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III Week of Italian Cuisine in the World
19-25 November 2018



#italiantaste



THE ITALIAN CHAMBER OF COMMERCE
AND INDUSTRY FOR THE UK
London, Manchester, Edinburgh & Glasgow

WHAT

Launch of the III Week of the Italian Cuisine in the World

All Italy Menu

A tavola con Federico Fellini, Giuseppe Verdi, Ernest Hemingway and Leonardo da Vinci

Regional menus

Special offers

Weekly promotions

Special offers

A taste of Sicilian life - with Pietro Frassica

A Night in Italy

Gastronomic Italian Truffle Menu with wine pairing

Scavolini is Back! Vita Italiana launch Designer Italian Kitchen Brand

WHEN

Thursday 14th November - 7:00pm (by invitation only)

From Monday 19th until Sunday 25th November

From Monday 19th until Sunday 25th November

From Monday 19th until Sunday 25th November

From Monday 19th until Sunday 25th November

From Monday 19th until Sunday 25th November

From Monday 19th until Sunday 25th November

16th November 2018 6.30 pm

19th November 2018 (by invitation only)

20th November 2018

23th November 2018 6pm

WHERE

Italian Institute of Culture, 11 Fitzwilliam Square East, D2

Il Valentino, 5 Gallery Quay, Pearse St, Grand Canal Dock, D2

Dunne & Crescenzi restaurants in Dublin

Pinocchio Restaurants in D6 and D2

Panem 21 Ormond Quay Lower, North City, Dublin

Taste with Gusto George's Street Arcade, South-East Inner City, Dublin

Italian Institute of Culture, 11 Fitzwilliam Square East, D2

Italian Institute of Culture, 11 Fitzwilliam Square East, D2

Dunnes & Crescenzi 11 Seafort Ave, Sandymount, Dublin 4

Rinuccini Restaurant 1 The Parade, Kilkenny, Ireland

Vita Italiana Showroom - Unit 1 M50 Business Park, Ballymount Avenue, D12

SCAVOLINI IS BACK!

Vita Italiana launch Designer Italian Kitchen Brand

Scavolini is an Italian kitchen manufacturer whose ethos revolves around 'The Italian Sense of Beauty'. The global success of the 'Made in Italy' label is world-renowned and lies in its ability to give pleasure through its aesthetics and flawless perfection. Scavolini exited the Irish Market almost a decade ago but Vita Italiana, a Ballymount-based agency headed up by Aaron O'Grady & Paul Blake, has brought them back. Vita Italiana, Italian living by Design has discovered and continues to discover amazing brands and artisan manufacturers that are known internationally and will be showcasing in our studio for the Irish market.

Please take part of the Vita Italiana's launch of Scavolini on November 23rd from 6pm.

For more information please contact:

E: info@vitaitaliana.ie | T: +353 1 504 2117 | M: 086 263 4362
Unit 1 M50 Business Park, Ballymount Avenue, Ballymount, D12

SCAVOLINI

vita
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VISION
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STUDIOS



Did you know?

- The name mozzarella finds its origin in the Neapolitan dialect, and it refers to the shape of the product - the word is a diminutive of "mozza" meaning cut. It was first mentioned in 1570 by Bartolomeo Scappi in one of his cookbooks. In 2017 around 100.000 tons of mozzarella were exported.

- The Mediterranean diet, which has long been associated with long and healthy living, is also good for the environment. According to Alexandre Meybeck, Coordinator of FAO's Sustainable Food Systems Program, "The Mediterranean diet is nutritious, integrated in local cultures, environmentally sustainable and it supports local economies"



- According to the legend, a friar of San Basilio's convent near Genoa gathered herbs that spontaneously grew in the area and mixed them with other ingredients such as pine nuts, walnuts and cheese, thus creating the first version of pesto. Traditionally, pesto should be grown in a pot with a sea view so that it can absorb all the heat from the sun and the sea salt.

- Once upon a time in Naples, chef Raffaele Esposito prepared pizzas for King Umberto I and Queen Margherita di Savoia. The royal couple asked specifically for a pizza with tomato, mozzarella and basil. When the chef was asked for the name of the pizza, he replied "Margherita"! That's how the most typical Neapolitan pizza was born.

TASTE WITH GUSTO



Taste with Gusto was founded in 2005 in Dublin by Franco Pastore an Italian entrepreneur from Puglia. His mission today is the same as it has always been: to share his passion for high quality Italian foods. Taste with Gusto offers a carefully sourced selection of tasty delicatessen products from Franco's birthplace and Italy; you can find the best traditional Italian products there.

In Ireland, Taste with Gusto offers a rich variety of specialties such as Gragnano pasta, pestos and dips, the best extra virgin olive oil, a wide range of balsamic vinegars from Modena and provides a wide range of services to serve you anytime and anywhere.

You can visit the shop in the St Georges Street Arcade, Dublin. Additionally, you can find their stalls in the most vibrant markets, festivals, and events around Ireland. If they are not in your area, now you can also browse and buy their products in their online shop!

Visit Taste with Gusto during the III Week of Italian Cuisine in the World and enjoy a special 15% discount with this code ITALIAN2018. You can use this code in their eshop or locations, by showing this brochure.

Date: from Monday 19th until Sunday 25th

Venue: Unit 5 St Georges Street Arcade, Great Georges Street, Dublin 2

T: 01 2544448

E: info@tastewithgusto.ie



A taste of Sicilian life

with *Pietro Frassica*

The captivating island of Sicily has been influenced by a variety of cultures dating back to antiquity, each adding its own complex flavor to what is now-renowned gastronomy. Many foreign ingredients have entered Italy via the island and, over the centuries, they have become so absorbed into local culinary tradition that it is difficult to imagine them existing elsewhere. The focus of the lecture will be on Sicily's unique culinary traditions and on those vegetables which hold in the Sicilian kitchen a position of importance second only to pasta.

Pietro Frassica, Professor of Italian at Princeton University and Associate Chair, has done principal work in the Renaissance, the Eighteenth Century, contemporary literature (Marinetti, Vittorini, Sciascia, Morante, Primo Levi) and theatre (Pirandello). In recent years, he has extended the field of cultural studies to literary texts concerned with gastronomy. He is the author of more than one hundred published articles and numerous books. He is fellow of "Accademia Ambrosiana". For his lifetime's work in promoting the Italian culture, Professor Frassica was awarded the title of "Knight of the Order of Merit of the Italian Republic."

Free admission, booking recommended on
www.iicdublino.esteri.it

Venue: Italian institute of Culture, 11 Fitzwilliam Square East,
D2



Ristorante Rinuccini is a family owned and run multi award winning Italian restaurant located in the heart of Kilkenny City for almost 30 years. Specialising in classic Italian cuisine, using only the finest of Italian and fresh Irish ingredients, Ristorante Rinuccini boasts an extensive menu selection offering lunch, dinner, group bookings and private dining in our city centre restaurant.

Ristorante Rinuccini will be celebrating its 30th Birthday on Tuesday 20th November 2018 and Chef Antonio and his team will prepare a Gastronomic Italian Truffle tasting menu with wine pairing.

Date: Tuesday 20th November

Venue: Ristorante Rinuccini, 1 The Parade,
Kilkenny, Ireland

T: +353 56 7761575





Did you know?

- Contrary to popular belief, Spaghetti alla Bolognese is not an Italian dish. You will never find it in any restaurant in Bologna, because this type of sauce is only meant to be served with Tagliatelle.
- Italy produces 43,3 million hectoliters of wine every year. This amount of wine could fill 1925 Olympic pools.
- The concavity of the bottles of wine, invented in the IV century, enables wine deposits to be collected and it makes it easier to pour the beverage.
- Italy is the country with the largest number of *vitis vinifera* (grapevines).
- Gioachino Rossini, the acclaimed Italian composer, was also a gourmet and loved to cook. His modest upbringing led him to genuinely appreciate the pleasure of fine foods, especially when it came to truffles and foie gras. Many recipes are still being attributed to him today.



Award winning Dunne and Crescenzi delivers everything perfectly Italian – from the finest quality pasta and antipasti to, of course, the perfect cup of Italian coffee. The all-Italian staff members are both knowledgeable and attentive in equal measure. Dunne & Crescenzi is one of those rare places that makes you feel special from the moment you arrive. The D&C philosophy is simple: combine the best quality ingredients and authentic dishes with charming staff and attention to detail. This husband and wife team operates five Italian restaurants, cafes and shops as well as a substantial Italian Food & Wine import business.

Dunne & Crescenzi proposes Risotto d'Autore. A tavola con Federico Fellini, Giuseppe Verdi, Ernest Hemingway and Leonardo da Vinci. Distinction of an Italian plate through time and eminence.

Date: from Monday 19th until Sunday 25th

Venue: Dunne & Crescenzi restaurants in Dublin

For more info contact:

T: 01 524 0628

E: info@dunneandcrescenzi.com



Panem was founded in 1996 by Ann Murphy, a Home Economist, and Raffaele Cavallo, an architect originally from Sicily. Located in Dublin city centre, the shop was designed by Raffaele and still retains its original design. Panem has been serving Italian coffee and handmade food since 1996. Everything is handmade on their recently expanded premises in 21-22 Lower Ormond Quay and in Arnotts Department Store.

During the III Week of Italian Cuisine in the World, Panem will offer two focaccias made with high-quality Italian ingredients at a special price of €4.80 each:

- Hot filled baked focaccia bread with parma ham, buffalo mozzarella and ciliegino roast tomato
- Hot filled baked focaccia bread with aubergine, ricotta, parmesan and basil

Date: from Monday 19th until Sunday 25th

Venue: 21 Lower Ormond Quay, Dublin

T: (01) 872 8510

E: info@panem.ie



Flavour of Italy Group was founded in 2005 by two Italian entrepreneurs: Maurizio Mastrangelo and Marco Giannantonio. Today it is composed of 5 business areas with one mission: to promote and enhance the value of Italian quality gourmet products in both the national and international market. Flavour of Italy offers a wide range of services linked to traditional Italian food and cuisine as well as tourism in Italy: a cookery school, outside catering services, travel services, a food and wine shop and two Pinocchio Restaurants.

Pinocchio's chefs have selected some dishes from the most authentic Italian culinary traditions to design special menus, available in the two restaurants. Pinocchio Ranelagh restaurant will offer a menu from the typical cuisine of Molise and Campania while Pinocchio Temple Bar restaurant will offer a menu from the traditional cuisine of Sicilia and Umbria.

On Saturday 24 October, Pinocchio Cookery School will give a lecture on home made pasta. In addition to that, the school will offer a regional theme-based menu as an alternative to team building.

Date: from Monday 19th until Sunday 25th

Venue: Luas Kiosk, Ranelagh, Dublin 6 & 1 Pudding Row, Essex Street, D2

For more info contact:

T: 01 4608800

E: info@flavourofitaly.net



Il Valentino Bakery & Café opened in the Grand Canal Harbour area (Dublin 2) at the end of 2007: ten years of baking pure real breads, preparing some of the finest pastries in Dublin, and serving the finest Italian Espresso coffees.

Il Valentino is one of the favourite places to eat for the Italian community and other cultures living in Dublin. It is a familyrun business.

Il Valentino proposes a week of iconic Italian pastries, a selection of delicious breads & pastries celebrating the vast culinary diversity of the country. From Sicilian Cannoli to the Apple Strudel of Trentino Alto Adige (the Dolomites).

Some of the sweet products you will find during the week are: croissants with Italian pastry cream, chocolate or apricot; Tiramisù; Cannoli siciliani; Torta caprese al limone (from the island of Capri) and a mouth-watering and colourful range of mignon mini pastries.

Among the savoury products you may also enjoy: focacciabased sandwiches with Italian hams, pizza, salamis & cheeses.

Il Valentino also proposes a Delicious Afternoon Tea with 3 mignon pastries for just €6.00 (Monday to Friday, 3-6pm).

Date: Monday 19th - Sunday 25th November

Venue: 5, Gallery Quay, Pearse St, Grand Canal Dock, Dublin 2

T: +353 1 633 1100

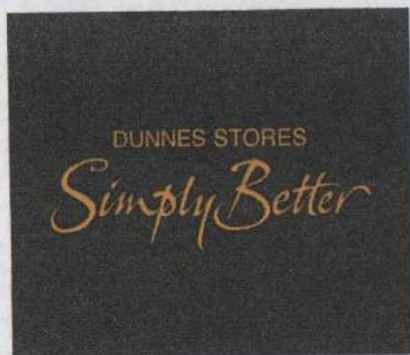
E: info@ilvalentino.ie





LAUNCH

Presentation of the III Week of Italian Cuisine in the World by the Embassy of Italy in Ireland, in collaboration with the Italian Institute of Culture, the Irish Branch of the Italian Chamber of Commerce for the UK, the precious support of the Italian National Tourist Board, Dunnes Stores Simply Better Collection and the Culinary Institute of Assisi.



**ISTITUTO
ALBERGHIERO
ASSISI**

The inauguration of the III Week of Italian Cuisine in the World will be attended by the Irish celebrity chef and television personality Neven Maguire, Simply Better Brand Ambassador. During the inauguration, finger foods made with Italian products from the Simply Better Collection will be offered to the attendees and video clips from the TV show Neven's Italian Food Trails will be shown.

Welcome

to the Third Week of Italian Cuisine in the World!

We are pleased to present a week-long celebration of Italian Cuisine, with the aim of celebrating Italy's culinary traditions, an important part of Italian identity and culture.

Italian cuisine comes from that same mix of history, cultural exchanges, creativity, spirit of initiative and passion for what is good and what is beautiful which are at the foundation of all of the most elevated manifestations of Italian culture. It has its origins not only in popular culture, where humble dishes were born, but also in the very sophisticated culinary traditions which reached their peak in the Renaissance courts.

The close link between food, art, and landscape will also be at the heart of the tourism promotion strategy promoted by the Ministry of Cultural Heritage and Activities and Tourism and the Ministry of Agricultural, Food and Forestry Policies, which inaugurated The Year of Italian Food in 2018.

We are delighted to introduce to you the numerous activities which will take place in Ireland, thanks to the many partners in the Italian food industry in this country under the coordination of the Italian National Tourist Board (ENIT), the Embassy of Italy, the Italian Institute of Culture, the Irish Branch of the Italian Chamber of Commerce for the UK.





Special thank you to:



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Ambasciata d'Italia
Dublino

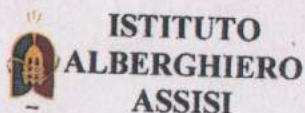


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DUNNE & CRESCENZI



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