hungry, stroll over to the lunch-only restaurant Fontelina (Via Faraglioni; 011-39-081-837-0845) for local specialties, like cuttlefish. To satisfy your sweet tooth, pick up a caprilu (a cookie made with almonds and lemon zest) at Buonocore (36 Via Roma) and eat it in the bustling piazza.

DAY 4 Catch the morning ferry to the colorful fishing village of Positano and check into the luxe family-run Le Sirenuse (011-39-089-875-066; sirenuse.it); book a Junior Suite (81,808) with a terrace overlooking the sea. Spend the afternoon by the pool, which is surrounded by the region's iconic lemon trees. For dinner, walk to the art-gallery-cum-restaurant Max (22 Piazza del Mulini; 011-39-089-875-056), in the heart of the town's pedestrian center: the fried stuffed zucchini flowers are not to be missed.

DAY 5 Work off the previous night's meal with an early-morning hike. Stefano or Silvia from the hotel's spa will lead you up to the village of Nocelle, 1,700 steps in all. If the view from there doesn't inspire you, the aromatherapy massage back at the hotel should. Have a romantic Neapolitan dinner, illuminated by flickering candles, on the terrace of Le Sirenuse.

DAY 6 Parking in town is a nightmare, so don't even bother renting a car. Instead, call the Positiano Car Service (011-39-089-875-541; positanocarservice.com) and ask for Franco or Poppy. One of them can drive you to Pompeii and then to the tip of the Sorrentine Peninsula to Le Peracciole (011-39-081-533-0558),

the organic olive oil, fruit and herb farm of Michelin-two-starred chef Alfonso Iaccarino. After sampling some of the best extra-virgin olive oil in southern Italy, swing by Iaccarino's restaurant near Naples, Don Alfonso 1890 (11-13 Corso Sant'Agata; 011-33-081-878-0026), for a hearty Neapolitan fish casserole.

DAY 7 Take a jaunt on Le Sirenuse's magnificent wooden fishing boat to the islands of Li Galli, where you'll want to have a swim. When you return to Rocking or for a chorping resure.

swim. When you return to Positano, go for a shopping excursion in the center of town, and be sure to have an artisan make you a pair of the famed local sandals on the spot.

DAY 8 Your last stop is Ravello, forty-five minutes away, where you'll stay at the cliff-hugging Hotel Caruso (800-237-1236:

DAY 8 Your last stop is Ravello, forty-the minutes away, where you'll stay at the cliff-hugging Hotel Caruso (800-237-1236; hotelcaruso.com); some Junior Suite Superiors (\$1,500) have amazing sea views and manicured gardens. After touring the on-site archaeological ruins, visit the heated infinity pool for the new Watsu (water shiatsu) massage (\$170).

DAY 9 Ravello is steeped in culture; every summer it's on display during the Ravello Festival (ravellofestival.com), one of the oldest music events in Italy. Listen to an outdoor classical concert on a terrace at Villa Rufolo, the 13th-century Moorishinspired castle that was once the home of popes and kings.

DAY 10 Take a course with Mamma Agata (g Piazza S. Cosma; o11-39-089-837-019), who has cooked for heads of state and such stars as Humphrey Bogart and Elizabeth Taylor. She'll teach you how to make traditional Italian dishes during her five-and-a-half-hour class (\$260 a person); you'll start by picking vegetables from her garden and end on the terrace, enjoying the lunch you slaved over.

ISLAND LIVING

AGENT Martha Gaughen, vice president of Sterling Brownell She may be based in ocean-deprived Atlanta, but Gaughen has immersed herself in island culture for the past twenty-five