THE SECOND ITALIAN CUISINE WEEK IN THE UK

20-26 November 2017

THE EXTRAORDINARY
ITALIAN TASTE

IN LONDON
CONCEPT

INTRODUCTION

Italian Cuisine Week is a legacy of Expo Milano 2015, inspired by the issues addressed by the Milan Charter: quality, sustainability, culture, food security, the right to food, education, identity, territory and biodiversity.

The initiative is integrated with the Italian government's Plan for Extraordinary Promotion of Quality Italian Products, which aims to boost the distribution and commercial presence of authentic Italian agricultural products, and with the 2017-2022 Strategic Plan for Tourism, which aims to promote lesser-known regions of Italy as tourist destinations.

Italian Cuisine Week falls under the Food Act, a programme launched in 2015 by the Ministry for Agricultural, Food and Forestry Policies to promote Italy’s agricultural sector and cuisine abroad. The Food Act was signed by the Ministry of Foreign Affairs and International Cooperation and by the Ministry for Education, Universities and Research in 2016.

Italian Cuisine Week is coordinated by a working group set up by the Memorandum of Understanding for the Promotion of High-Quality Italian Cuisine Abroad and headed by the Ministry of Foreign Affairs in close collaboration with the Ministry for Agricultural, Food and Forestry Policies.

WHY

Italian Cuisine Week in the World, this year in its second edition, aims to promote Italy’s agri-food industry and the tradition of high-quality food and wine which is so central to the Italian identity and culture.

The main pillars of the project are the following:

• High-quality food and wine;
• Protection and promotion of products with the DOP (protected designation of origin) and DOC (Controlled Designation of Origin) certifications; publicisation of Italian methods for protecting brands and initiatives to counter the use of Italian-sounding product names;
• Promotion of food-and-wine itineraries and regional tourism routes;
• High-quality training in the hospitality sector to develop long-term collaborations between Italian chefs and their local counterparts;
• Support for the applications for the Neapolitan art of pizza-making and the Valdobbiadene Prosecco Hills as UNESCO World Heritage sites;
• Support for the culinary specialities of the regions recently hit by earthquakes.
WHO

Italian Cuisine Week is coordinated by a working group set up by the Memorandum of Understanding for the Promotion of High-Quality Italian Cuisine Abroad and headed by the Ministry of Foreign Affairs in close collaboration with the Ministry for Agricultural, Food and Forestry Policies.

The Week is a collaborative effort that involves a range of public and private actors representing Italy and Italian cuisine around the world: the Ministry of Economic Development; the Ministry of Education, Universities and Research; the Ministry of Tourism and Culture, regional authorities, the Italian Trade Agency, the government tourist board, universities, chambers of commerce, trade associations, cooking schools, certified Italian restaurants, and representatives from the sectors of food, wine and design.

WHAT

Over a thousand events will be held around the world, including talks, conferences, workshops, demonstrations, tastings, dinners, commercial events, presentation of tourist itineraries for food lovers, cookery lessons, and much more.

WHEN AND WHERE

This year Italian Cuisine Week in the World will take place from 20 to 26 November. Over a thousand events will be held, coordinated by the 296 diplomatic and consular headquarters and Italian cultural institutes around the world.

THE WEEK IN THE UK

The UK remains one of the largest importers of Italian food products, with the value of imports in this sector rising consistently over the last two years. In 2016 the category with the greatest import value was wine (£692m), followed by pasta (£262m), olive oil (£46m and prepared meats (£80m).

Despite this positive trend, Italian agri-food products face a number of challenges with the prospect of the UK’s exit from the EU and recent media attacks on some of the most popular Italian products in the UK. Italian Cuisine Week offers an opportunity to reaffirm the unique dietary and cultural value of Italian cuisine.

Italian Cuisine Week in the UK encapsulates the dynamism of the Italian agri-food industry, through scientific conferences examining the benefits of the Mediterranean diet as well as numerous initiatives to highlight Italy’s leading role in innovation in the sector and raise awareness of certifications of religious suitability and guaranteed origin.

The programme of events is coordinated by the Embassy of Italy in London, in collaboration with the Italian Trade Agency, the Italian Cultural Institute, the Italian Chamber of Commerce and Industry in the UK, the UK delegation of the Accademia della Cucina.
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<th>Monday 20</th>
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<tr>
<td>10:45am – 11:45am <strong>Brexit: assessing the impact on the future of food and nutrition</strong> Round-table with Luigi Scordamaglia (President of Federalimentare and CEO Inalca), Giorgio Locatelli &amp; James Sheraton Grand London</td>
<td>10:30am – 1pm <strong>The Mediterranean diet: culinary medicine</strong> Talk on the health benefits of the Mediterranean diet, followed by light lunch. With health and nutrition experts Dr. Sonia D’Agnino, Prof. David Foskett, Chef Enzo Oliveri, Prof. Timothy Harlan and Dr Rupy Aujla. With Federazione Italiana Cuochi UK/ Accademia Italiana della Cucina UK Italian Cultural Institute</td>
<td>11:30am -12:30pm <strong>Do Italians Really Do It Better? The Future of Catering and Hospitality in a Post-Brexit London</strong> Conversation between Deborah Bonetti (FPA/II Giorno) and Stefano Pütorti (Founder Sagitter One &amp; Vice President ICCIUK) The Localist restaurant</td>
<td>8:45am – 2:15pm <strong>Investment opportunities in future food systems</strong> “Intesa Sanpaolo StartUp Initiative: circular economy” Workshop &amp; start-ups pitches to VC and investors community Intesa Sanpaolo London Hub</td>
<td>6pm – 8pm <strong>authentic Neapolitan pizza</strong> Bellavita Academy</td>
<td>5pm – 8pm MM 'No Waste' Dinner Anti-food-waste initiative: cook, educate and feed the community. Andrea Rasca, founder of MM, and Antonio Favuzzi, head chef of L’Anima restaurant Mercato Metropolitano</td>
<td>7:30pm <strong>Closing gala dinner</strong> with chef patron Francesco Mazzei. Organised by the Accademia Italiana della Cucina UK Sartoria Metropolitano</td>
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<td>4pm – 7pm <strong>Bellavita – Italian gastronomic excellence</strong> Press conference and presentation of Bellavita programme for the week Bellavita Academy</td>
<td>4pm – 5:30pm <strong>Triple I Conversation</strong> Italian Business Leaders at the forefront Luigi Scordamaglia (Federalimentare/Inalca) and Francine Lacqua (Bloomberg TV) Embassy of Italy</td>
<td>5:30pm - 9pm <strong>Bellavita Pizza night: The Authentic Pizza</strong> An event fully dedicated to the authentic Neapolitan pizza Bellavita Academy</td>
<td>6pm - 9pm <strong>Profumi della Tavola</strong> Round-table and reception. Organised by the Embassy Scientific Office and Accademia Italiana della Cucina UK Speakers: Stefano Predieri (CNR Bologna), Maurizio Marrocco (Electrolux Chef Academy), Alfonso Iaccarino (Don Alfonso 1890), Simonetta Agnello Hornby (writer and lawyer), Andrea Rasca, founder of MM, and Antonio Favuzzi, head chef of L’Anima restaurant Mercato Metropolitano</td>
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<td>12pm – 12:45pm <strong>Promotion of the authentic Italian product</strong> Presentation and cookery demonstration Food Matters Live, ExCel Centre</td>
<td>3pm – 5:30pm <strong>A journey through Italian grape varieties</strong> Guided tasting of little-known wines Bellavita Academy</td>
<td>1pm – 2pm <strong>Halal and kosher: made in Italy</strong> Presentation of religious certifications for organic products. Cookery demo. In collaboration with ICCIUK/Italian Ministry of Economic Development (MiSE) Food Matters Live, ExCel Centre</td>
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<td>6:30pm – 10:30pm <strong>Foreign Press Association media awards and gala dinner</strong> Signature menu by Giorgio Locatelli &amp; James Dugan Drinks from 8.30pm; dinner at 7.30pm. Sheraton Grand London Park Lane</td>
<td>6pm – 8pm <strong>Learning to taste Italian wines</strong> Tasting experience for aspiring sommeliers In collaboration with UK Sommelier Association/Italian Sommeliers Association UK Bellavita Academy</td>
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**21-23 November** **ITALIAN PAVILION** (stand 545) organised by the Italian Trade Agency promoting 20 innovative food-tech start-ups and 10 companies certified halal and kosher Food Matters Live, ExCel Centre
**Bellavita – Italian Gastronomic Excellence**

*Week programme overview, press conference and Pizza workshop*

**WHEN** – Monday 20\(^{th}\) November

From 4pm to 7pm

**WHERE** – Bellavita Academy – 11C Dock St, Whitechapel, E1 8JN, London

**WHO** – Coordinating office: Embassy of Italy (Economic Office) – promoted by Bellavita Academy

**WHY** – Bellavita Academy will present its weekly program of tastings, discussions and workshops to celebrate Italian Cuisine Week, offering visibility to Italian brands and producers on the UK food and drink market. The press conference will be opened by the Italian Ambassador to the UK, Pasquale Q. Terracciano. Following the press conference, the audience will have the chance to join an authentic Italian pizza workshop sponsored by Starita and Marana Forni. The presentation event will end with a traditional Italian *aperitivo*.

*Invitation Only*
**Foreign Press Association Media Awards and gala dinner**

*Signature menu by chefs Giorgio Locatelli & James Dugan*

**WHEN** – Monday 20\(^{th}\) November

Drinks from 6.30pm, dinner at 7.30pm

**WHERE** – Sheraton Grand London Park Lane - Piccadilly, Mayfair, W1J 7BX, London

**WHO** – Foreign Press Association London

**WHY** – The annual Foreign Press Association in London Media Awards event is among the most prestigious awards ceremonies for journalism in the world. On the occasion of 2017 edition of the Media Awards, a special gala night will be hosted at the Sheraton London Park Lane hotel. The keynote speaker will be Mario Monti, former Italian Prime Minister and EC Commissioner, and the event will be introduced by the comedian and broadcaster Hugh Dennis. Some of the most prominent British journalists, operating in a range of different fields, will be awarded with the prestigious FPA prizes.

The dinner will feature a special collaboration between two great chefs: Giorgio Locatelli, the owner of the Michelin-starred Locanda Locatelli restaurant, and James Dugan, the head chef at Sheraton London Park Lane. The two chefs will present the award for the “Food Editor” category.

*Invitation Only*
ITALIAN PAVILLION – Food Matters Live

WHEN – From 21st November to 23rd November

WHERE – Food Matters Live – Stand 545 – ExCel, Royal Victoria Dock, 1 Western Gateway, E16 1XL, London

WHO – Italian Trade Agency and Food Matters Live

WHY – Food Matters Live is the UK’s only cross-sector event bringing together the food and drink industry, retailers, food service providers, government and those working in nutrition, to enable collaboration and innovation to support a sustainable food landscape for the future. On the occasion of Italian Cuisine Week, the Italian Trade Agency will be hosting the Italian Pavilion at Food Matters Live. The pavilion will be a living theatre for Italian innovation in agribusiness, showcasing 20 start-ups operating in food and food-related technologies, and 10 exhibitors with Kosher and Halal certification. Thousands of visitors from a range of professions and disciplines, including food science and manufacturing, R&D, food marketing and brand management, retailing, nutrition and public health, will have the opportunity to discover the most dynamic and innovative side of the Italian agribusiness.

Registration here
**Brexit: Assessing the impact on the future of food and nutrition**

**WHEN** – Tuesday 21\(^{st}\) November

From 10.45am to 11.45am

**WHERE** – Food Matters Live - Conference Theatre – ExCel, Royal Victoria Dock, 1 Western Gateway, E16 1XL, London

**WHO** – Coordinating office: Italian Trade Agency, Food Matters Live and Federalimentare

With Sarah Smith (Sunday Politics), Ian Wright (Director General, Food and Drink Federation), Luigi Scordamaglia (President of Federalimentare, CEO Inalca S.p.A), Paul Johnson (Director, Institute for Fiscal Studies), Sue Davies (Chief Policy Adviser, Which?)

**WHY** – Food and drink is the UK’s largest manufacturing industry, and the EU is by far its largest export market. The UK also relies heavily on an EU workforce. Although Brexit presents the sector with some complex challenges, experts say it could also open the UK up to untapped export markets and offer more opportunities for British food and drink within the UK. This panel discussion will examine the prospects for the industry post-Brexit and look at how to ensure that any new trade deals maintain welfare and environmental standards.

Registration [here](#)
Promotion of the authentic Italian product
Presentation and cookery demo

WHEN – Tuesday 21st November
From 12pm to 12:45pm

WHERE – Food Matters Live – “Catering for Health” theatre - ExCel, Royal Victoria Dock, 1 Western Gateway, E16 1XL, London

WHO – Coordinating office: Italian Chamber of Commerce and Industry in the UK (ICCIUK), in collaboration with the Italian Ministry for Economic Development, Italian Trade Agency, Assocamerestero, Federalimentare and Food Matters Live

WHY – The project is a major campaign to enhance the awareness of authentic Italian products all over the world. The subject discussed during the event will be the importance of helping "foodies" to recognise and use authentic Italian ingredients, supporting both Italian businesses and international consumers.
The cooking show will be performed by the chef and influencer Enzo Oliveri in collaboration with the consortium First in Sicily.

Registration here
A journey through Italian grape varieties
A guided tasting of little-known wines

**WHEN** – Tuesday 21st November
From 3pm to 5.30pm

**WHERE** – Bellavita Academy – 11C Dock St, Whitechapel, E1 8JN, London

**WHO** – Bellavita Academy in collaboration with MondialWine

**WHY** – An extraordinary opportunity to explore some of the most notable Italian grape varieties with Loris Properdo, a sommelier and wine buyer at Mondial Wine, which has been importing quality Italian wines to the UK since 1985. Wine lovers and professionals will be guided through a tasting of the lesser-known wine varieties and examine the potential of Italian grapes.

Registration [here](#)
Triple I (Italian Imaginative Innovators) conversation: Luigi Scordamaglia, President of Federalimentare/ Francine Lacqua, Bloomberg TV

**Conversation**

**WHEN** – Tuesday 21st November

From 4pm to 5.30pm

**WHERE** – Embassy of Italy - 4 Grosvenor Sq., W1K 4AE, London

**WHO** – Coordinating office: Embassy of Italy (Economic office) in collaboration with Federalimentare

**WHY** – Italian Imaginative Innovators (Triple-I) is a series of conversations between Italian business leaders and prominent British journalists, organised by the Italian Embassy in London to present dynamic Italian companies competing on global markets and leading the way in innovation. The guests at the conversation on 21st November will be Luigi Scordamaglia, the president of Federalimentare, the Italian federation for the food industry and CEO of Inalca Spa, and Francine Lacqua, anchor and editor-at-large at Bloomberg.

*Invitation Only*
**Campari UK, a journey of the senses**

**WHEN** – Tuesday 21\(^{\text{th}}\) November

From 6pm to 9pm

**WHERE** – Campari UK/The Shard - 32 London Bridge St, SE1 9SG, London

**WHO** – Coordinating office: Embassy (Economic Office) – Promoted by Campari UK in collaboration with Godo restaurant

**WHY** – The evening, hosted by the Campari UK management team and attended by Pasquale Q. Terracciano, Italian Ambassador to the UK, will immerse its guests in a journey of flavours from *aperitivo* to *digestivo*, unveiling a secret ingredient for each Italian brand and pairing cocktails with bespoke food created by Tommaso Arrigoni, head chef at the Michelin-starred restaurant Godo. In a setting reminiscent of an Italian market, representatives of Campari UK will talk guests through the long history of its Italian brands and Godo’s chefs will tell the story behind each bespoke recipe. There will also be opportunities to discuss the growing importance of Italian food and drink products in the UK.

*Invitation Only*
The Mediterranean diet: culinary medicine

A talk on the health benefits of the Mediterranean diet, followed by light lunch.

WHEN – Wednesday 22nd November
From 10.30am to 1pm

WHERE – Italian Institute of Culture, 39 Belgrave Square, SW1X 8NX, London

WHO – Coordinating office: Embassy of Italy (Scientific Office), in collaboration with Federazione Italiana Cuochi UK Delegation and Accademia della Cucina Italiana UK Delegation

With Prof. Roberto De Lauro (Scientific Attaché, Embassy of Italy), Prof. David Foskett (MBE, The Royal Academy of Culinary Arts), Chef Enzo Oliveri (Italian Federation of Chefs in UK), Prof. Timothy Harlan (board certified internist, writer), Dr Rupy Aujla (MD and food blogger) and Sonia Dagnino (Imperial College London)

WHY – Health conditions arise from a combination of genetic and environmental factors, and of the latter, diet is widely considered to be one of the most crucial. Numerous studies have shown that a bad diet can alter metabolic functioning and lead to weight gain and neoplastic pathologies. Unfortunately, our diets are frequently subject to commercial interests that can disorient us in our search for proper nutrition. The guests at this seminar will discuss the role of the Mediterranean diet in a healthy lifestyle.
**Halal and Kosher: made in Italy**

*Presentation of religious certifications for organic products and cookery demo.*

**WHEN** – Wednesday 22nd November

From 1pm to 2pm

**WHERE** – Food Matters Live – “Catering for Health” theatre – ExCel, Royal Victoria Dock, 1 Western Gateway, E16 1XL, London

**WHO** – Coordinating office: Italian Chamber of Commerce and Industry in the UK (ICCIUK) in collaboration with the Italian Ministry for Economic Development (MiSE) and Food Matters Live and Fiere di Parma

**WHY** – Following the excellent results achieved in the 2016 edition with the “Promotion of agro-food certifications for Made in Italy products” project, the Italian Ministry for Economic Development proposes the organisation of a cooking show in the “Catering for Health” theatre at Food Matters Live. As a complementary action to the Italian Trade Agency involvement at Food Matters Live, the event will showcase the products and companies participating in its stand.

The aim of the initiative is to foster quality organic Halal and Kosher religious certifications to be used as marketing tools and valid instruments both to promote and to protect top quality Italian food products.

The cooking show will be performed in collaboration with Italian restaurants “Guste Remo” & “Adore Remo”.

Registration [here](#)
Learning to taste Italian wines
Tasting experience for aspiring sommeliers

WHEN – Wednesday 22nd November
From 6pm to 8pm

WHERE – Bellavita Academy – 11C Dock St, Whitechapel, E1 8JN, London

WHO – UK Sommelier Academy, Italian Sommelier Association UK branch

WHY – A training event for wine enthusiasts, hosted by one of the most prestigious wine institutions in the UK. The UKSA will guide a tasting practice with aspiring sommeliers who wish to learn some of the technicalities of wine tasting.

Registration here
Ciao Gusto: Celebrating a year of success

Reception

WHEN – Wednesday 22nd November

From 6pm to 9pm

WHERE – Embassy of Italy - 4 Grosvenor Sq., W1K 4AE, London

WHO – Embassy of Italy (Economic office) in collaboration with Italia del Gusto consortium

WHY – A reception at the Italian Embassy will celebrate the first anniversary of the Italia del Gusto consortium and its partnership with Ocado, presenting some of the outstanding results achieved and future goals. Ciao Gusto is a partnership of some of the most well known Italian food and beverage brands and aims to promote the quality of Italian products, the culture of food in Italy, and the health benefits of the Mediterranean diet. The members of the consortium play an important role in protecting Italian culinary culture through family-owned and cooperative companies, guided by the principle of commitment to quality. Thanks to the collaboration between Ciao Gusto and Ocado, these values have now been brought to tables around the UK.

Invitation Only
**Do Italians really do it better? The Future of Catering and Hospitality in a post-Brexit London**

*Conversation between Deborah Bonetti and Stefano Potortì*

**WHEN** – Thursday 23rd November

From 11.30am to 12.30pm

**WHERE** – The Localist, 38-42 St John St, Clerkenwell, EC1M 4DL, London

**WHO** – Coordinating office: Embassy of Italy (Economic office)

With Deborah Bonetti (Foreign Press Association President and Italian newspaper Il Giorno, UK correspondent) and Stefano Potortì (Sagitter One founder and VP of Italian Chamber of Commerce and Industry for UK)

**WHY** – A conversation that aims to explore the Italian models of catering and hospitality in London. Stefano Potortì, founder of Sagitter One, a boutique hospitality consultancy based in London, and the developer of the Master’s in Hospitality and Hotel Management at the ICCIUK, will talk to Deborah Bonetti about the development, strong points and key factors of the success of Italian food in the UK. They will also explore the opportunities and challenges that the sector is likely to face as the UK leaves the EU.

*Invitation Only*
**Bellavita Pizza Night: The Authentic Pizza**

**WHEN** – Thursday 23rd November

From 5.30pm to 9pm

**WHERE** – Bellavita Academy – 11C Dock St, Whitechapel, E1 8JN, London

**WHO** – Bellavita Shop, with the support of Villa Sandi, Birrificio Angelo Poretti, Fernet Branca

**WHY** – An event fully dedicated to authentic Neapolitan pizza topped with the freshest ingredients of Italy. In true celebration of Italy, pizza is endless to anyone joining us for our Aperitivo.
**Investment opportunities in future food ecosystems – Networking reception**

**Intesa San Paolo StartUp initiative: networking reception**

**WHEN** – Thursday 23rd November

From 6pm to 8pm

**WHERE** – Embassy of Italy - 4 Grosvenor Sq., W1K 4AE, London

**WHO** – Coordinating office: Embassy (Economic office) and London HUB Intesa Sanpaolo. With the kind support of Pasta Rummo and Beni di Batasiolo.

**WHY** – This networking reception at the Embassy of Italy will lay the groundwork for Intesa San Paolo’s StartUp initiative on November 24th. It will be an opportunity for company representatives and leaders in the circular economy to meet investors and stakeholders from the London financial community. Pasta and wine for the reception will be supplied by Pasta Rummo and Beni di Batasiolo.

*Invitation Only*
Investment opportunities in future food ecosystems – Workshops & Start-up pitches

Intesa San Paolo StartUp initiative: workshops & start-up pitches

**WHEN** – Friday 24th November
From 8.45am to 2.15pm

**WHERE** – London HUB Intesa Sanpaolo, 90 Queen St, EC4N 1SA, London

**WHO** – Innovation Center Intesa San Paolo, Ellen MacArthur Foundation

**WHY** – The event will bring together some of the most innovative start-ups and leaders in the circular economy. The participants have been carefully selected by Intesa San Paolo from the sectors of business, finance and education. It will be an opportunity for the investor community to learn about the latest developments in the circular economy and to accelerate the business development of innovators in the field.

In the first part of the event, some of the most prominent figures in the circular economy will hold a round-table discussion on the investment landscape and potential transition paths to a fully circular economy through innovations in business and materials. The second part of the event will consist of a series of presentations of the most promising start-ups in the field, before an audience of equity investors, corporate figures and other key players in the European innovation ecosystem.

Registration [here](#)
“Italian aperitivo”: a tradition taking London by storm

*Drink, snacks and networking*

**WHEN** – Friday 24th November

From 5.30pm to 9pm

**WHERE** – Bellavita Academy – 11C Dock St, Whitechapel, E1 8JN, London

**WHO** – Bellavita Shop, with the support of Fidani, Villa Sandi, Birrificio Angelo Poretti, Fernet Branca

**WHY** – An opportunity to learn more about the Italian *aperitivo*, a deeply enrooted cultural tradition, and to discover quality food and drinks and sharing social moments. An event not to be missed!

*Registration [here](#)*
**Profumi della Tavola**

**Round-table and reception**

**WHEN** – Friday 24\(^{th}\) November

From 6pm to 9pm

**WHERE** – Italian Institute of Culture, 39 Belgrave Square, SW1X 8NX, London

**WHO** – Coordinating office: Embassy (Scientific office) and Accademia Italiana della Cucina UK

With Stefano Predieri (CNR Bologna), Maurizio Marrocco (Electrolux Chef Academy), Alfonso Iaccarino (Don Alfonso 1890), Simonetta Agnello Hornby (writer and lawyer)

**WHY** – A discussion focusing on the role of aromas and their use in cuisine, with a variety of viewpoints provided by the diverse array of speakers. Stefano Predieri will take a scientific approach to offer greater understanding of the origin and perception of aromas. Alfonso Iaccarino, the head chef of a Michelin-starred restaurant, will illustrate the role of aromas in kitchen and the impact that they have on high-quality cuisine. The commercial aspect will be addressed by a leading consultant in the food and hospitality sector, Maurizio Marrocco, who will discuss how these industries have preserved and developed the use of aromas. Lastly, Simonetta Agnello Hornby, a lawyer and writer, will explore the important role of aromas in humanistic culture and literature.
**MM ‘No Waste’ Dinner**

*Anti-food-waste initiative: cook, educate and feed the community.*

**WHEN** – Saturday 25th November

From 5pm to 8pm

**WHERE** – Mercato Metropolitano, 42 Newington Causeway, SE1 6DR, London

**WHO** – Coordinating office: Embassy of Italy (Economic office), Mercato Metropolitano. In collaboration with L’Anima restaurant

**WHY** – An event raising awareness of food waste and presenting ways to counter it. A special ‘anti-waste’ dinner will be expertly prepared by Antonio Favuzzi, head chef of L’Anima restaurant, using fish, vegetables and other high-quality seasonal ingredients that would normally be discarded rather than being sold, simply because of the way they look. Guests will learn how to lead a more sustainable lifestyle by reducing the amount of food that gets discarded every day for solely aesthetic reasons.

*Invitation Only*
Closing gala dinner
With Francesco Mazzei Chef Patron

WHEN – Sunday 26th November

From 7.30pm

WHERE – Sartoria restaurant, 20 Savile Row, Mayfair, W1S 3PR, London

WHO – Coordinating office: Accademia Italiana della Cucina UK Delegation

WHY – The closing event of the week: a memorable culinary experience at a special gala dinner, with Francesco Mazzei, Chef Patron of Sartoria.

Invitation Only
MORE INFO AT:

- http://settimanacucinaitaliana.esteri.it/
- https://www.accademialitaliandellacucina.it/en
- http://carta.milano.it/en/

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@ItalyInUK

The 2017 Italian Cuisine Week in UK