

LIVE FROM 19 TO 23  
FEBRUARY 2024

# THE ITALIAN FOOD LAB

Indulge in the authentic taste of live  
Italian cuisine crafted by renowned  
Michelin Starred Chefs at the  
Italian Food Lab







# Sustainability is SustainabITALY

"Made in Italy" food is globally recognized for its simplicity, for its authentic flavor and most of all for its quality and safety.

These are the drivers which continued to boost Italian export to the UAE where the demand for Italian agri-food reached 419 million euros in December 2022, a growth of 40% from 2021, and 376.7 million euros in the first 10 months of 2023 (9.2% growth compared to the same period in 2022).

Italy is also the kingdom of organic, bio and certified food products. Organic products account for 6% of the overall country's exports and generate a turnover of Euro 3.4 million in 2022 (+16% vs 2021) and 3.6 million in 2023 (estimated). In 10 years, the demand for the Italian Bio agri-food products has increased by +203%, and the Italian land dedicated to organic cultivation increased by 96% now exceeding 2.3 million hectares (17.4% of the country total cultivation area; moreover, Italy is one of the European countries with the highest number of companies involved in the organic sector, over 90,000.

Organic farming is widely considered to be a far more sustainable alternative when it comes to food production and the popularity of bio food products has been driven by consumers who have become increasingly concerned about the environment and are attracted by their healthy nutritional properties, safety assurance and a sustainable approach to environment and communities.

Regarding "products certification", Italy has over 840 classifications and holds first place in Europe for recorded and protected food- farming and viticulture products that contribute to 21% of exports in the Italian food-farming industry. Over the last few years (2011 to 2019) Italian agriculture recorded a drop of -32% on the use of phytosanitary products, confirming it as the most sustainable in Europe. The Italian industry with 30 M equivalent tons of CO generated is the most virtuous among the E.U countries.

Source: Symbola, Coldiretti, ITA Dubai, Eurostat



# ITALIAN TRADE AGENCY - ITA



ITALIAN TRADE AGENCY

TRADE AND INVESTMENT

OPEN DOORS TO WORLD  
OF OPPORTUNITIES

ITA - Italian Trade Agency is the Governmental agency that supports the business development of our companies abroad and promotes the attraction of foreign investment in Italy. With a motivated and modern organization and a widespread network of overseas offices, ITA provides information, assistance, consulting, promotion and training to Italian small and medium-sized businesses. Using the most modern multichannel promotion and communication tools, it acts to assert the excellence of Made in Italy in the world.

## Find Your Italian Partner

ITA - Italian Trade Agency supports the business development of Italian companies abroad, increases business opportunities, improves the image of 'Made in Italy', promotes industrial collaboration and foreign investment in Italy. Find your Italian partner is a business directory with virtual showcases of Made in Italy companies. We offer you an overview of Italian businesses, including company profiles, products images and details, website, business proposals and contact information. Foreign companies or agent interested in Italian products or looking for partnership with Italian companies, can access the database with the profiles, searchable by sector or product, and find a business partner.

Register here: [ice.it/en/my-home/login](https://ice.it/en/my-home/login)

ITA - Dubai Office



@ITADubai



Italian Trade Agency



@ITADubai







# EXHIBITOR'S AT ITA FOOD LAB



# ATTIBASSI COFFEE

Stand No. S1 - 300



ATTIBASSI is a traditional brand from Bologna, Italy, long appreciated for the genuine quality of its products.

It began life as an artisan Pasticceria in 1918, through the passion and commitment of two confectioners: Agostino Atti and Marco Bassi. In the extraordinary gastronomic atmosphere of Bologna, famous for its exquisite cuisine, ATTIBASSI products made their name and attracted increasing attention from refined palates. Today, as then, with the added refinement of modern techniques, the company continues to embody the traditional artisan passion for Italian espresso coffee.

ATTIBASSI guarantees excellence for every product through the selection of the best raw materials from South America, Africa, and India and the use of working methods based on a simple but effective formula: a perfect balance between human experience and the use of modern industrial processes.

5 A Street, Villa 5, Al Barsha 2,  
Dubai

Costantino Bertuzzi  
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costa@myattibassi.com  
www.attibassi.it

@attibassi\_coffee



# BISCOTTIFICIO VERONA SRL

Stand No. E4



BISCOTTIFICIO VERONA was founded in 1984 by Mr. Ettore MARINI in Legnago (Verona - Italy) and has grown with the production of Ladyfingers and other Italian pastry biscuits as Amaretti, Cantuccini, Canestrelli, Krumiri, Verona.Cookies® and Moncremi® filled cookies.

The Company is certified IFS and BRC and works Internationally with the Retailers and Importers both with its Own brands than Private Label. The key of success of Biscottificio Verona – MARINI is the quality of its sweet delicacies made in Italy, produced with natural ingredients wisely combined in renewed recipes of the traditional patisserie from Verona.

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ITALY

Elena Boschini  
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www.biscottificioverona.com

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Biscottificio Verona

<https://www.linkedin.com/company/biscottificio-di-verona/>





## COMPAGNIA ALIMENTARE ITALIANA SPA

HALL 1 - BOOTH Z1-C27



Via Ponte Tapino, 19  
03030- Broccostella (FR)  
ITALY

**Leonardo Mantova**  
Tel: +39 3494027738  
leonardo.m@alimentareitaliana.it  
www.fratellimantova.it

The Mantova family went into business in 1905 in the town of Broccostella about 100 km south of Rome. They began by trading a vast range of locally grown agricultural produce but soon started to specialize in the production and sale of olive oils. Throughout the 1950 's and the 1970 's the second generation of the family mastered the processes involved in the selection and manufacture of extra virgin olive oils. In the 1980 's the third generation of the family were at the forefront in marketing the finest olive oils and setting the bar for international standards. This success has made Mantova one of Italy's leading producers of high quality olive oils and specialty condiments. Today, the delicate craft of blending premium oils is entrusted to Mr Adriano Mantova whose remarkable skill is the result of the experience and passion accumulated across four generations. Today, Compagnia Alimentare Italiana is still a family company and continues the tradition that began over one hundred years ago. A dynamic and reliable organization which is big enough to serve, small enough to care. In recent years, the Company's on going R&D efforts coupled with a close attention to consumer trends has led to the introduction of the revolutionary and exciting Sprayleggero range, winner of the Gulfood Best Innovative Product and Anuga's Most Innovative Italian Product award.

FRATELLI  
**MANTOVA**  
SINCE 1905

## CONSERVE ITALIA CIRIO

Stand No. S1 - D52



Cirio is an Italian brand belonging to Conserve Italia Group, an Italian co-operative that brings together 14,000 farming companies spread all throughout the Italian territory.

This unique company set up creates a strong link with the territory, which is always an advantage in the management of the agricultural supply chain, thus controlled and monitored from the seed to the tables of end consumers: it is a guarantee for quality and safety of the raw materials and the final products.

As a leader in tomato-based products and vegetables Cirio success is aligned to the group's mission: "To be a European leader in the processed fruit and vegetable industry, delivering value both to the farmers' owners and to the end consumers, through the co-operative supply chain".

Via Paolo Poggi, 11  
40068- San Lazzaro di Savena (BO)  
ITALY

**Elisa Manferdelli**  
Tel: +39 3371407779  
cmaccini@ccci.it  
emanferdelli@ccci.it  
www.conserveitalia.it

**CIRIO**  
1856  
Autentico Italiano



## CONSORZIO TUTELA GRANA PADANO



Via XXIV Giugno 8,  
25015- Desenzano del Garda (BS)  
ITALY

**Pamela Farioli**  
Tel: +39 0309109811  
info@granapadano.it  
www.granapadano.it



@granapadanopdo

Stand No. A1 -34

Grana Padano cheese has been a part of Italy's proud gastronomic heritage for nearly 1000 years. A staple in Italian cuisine, it has become the world's best-selling PDO cheese. It owes its name to its fine grainy structure, "grana" means "grain" in Italian, and to the production area, the Pianura Padana in Northern Italy.

This cheese has a mellow, tasty, yet never overpowering, flavour, and can be found aged between 9 months to over 24 months. Naturally lactose free due to the characteristics of its production and long ageing process, it possesses unique nutritional features such as quality proteins, vitamins and mineral salts, especially calcium.

The Consorzio Tutela Grana Padano (Grana Padano Protection Consortium) ensures that every wheel is produced according to strict standards so that it can be awarded its PDO (Protected Designation of Origin) status and is responsible with promoting and protects Grana Padano in the world.



## ESPOSITO FORNI CATERING EQUIPMENT TRADING LLC



Street 36, Dubai Investment Park 2,  
Dubai, UAE

**Bart Misztal**  
Tel: +971 545253123  
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www.espositoforni.ae



@espositoforni\_dubai

Stand No. S1 - 300

We are only UAE based representative of Italian made Pizza Ovens Esposito Forni. 100% hand crafted in Italy offered in Middle East.



*Esposito Forni*  
Made in Italy



## EUOMERCATO GENERAL TRADING LLC

Stand No. S1 - 300



Head Office #3705, Latifa Tower -  
37 floor - Trade Centre - Trade  
Centre 1 - Dubai

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@euomercato.uae



Euomercato is a modern, sustainably managed company that strives for the greatest level of excellence in order to fulfill the highest standards and quality of Italian food, home and body care products to our consumers.

We continue to introduce new high-quality, authentic European products to consumers while promoting a tradition of simplicity and authenticity, making home, cooking, and eating an accessible and memorable experience.

## GRISSITALIA SRL

Stand No.S1 - 300



Valle San Bartolomeo, 37  
5122- Alessandria (AL)  
ITALY

Celeste Botto  
Tel: +39 3371033770  
grafica@grissitalia.it  
www.grissitalia.it

Bakery firm since 1974. Production of Breadsticks and mini Breadsticks, Bauletto and Filone Bread, American Sandwich Bread, Sliced Bread, Frozen Bread.



@il\_buon\_pane



Il Buon Pane Grissitalia



<https://www.linkedin.com/company/grissitalia-s.r.l/?viewAsMember=true>



# IGOR GORGONZOLA

Stand No. C1-23



Historical production company of  
gorgonzola dop

Strada Natale Leonardi 32,  
28062- Cameri (NO)  
ITALY

Marco Invernizzi  
Tel: +39 03212001  
info@igormovara.it  
www.igorgorgonzola.com



@igorgorgonzola



# MOLINI PIZZUTI

Stand No. S1 - 300



Molini Pizzuti has been selecting, studying and producing high quality flours and blends since 1953, combining scientific rigour and passion.

Located in the heart of Campania, the company grows at the pace of the land: and its seasons: with each new harvest, the potential of the flour expands.

More than 70 years later, in its third generation, Molini Pizzuti is committed to the passionate pursuit of raw materials and the exploration of scientific processes that enable professionals and artisans to aspire to excellence.

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84092- Bellizzi (SA),  
ITALY

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www.molinipizzuti.it



@molinipizzuti

**MOLINI  
PIZZUTI**



# PASTA ARMANDO

STAND NO. S1 - E17



Via Amoretti – Parco S. Nicola N.6/E,  
Avellino (AV)  
ITALY

Antonio De Dominicis  
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www.pastarmando.it



Pasta Armando is a premium QUALITY ITALIAN PASTA FROM 100% ITALIAN DURUM WHEAT. Armando offers 2 different pasta ranges: our CERTIFIED "ZERO RESIDUES OF PESTICIDES" RANGE, bronze died and slow-dried, Italian durum wheat grown within the boundaries of an exclusive agreement between farmers and Armando's pasta factory. We also offer a CONVENTIONAL PASTA RANGE, teflon died and slow-dried.

The Armando direct and integrated Supply Chain was born in 2010. It was one of the first realities of this kind and nowadays is unique in the Italian market because it is based on a direct agreement with each individual grower. We call this approach the "Armando Pact", and it implies the observance of a strict cultivation protocol based on virtuous agricultural practices.

The farmer undertakes to sow the varieties agreed with De Matteis and to cultivate the durum wheat in compliance with a strict cultivation discipline.



**ARMANDO**

# PASTIFICIO ANTONIO PALLANTE SRL

Stand No. S1 - D70



SS 87 KM 22.200  
81020- CAPODRISE (CE)  
ITALY

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www.pastareggia.it



The company Pastificio Antonio Pallante Srl , a top ten major Italian manufacturers of pasta since four generations, produces pasta in Italy offering the finest quality of durum pasta and on competitive conditions worldwide - in more than 70 countries.

Current certifications: ISO 9001:2008 ISO 22005:2008 (sito) ISO 22005:2008 (filiera) ISO 22000:2005 IFS Food.Version 6 BRC Global Standard, Issue 6 SRL-LOC 2018 pap HALAL.





# ITA FOOD LAB PROGRAM

FEB 19 - FEB 23, 2024





# THE ITALIAN FOOD LAB PROGRAM

## FEBRUARY 19, 2024



Michelin Star

TIME	DETAILS	Chefs
12:10 - 12:40	<p>MICHELIN STAR CHEFS: Italian excellence</p> <p>ACTIVITIES: MICHELIN STAR CHEF MASTERCLASS</p>	<p>CHEF GIOVANNI PAPI </p> <p>1 Michelin star Ristorante Armani Armani - Burj Kalifa</p>
BREAK 12:40 - 13:00		
13:00 - 13:30	<p>CELEBRITY CHEFS: Italian excellence</p> <p>ACTIVITIES: CELEBRITY CHEF MASTERCLASS</p>	<p>ENRICO DERFLINGER PRESIDENT EURO-TOQUES EUROPE</p> <p>"Il Risotto Del Principe Carlo"</p>
BREAK 13:30 - 13:40		
13:40 - 14:00	<p>MOLINO PIZZUTI</p> <p>Presenting the authentic Italian Pizza in all it's form &amp; variant from Napolitan to contemporary &amp; Gourmet</p> <p>ACTIVITIES: PIZZA MASTERCLASS</p>	<p>Chef IVAN LATTANZIO</p> <p>Executive Chef Naughty Pizza &amp; Esposito Forni. Molini Pizzuti Brand Ambassador Middle East MODERN NEAPOLITAN PIZZA</p>
BREAK 14:00 - 14:10		
14:10 - 14:30	<p>DUBAI GREAT ITALIAN CHEFS: The Italian best chefs in Dubai presenting a signature dish</p> <p>ACTIVITIES: MASTERCLASS</p>	<p>CHEF LEONARDO GALATI</p> <p>Artisan Tartare Di Capesante E Arancia Rossa Siciliana</p>
BREAK 14:30 - 14:45		
14:45 - 15:05	<p>CONSERVE ITALIA presents: Cirio the iconic Italian peeled Tomatoes and tomatoes sauces</p> <p>ACTIVITIES: WORKSHOP</p>	<p>CHEF FABIO</p> <p>The Traditional Spaghetti "Pomodo e Basilico"</p>
BREAK 15:05 - 15:25		
15:25 - 15:45	<p>DUBAI GREAT ITALIAN CHEFS: The Italian best chefs in Dubai presenting a signature dish</p> <p>ACTIVITIES: MASTERCLASS</p>	<p>CHEF ANTONIO MONZO LUNA ROSSA</p> <p>Raviolino Di Ricotta Di Bufala Di Pestum Con Pomodorino Olio Evo Basilico E Colatura Di Alici Di Cetara E Filetto Di Acciuga del Cantrabico</p>
BREAK 15:45 - 15:55		
15:55 - 16:15	<p>MOLINO PIZZUTI</p> <p>Presenting the authentic Italian Pizza in all it's form &amp; variant from Napolitan to contemporary &amp; Gourmet</p> <p>ACTIVITIES: PIZZA MASTERCLASS in collaborazione con Conserve Italia</p>	<p>PIZZA MASTER CHEF Nemanja Veljkovic</p> <p>Molino Pizzuti Brand Ambassador Classic pizza italiana</p>
BREAK 16:15 - 16:25		
16:25 - 16:45	<p>EUOMERCATO</p> <p>Presenting the new horeca products line: food tasting and a recipe with a selection of Italian top quality ingredients</p> <p>ACTIVITIES: WORKSHOP</p>	<p>WORKSHOP BY CHEF FABIO LONGHI</p>
BREAK 16:45 - 17:00		
17:00 - 17:20	<p>PASTA REGGIA</p> <p>ACTIVITIES: WORKSHOP</p>	<p>CHEF ANTONIO MONZO</p> <p>Luna Rossa Restaurant Dubai presenting a traditional Italian pasta recipe with Pasta Reggia</p>
BREAK 17:20 - 17:35		
17:35 - 17:55	<p>EUOMERCATO</p> <p>Presenting the new horeca products line: a food tasting and a recipe with a selection of Italian top quality ingredients</p> <p>ACTIVITIES: WORKSHOP</p>	<p>WORKSHOP BY CHEF FABIO LONGHI</p>



# THE ITALIAN FOOD LAB PROGRAM

## FEBRUARY 20, 2024



Michelin Star

TIME	DETAILS	Chefs
11:30 - 11:50	<b>EUROMERCATO</b> Presenting the new horeca products line: a food tasting and a recipe with a selection of Italian top quality ingredients <b>ACTIVITIES: WORKSHOP</b>	<b>WORKSHOP BY</b> <b>CHEF FABIO LONGHI</b> Euromercato food tasting
BREAK 11:50 - 12:10		
12:10 - 12:30	<b>DUBAI GREAT ITALIAN CHEFS:</b> The Italian best chefs in Dubai presenting a signature dish <b>ACTIVITIES: MASTERCLASS</b> in collaborazione con Pasta Reggia	<b>CHEF DIEGO SIMONETTA</b> IL PASTAIO Spghettini O'scarariello
BREAK 12:30 - 12:50		
12:50 - 13:10	<b>CONSORZIO PER LA TUTELA DEL FORMAGGIO GRANA PADANO</b> <b>ACTIVITIES: WORKSHOP</b>	<b>WORKSHOP BY</b> <b>CHEF AMBASSADOR</b> FRANCESCO ROMANO
BREAK 13:10 - 13:25		
13:25 - 13:45	<b>MOLINO PIZZUTI</b> Presenting the authentic Italian Pizza in all it's form & variant from Neapolitan to contemporary and Gourmet <b>ACTIVITIES: MASTERCLASS</b>	<b>CHEF ILLIA ANDRIUSHYN</b> MOLINO PIZZUTI BRAND AMBASSADOR LA PASTA FRESCA
BREAK 13:45 - 14:00		
14:00 - 14:20	<b>CONSERVE ITALIA presents:</b> Cirio the iconic Italian peeled Tomatoes and tomatoes sauces <b>ACTIVITIES: WORKSHOP</b>	<b>WORKSHOP BY</b> <b>CHEF FABIO LONGHI</b> Altamura Bread " in Bruschetta", tomato sauce, extra virgine olive oil
BREAK 14:20 - 14:40		
14:40 - 15:00	<b>DUBAI CHEF:</b> Italian excellence <b>ACTIVITIES: MASTERCLASS</b>	<b>CHEF SILVIO CARRO</b> VILLA AMORE KEMPINSKI THE PALM Agnelotti Del Pin with Porcini Mushroom, Black Truffle and Smoked Scamorza
BREAK 15:00 - 15:20		
15:20 - 15:40	<b>EUROMERCATO</b> Presenting the new horeca products line: a food tasting and a recipe with a selection of Italian top quality ingredients <b>ACTIVITIES: WORKSHOP</b>	<b>WORKSHOP BY</b> <b>CHEF DAVIDE MARZULLO</b> OBEROJ RESORT AJMAN Euromercato Food Tasting
BREAK 15:40 - 15:55		
15:55 - 16:15	<b>MOLINO PIZZUTI</b> Presenting the authentic Italian Pizza in all it's form & variant from Neapolitan to contemporary and Gourmet <b>ACTIVITIES: PIZZA MASTERCLASS</b>	<b>MASTER PIZZA CHEF</b> <b>Omar Orly</b> Molino Pizzuti Brand Ambassador Pizza napoletana
BREAK 16:15 - 16:25		
16:25 - 16:45	<b>CONSERVE ITALIA presents:</b> Cirio the iconic Italian peeled Tomatoes and tomatoes sauces <b>ACTIVITIES: WORKSHOP</b>	<b>WORKSHOP BY</b> <b>CHEF FABIO LONGHI</b> "The Classic Penne Arrabbiata"
BREAK 16:45 - 17:00		
17:00 - 17:20	<b>DUBAI GREAT CHEFS:</b> The Italian best chefs in Dubai presenting a signature dish <b>ACTIVITIES: MASTERCLASS</b>	<b>CHEF DAVIDE MARZULLO</b> AQUARIO OBEROJ RESORT AJMAN Risotto Tricolore with smoked butter, Parmesan, fresh basil and datterino tomato powder
BREAK 17:20 - 17:40		
17:40 - 18:00	<b>DUBAI GREAT CHEFS:</b> The Italian best chefs in Dubai presenting a signature dish <b>ACTIVITIES: MASTERCLASS</b>	<b>CHEF CARMINE FARAVOLO</b> SOCIAL WALDORF ASTORIA THE PALM Antipasto Vitello Tonnatola Tradizione In Chiave Moderna



# THE ITALIAN FOOD LAB PROGRAM

## FEBRUARY 21, 2024



Michelin Star

TIME	DETAILS	Chefs
11:15 - 11:35	<b>CONSERVE ITALIA presents:</b> Cirio the iconic Italian peeled Tomatoes and tomatoes sauces  <b>ACTIVITIES: WORKSHOP</b>	WORKSHOP BY <b>CHEF FABIO LONGHI</b> "LA PAPPA AL POMODORO "
BREAK 11:35 - 11:45		
11:45 - 12:05	<b>MOLINO PIZZUTI</b> Presenting the authentic Italian Pizza in all it's form & variant from Neapolitan to contemporary and Gourmet  <b>ACTIVITIES: MASTERCLASS PIZZA</b>	<b>MASTER PIZZA CHEF</b> <b>ILLIA ANDRIUSHYN</b> MOLINO PIZZUTI BRAND AMBASSADOR PIZZA NAPOLETANA
BREAK 12:05 - 12:20		
12:20 - 12:40	<b>PASTA ARMANDO</b>  <b>ACTIVITIES: WORKSHOP</b>	WORKSHOP BY <b>CHEF FABIO LONGHI</b> "THE ICONIC CARBONARA WITH PASTA ARMANDO"
BREAK 12:40 - 13:00		
13:00 - 13:20	<b>COMPAGNIA ALIMENTARE ITALIANA</b> Presents: Spray Leggero condiments  <b>ACTIVITIES: WORKSHOP</b>	<b>CHEF IVAN LATTANZIO</b> EXECUTIVE CHEF NAUGHTY PIZZA CLASSIC PIZZA WITH SPRAY LEGGERO
BREAK 13:20 - 13:40		
13:40 - 14:15	<b>MICHELIN STAR CHEF:</b> Italian excellence  <b>ACTIVITIES: MICHELIN STAR CHEF</b>	<b>SAVERIO SBARAGLI</b> <b>CHEF OF THE YEAR 2023</b> AL MUNTAHA - BURJ AL ARAB 1 MICHELIN STAR Signature Dish
BREAK 14:15 - 14:30		
14:30 - 14:50	<b>CONSERVE ITALIA presents:</b> Cirio the iconic Italian peeled Tomatoes and tomatoes sauces  <b>ACTIVITIES: WORKSHOP</b>	<b>Chef IVAN LATTANZIO</b> Executive Chef Naughty Pizza THE PIZZA MARINARA WITH CIRIO TOMATO SAUCE
BREAK 14:50 - 15:00		
15:00 - 15:20	<b>EUROMERCATO</b> Presenting the new horeca products line: a food tasting and a recipe with a selection of Italian top quality ingredients  <b>ACTIVITIES: WORKSHOP</b>	WORKSHOP BY <b>CHEF DIEGO IL PASTAIO</b> RESTAURANT EUROMERCATO FOOD TASTING
BREAK 15:00 - 15:20		
15:35 - 15:55	<b>GRESSITALIA</b>  <b>ACTIVITIES: WORKSHOP</b>	WORKSHOP BY <b>CHEF FABIO LONGHI</b> GRESSITALIA FOOD TASTING
BREAK 15:55 - 16:15		
16:15 - 16:35	<b>IGOR GORGONZOLA</b>  <b>ACTIVITIES: WORKSHOP</b>	WORKSHOP BY <b>CHEF FABIO LONGHI</b> GORGONZOLA THE BEST BLUE CHEESE IN THE WORLD FOOD TASTING
BREAK 16:35 - 17:20		
17:20 - 17:40	<b>PASTA REGGIA</b>  <b>ACTIVITIES: WORKSHOP</b>	WORKSHOP BY <b>CHEF FABIO</b> PASTA REGGIA WITH "GORGONZOLA AND PORCINI MUSHROOM"
17:40 - 18:00	<b>EUROMERCATO</b> Presenting the new horeca products line: a food tasting and a recipe with a selection of Italian top quality ingredients  <b>ACTIVITIES: WORKSHOP</b>	WORKSHOP BY <b>CHEF FABIO LONGHI</b> EUROMERCATO PIZZA TASTING



# THE ITALIAN FOOD LAB PROGRAM

## FEBRUARY 22, 2024



Michelin Star

TIME	DETAILS	Chefs
11:45 - 12:05	BISCOTTIFICIO VERONA S.R.L. ACTIVITIES: WORKSHOP	WORKSHOP BY CHEF FABIO LONGHI FOOD TASTING
BREAK 12:05 - 12:20		
12:20 - 12:40	DUBAI GREAT CHEFS: The Italian best chefs in Dubai presenting a signature dish ACTIVITIES: CHEF	CHEF PASQUALE COSTAGLIOLA BUSSOLA WESTIN MINA SEYAH "RAVIOLO BEETROOT"
BREAK 12:40 - 13:00		
13:00 - 13:20	EUOMERCATO Presenting the new horeca products line: a food tasting and a recipe with a selection of Italian top quality ingredients ACTIVITIES: WORKSHOP	EUOMERCATO WORKSHOP BY CHEF FABIO LONGHI EUOMERCATO FOOD TASTING
BREAK 13:20 - 13:40		
13:40 - 14:00	DUBAI GREAT CHEFS: The Italian best chefs in Dubai presenting a signature dish ACTIVITIES: CHEF	CHEF DIEGO BELLODI SCALINI RAVIOLO DI GAMBERI E BURRATA CON IL SUO BRODO
BREAK 14:00 - 14:20		
14:20 - 14:40	PASTA REGGIA ACTIVITIES: WORKSHOP	WORKSHOP BY CHEF PASQUALE COSTAGLIOLA BY BUSSOLA the great classics with "Pasta Reggia"
BREAK 14:40 - 14:50		
14:50 - 15:10	MOLINO PIZZUTI Presenting the authentic Italian Pizza in all its form & variant from Napolitan to contemporary and Gourmet ACTIVITIES: PIZZA MASTERCLASS	MASTER PIZZA CHEF Klorens Roçi Molino pizzuti brand ambassador Acrobatic pizza freestyle
BREAK 15:10 - 15:20		
15:20 - 15:40	CONSERVE ITALIA presents: Cirio the iconic Italian peeled Tomatoes and tomatoes sauces ACTIVITIES: WORKSHOP	WORKSHOP BY CHEF FABIO LONGHI Altamura Bread "in Bruschetta", tomato sauce, extra virgine olive oil
BREAK 15:40 - 15:55		
15:55 - 16:15	DUBAI GREAT CHEFS: The Italian best chefs in Dubai presenting a signature dish ACTIVITIES: CHEF	CHEF ALESSANDRO BERTINETTI - PUBLIC VITELLO TONNATO
BREAK 16:15 - 16:35		
16:35 - 16:55	CONSERVE ITALIA presents: Cirio the iconic Italian peeled Tomatoes and tomatoes sauces ACTIVITIES: WORKSHOP	WORKSHOP BY CHEF FABIO The Traditional Spaghetti "Pomodoro e Basilico"
BREAK 16:55 - 17:10		
17:10 - 17:30	EUOMERCATO Presenting the new horeca products line: a food tasting and a recipe with a selection of Italian top quality ingredients ACTIVITIES: WORKSHOP	WORKSHOP BY CHEF ALESSANDRO BERTINETTI - PUBLIC EUOMERCATO FOOD TASTING
BREAK 17:30 - 17:40		
17:40 - 18:00	MOLINO PIZZUTI Presenting the authentic Italian Pizza in all its form & variant from Napolitan to contemporary and Gourmet ACTIVITIES: PIZZA CHEF	MASTER PIZZA CHEF Omar Orly Molino Pizzuti brand ambassador Pizza napoletana



# THE ITALIAN FOOD LAB PROGRAM

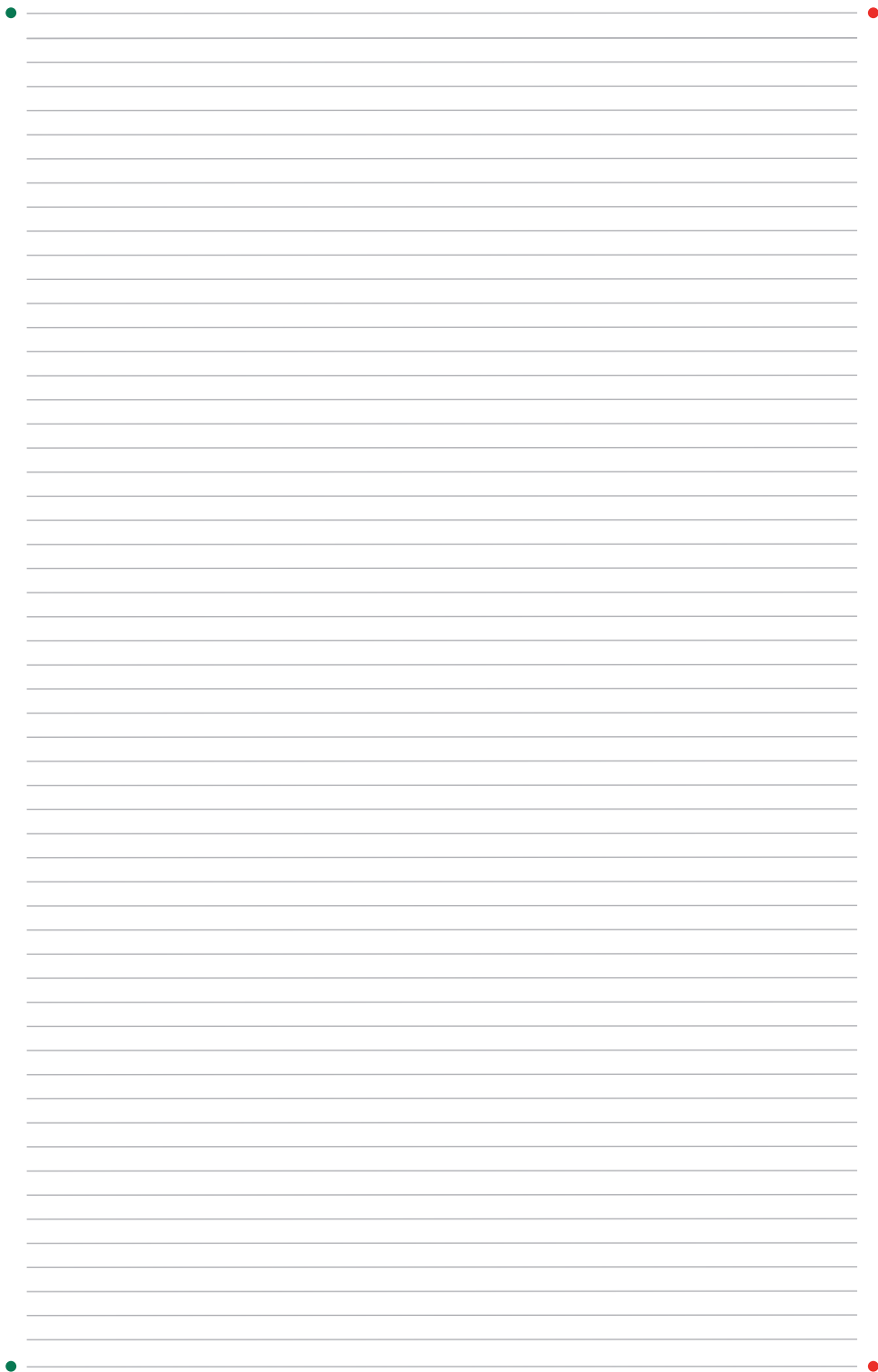
## FEBRUARY 23, 2024



Michelin Star

TIME	DETAILS	Chefs
11:00 - 11:15	<b>EUROMERCATO</b> Presenting the new horeca products line: a food tasting and a recipe with a selection of Italian top quality ingredients  <b>ACTIVITIES: WORKSHOP</b>	WORKSHOP BY <b>CHEF FABIO LONGHI</b> EUROMERCATO FOOD TASTING
BREAK 11:15 - 12:00		
12:00 - 12:20	<b>MOLINO PIZZUTI</b> Presenting the authentic Italian Pizza in all it's form & variant from Napolitan to contemporary and Gourmet  <b>ACTIVITIES: MASTERCLASS</b>	<b>Chef Illia Andriushyn</b> Molino Pizzuti brand ambassador Pasta fresca
BREAK 12:20 - 12:35		
12:35 - 12:55	<b>DUBAI GREAT CHEFS:</b> The Italian best chefs in Dubai presenting a signature dish  <b>ACTIVITIES: CHEF</b>	<b>CHEF ANGELO BISCONTI PASTICCERIA CHERY</b> PASTICCOTTO SINNER
BREAK 12:55 - 13:15		
13:15 - 13:35	<b>EUROMERCATO</b> Presenting the new horeca products line: a food tasting and a recipe with a selection of Italian top quality ingredients  <b>ACTIVITIES: WORKSHOP</b>	WORKSHOP BY <b>CHEF ANGELO BISCONTI</b> EUROMERCATO FOOD TASTING
BREAK 13:35 - 14:20		

















#### ROME HEADQUARTERS

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