

# EIN PROSIT

XXIV EDITION 2023

UDINE / 18th — 22nd OTTOBRE





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FRIULI  
VENEZIA  
GIULIA



# EIN PROSIT

XXIV EDIZIONE 2023

HAVE YOU EVER FOUND THE MEANING OF LIFE AFTER FINISHING A MEAL? DO YOU SOMETIMES EAT WITHOUT ACTUALLY FEELING HUNGRY, SIMPLY TO GO ON A JOURNEY WHILE STAYING STILL, OR BECAUSE YOU WOULD LIKE TO SPEND SOME QUALITY TIME WITH SOMEONE SPECIAL? IF THE ANSWER IS YES, YOU ARE IN THE RIGHT PLACE.

EIN PROSIT IS A SHUTTLE OF WONDER AND AMAZEMENT THAT LANDS IN UDINE EVERY YEAR AND TURNS IT INTO AN OPEN-AIR FESTIVAL OF CONTEMPORARY GOURMET CUISINE. LEAVE THE CUTLERY AND NAPKIN ALONE, DON'T WORRY ABOUT WHAT YOU KNOW OR THINK YOU KNOW, COME AND SATISFY YOUR

HUNGER PANGS UNTIL YOU LOSE YOURSELF TOGETHER WITH US ON THE STREETS OF THE FRIULI VENEZIA GIULIA REGION, EQUIPPED ONLY WITH A GOOD DOSE OF CURIOSITY AND THE DESIRE TO DREAM WHILE SITTING AROUND A DINNER TABLE.

WE WILL PROVIDE THE REST THANKS TO OVER 100 CHEFS FROM 20 COUNTRIES READY TO DANCE WITH YOU AMONG THE COLOURFUL FLAMES COOKING DELICIOUS, SIZZLING FOOD.

YOU DON'T NEED A TIE, SO BRING YOUR SMILE. IT'S THE ONLY RULE OF OUR DRESS CODE. GODD APPETITION AND HAPPY TRAVLE, NEW FRIEND.

CLAUDIO TOGNONI, PAOLO VIZZARI, MANUELA FISSORE



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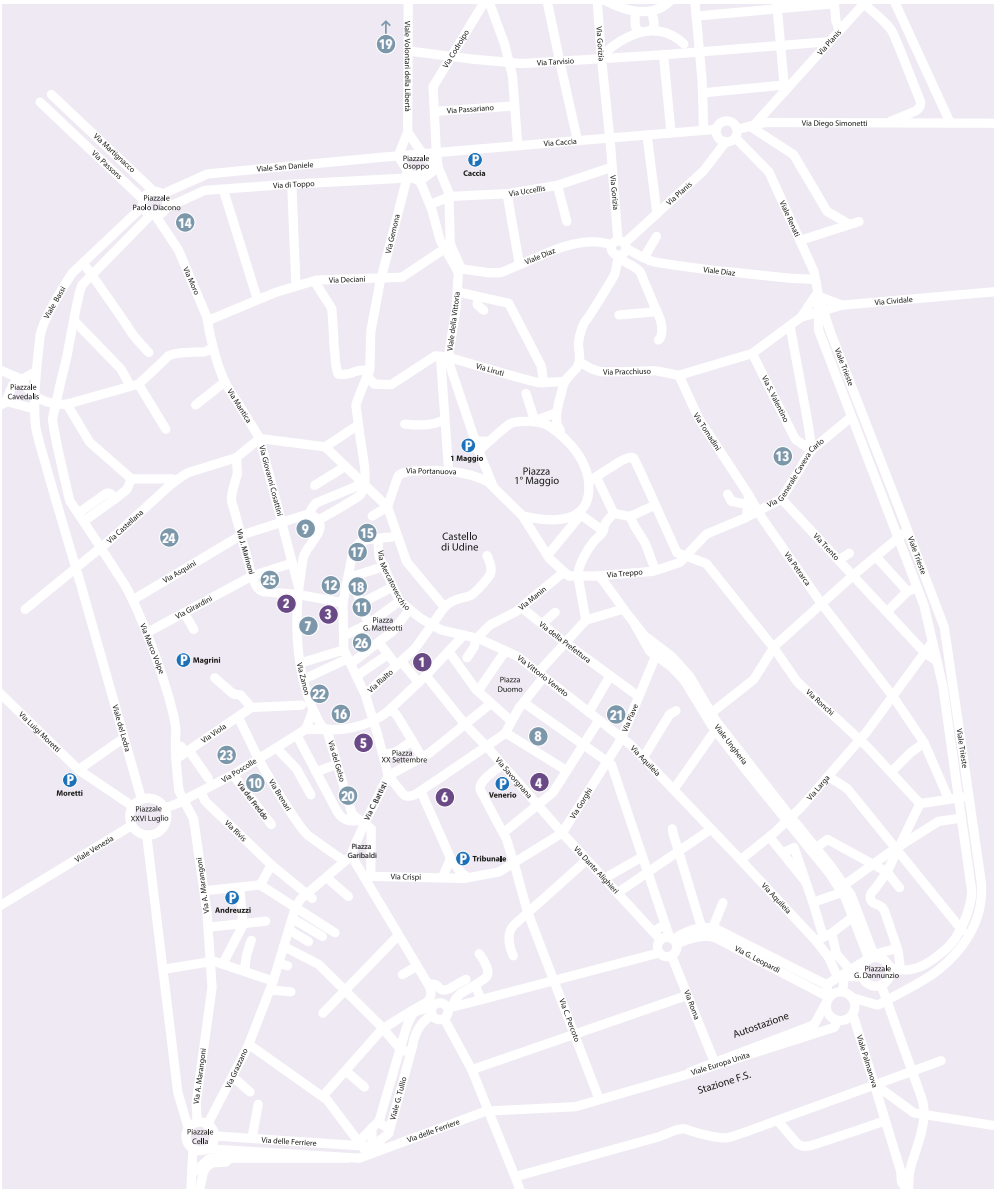
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# EVENT VENUES

**INFORMATION AND BOOKINGS**  
Consorzio di Promozione Turistica del Tarvisiano,  
Sella Nevea e Passo Pramollo  
T +39 0428 2392 / info@einprosit.org / www.einprosit.org

[www.einprosit.org](http://www.einprosit.org)



## EVENT VENUES

- |  |  |   |
|--|--|---|
| <b>1 PALAZZO D'ARONCO</b><br>Via Lionello, 1 - Udine           | <b>3 SPAZIO PETRA</b><br><b>GALLERIA TINA MODOTTI</b><br>Via Paolo Sarpi - Udine | <b>5 HOTEL ASTORIA</b><br>Piazza XX Settembre, 24 - Udine                   |
| <b>2 TORRE DI SANTA MARIA</b><br>Via Antonio Zanon, 24 - Udine | <b>4 PALAZZO MORPURGO</b><br>Via Savorgnana, 12 - Udine                          | <b>6 CHIESA DI SAN FRANCESCO</b><br>Via Odorico da Pordenone Beato, 1 Udine |

## RESTAURANTS AND LOCALS IN THE CITY OUT OF TOWN

- |   |  |   |
|---|--|---|
| <b>7 VITELLO D'ORO</b><br>Via Erasmo Valvason, 4 - Udine            | <b>17 AI DO MORI</b><br>Via Paolo Sarpi, 25 - Udine          | <b>AL GROP » 10 KM</b><br>Via G. Matteotti, 1 - Tavagnacco (UD)             |
| <b>8 ALLA TAVERNETTA</b><br>Via Artico di Prampero, 2 - Udine       | <b>18 MO-MART</b><br>Via Paolo Sarpi, 15/A - Udine           | <b>ALTRAN » 40 KM</b><br>Via Cortona, 19 - Ruda (UD)                        |
| <b>9 CASA CERETTO - L'ALIMENTARE</b><br>Via R. D'Aronco, 39 - Udine | <b>19 LA DI MORET</b><br>Via Tricesimo, 276 - Udine          | <b>LE FUCINE » 10 KM</b><br>Via Nazionale, 48 - Buttrio (UD)                |
| <b>10 ENOTECA DA FRED</b><br>Via del Freddo, 6 - Udine              | <b>20 CARMAGNOLA</b><br>Via del Gelsò, 37 - Udine            | <b>L'ARGINE A VENCÒ » 27 KM</b><br>Località Vencò - Dolegna del Collio (GO) |
| <b>11 ANTICA MADDALENA</b><br>Via Pelliccerie, 4 - Udine            | <b>21 AQUILA NERA</b><br>Via Piave, 2 - Udine                | <b>LA TAVERNA » 13 KM</b><br>P. Castello, 2 - Colloredo di M. Albano (UD)   |
| <b>12 AL CAPPELLO</b><br>Via Paolo Sarpi, 5 - Udine                 | <b>22 OSTERIA AL FAGIANO</b><br>Via Antonio Zanon, 7 - Udine | <b>CA MARIAN » 10 KM</b><br>Via S. Quirino, 2 - Faugnacco (UD)              |
| <b>13 MAMM</b><br>Mamm Pane - Via Bersaglio, 1 - Udine              | <b>23 OSTERIA ALTOSCANO</b><br>Via Poscolle, 49 - Udine      |   |
| <b>14 PIZZERIA ALLA LAMPARA</b><br>Via A. Lazzaro Moro, 63 - Udine  | <b>24 VISIONARIO</b><br>Via Fabio Asquini, 33 - Udine        |   |
| <b>15 OSTERIA DA MICHELE</b><br>Via Paolo Sarpi, 18/a - Udine       | <b>25 GATTI E RE</b><br>Via Jacopo Marinoni, 1 - Udine       |   |
| <b>16 GINGER BAR</b><br>Via Poscolle, 5 - Udine                     | <b>26 GROSMI CAFFÈ</b><br>Piazza G. Matteotti, 9 - Udine     |   |



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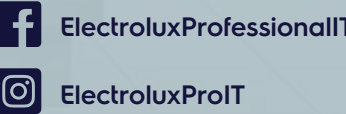
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## Electrolux Professional

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Seguici su:





Dinner dedicated to the foreign press

Harry's Piccolo

Wednesday 18th october | 8 p. m. |



Norbert Niederkofler

Atelier Moessmer - Brunico - Italy

Norbert Niederkofler was born in 1961 in Lutago in the Ahrntal valley in South Tyrol, where he grew up with his four sisters. Norbert spent 15 years abroad working in Germany, the United States, Switzerland and Austria. In 1994, he was hired by the Hotel Rosa Alpina as restaurant manager, and in 1966 he opened the St. Hubertus restaurant, which was awarded three Michelin stars. Today, Norbert Niederkofler, with his new restaurant, Atelier Moessmer, in Brunico, considers respect for the products and expertise in cooking techniques to be at the heart of his culinary art and what enhances the taste of his creations to the fullest.



Matteo Metullio

Harry's Piccolo - Trieste - Italy  
2 Michelin Stars

Matteo Metullio was born in Trieste in 1989. He was then invited by Norbert Niederkofler to work in the Alta Badia area, where he stayed for four years. In between 2012 and 2013, Matteo arrived at La Sirlola, where he took charge of the Michelin-starred kitchen. In 2018, together with friend and colleague Davide Da Pra, they started a new adventure at the helm of two restaurants: Harry's Piccolo Restaurant and Harry's Bistrò. In October 2018, Harry's Pasticceria (pastry shop) was founded. In November 2018, Harry's Piccolo was awarded its first star by the Michelin Guide and the following year it was awarded its second Michelin star, for the very first time in the history of the city of Trieste.



Davide De Pra

Harry's Piccolo - Trieste - Italy  
2 Michelin Stars

Davide was born in Belluno in 1985 and is chef together with Matteo Metullio at the 2-star Harry's Piccolo restaurant in Trieste. He took his first steps in his family's pizzeria, and studied at the Istituto Alberghiero Catering College in Falcade. He has worked in several Michelin-starred restaurants, such as the Malga Panna and the Tyrol, in Moena; the tavern Le due Spade in Trento and Alle Codole in Canale d'Agordo, where he met Matteo Metullio, who is an inseparable friend. Matteo contacted him when he was offered to become head chef at La Sirlola, and from there they began their journey together that led them to confirm their Michelin star in 2013 and achieve their second in 2017. Together they moved to Harry's Piccolo in Trieste and together they were awarded two Michelin stars



Riccardo Camanini

Lido 84 - Gardone Riviera - Italy  
1 Michelin Star / # 7 The World's 50 Best Restaurants

The result of a vision combining the most exquisite finesse with a sincere love for hospitality, Riccardo's cuisine is imbued with the traditional flavours from yesteryear that recall the places where he grew up. In his dishes, technique is always at the service of an extremely strong poetic component. He was born in 1973 in Bergamo, and since 2014 he has been a chef at Lido 84 on the Gardone Riviera, which was awarded its first Michelin star six months after opening.



Niko Romito

Reale - Castel di Sangro - Italy  
3 Michelin Stars / #16 The World's 50 Best Restaurants

He was born in 1974 in Castel di Sangro and since 2000, he has been running the Reale restaurant with his sister Cristiana and which had initially been opened as a family-run pastry shop. A self-taught chef, who is deeply attached to his homeland, in just 7 years he has won the highest accolades for his restaurant, to which he has added important awards both in Italy and abroad. In 2011, he moved from Rivisondoli to Castel di Sangro, to a former 16th century monastery: Reale Casadonna was founded, and has been a three-star Michelin restaurant since November 2013.



Mauro Uliassi

Uliassi - Senigallia - Italy  
3 Michelin Stars / #34 The World's 50 Best Restaurants

LChef Mauro Uliassi was born and grew up with his sister Catia in Senigallia and it was with her that he opened the Uliassi restaurant in 1990. Having a light heart alongside enthusiasm in the kitchen is what makes people fond of Mauro Uliassi's world. What started out as a hobby, the Ristorante Uliassi has become well established and now has a long-standing team of over thirty people and is recognised by all the major food and wine guides: It has been awarded 3 Michelin stars, 5 Espresso hats, 3 Gambero Rosso forks and is #12 of The World's 50 Best Restaurants. Uliassi's simple and contemporary cuisine is deeply rooted in the traditions of the Adriatic Riviera, creating fusions with cuisines from all over the world.



Enrico Crippa

Piazza Duomo - Alba - Italy

3 Michelins Stars / 1 Stella verde Michelin / #42 The World's 50 Best Restaurants

Enrico Crippa began his career as a chef in the historic restaurant run by Gualtiero Marchesi. He then worked alongside some of Europe's best-known chefs, including Michel Bras and Ferran Adria. In 1996, he moved to Kobe where he established Gualtiero Marchesi's restaurant. It was in 2003 that the chef met the Ceretto family, and together they decided to open two restaurants in Alba: La Piola and Piazza Duomo. The first serves typical Langa cuisine, while the second is where Enrico's culinary experiences blend together. Crippa's talent at Piazza Duomo was rewarded with his first Michelin star in 2006, followed in 2009 by the second and peaking with his third in 2012.



Massimiliano Alajmo

Le Calandre - Rubano - Italy  
3 SMichelin Stars / #41 The World's 50 Best Restaurants

Massimiliano Alajmo was born in Padua in 1974 and spent much of his childhood at Le Calandre - his playground - alongside his mother Rita. After furthering his training in the kitchens under Alfredo Chiocchetti, Marc Veyrat and Michel Guérard, he became head chef at Le Calandre in 1994. In 2002, the Michelin Guide awarded the restaurant three stars: As a result, Max, at the age of only 28, became the youngest chef in the world to achieve this prestigious award.



Corrado Assenza

Caffè Sicilia - Noto - Italy

Born in Noto, Sicily, after graduating from high school, Corrado enrolled at the Faculty of Agriculture of the University of Bologna, specialising in beekeeping. In 1983, before graduating, he returned to his hometown to take professional charge of his family's confectionery workshop, the famous Caffè Sicilia, which became the 'sanctum sanctorum' of the ancient art of Sicilian confectionery. The aim of his creations is to bring to life and express the beauty and anarchic deliciousness of a piece of fresh fruit or a brushstroke of honey, offering them as sensory experiences of natural purity. Corrado Assenza, described by Alain Ducasse as 'le plus grande confiseur du monde' (the greatest confectioner in the world), is an enhancer of seasonal flavours and an explorer of local and global ingredients.



CERETTO



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confini, ma c'è sempre un metodo nella nostra  
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THURSDAY 19th OCTOBER

INFORMATION  
All dinners are subject to a limited number of paying guests, starting at 8 pm.  
It is necessary to book in advance, either at the host restaurants or directly online:  
[www.einprosit.org](http://www.einprosit.org). Any changes to the programme will be posted on the  
[www.einprosit.org](http://www.einprosit.org) website and on the Ein Prosit social media channels.



With open arms  
Le Fucine Brasserie | Buttrio

Thursday 19th October | 8:00 p.m. | € 275.00 \*  
Le Fucine Brasserie - Via Nazionale, 48 - Buttrio (UD) / T +39 0432 1833238 / [hotel@lefucine.com](mailto:hotel@lefucine.com)

\* The entire proceeds of the dinner will be donated to the non-profit organisation 'Il Gusto per la Ricerca' ([www.ilgustoperlaricerca.it](http://www.ilgustoperlaricerca.it))



Niko Romito

Reale - Castel di Sangro - Italy  
3 Michelin Stars / #16 The World's 50 Best Restaurants

He was born in 1974 in Castel di Sangro and since 2000, he has been running the Reale restaurant with his sister Cristiana and which had initially been opened as a family-run pastry shop. A self-taught chef, who is deeply attached to his homeland, in just 7 years he has won the highest accolades for his restaurant, to which he has added important awards both in Italy and abroad. In 2011, he moved from Rivisondoli to Castel di Sangro, to a former 16th century monastery: Reale Casadonna was founded, and has been a three-star Michelin restaurant since November 2013.



Massimiliano Alajmo

Le Calandre - Rubano - Italy  
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From the Adriatic to the Ligurian Sea  
Antica Maddalena | Udine

Thursday 19th October | 8:00 p.m. | € 130.00  
Antica Maddalena - Via Pelliccerie, 4 - Udine / T +39 0432 500544 / [anticamaddalena@gmail.com](mailto:anticamaddalena@gmail.com)



Moreno Cedroni

Madonnina del Pescatore - Marzocca - Italy  
2 Michelin Stars

Moreno Cedroni, was born in Ancona in 1964. He is one of the most innovative Italian chefs in international cuisine, acknowledged as the true inventor of Italian style sushi. In 1984, he opened La Madonnina del Pescatore, which was awarded its first Michelin Star in 1996, followed by its second in 2006. In the early 2000s, he opened the Clandestino Sushi Bar in Poronovo Bay, Ancona.



Antonio Buono

Casa Buono - Ventimiglia - Italy  
1 Michelin Star

Before he even came of age, he set off in pursuit of the professional cuisines served in hotels and restaurants. In 2020, together with his wife Valentina Florio, he opened his restaurant Casa Buono. Here, they serve creative cuisine using the best local ingredients of the day.

I saw a King  
Da Fred | Udine

Thursday 19th October | 8:00 p.m. | € 90.00  
Enoteca Da Fred - Via del Freddo, 6 - Udine / T +39 0432 505059 / [info@enotecafredudine.com](mailto:info@enotecafredudine.com)



Ciro Scamardella

Pipero - Rome, Italy  
1 Stella Michelin

The cuisine of Ciro Scamardella, chef at Pipero Roma, is a volcano of flavours, emotions, in which each dish recalls classic recipes, studied in a more modern style and created using contemporary techniques. This fascinating journey reflects seasonality and territory while expressing a fun and never banal approach to cuisine.

Inside Enrico Crippa  
Le Fucine Gourmet | Buttrio

Thursday 19th October | Starts at 6 p.m. Ends at 8:00 p.m. | € 180.00  
Le Fucine Gourmet - Via Nazionale, 48 - Buttrio (UD) / T +39 0432 1833238 / [hotel@lefucine.com](mailto:hotel@lefucine.com)



Enrico Crippa

Piazza Duomo - Alba - Italy

3 Michelin Stars / 1 Stella verde Michelin / #42 The World's 50 Best Restaurants

Enrico Crippa began his career as a chef in the historic restaurant run by Gualtiero Marchesi. He then worked alongside some of Europe's best-known chefs, including Michel Bras and Ferran Adria. In 1996, he moved to Kobe where he established Gualtiero Marchesi's restaurant. It was in 2003 that the chef met the Ceretto family, and together they decided to open two restaurants in Alba: La Piola and Piazza Duomo. The first serves typical Langa cuisine, while the second is where Enrico's culinary experiences blend together. Crippa's talent at Piazza Duomo was rewarded with his first Michelin star in 2006, followed in 2009 by the second and peaking with his third in 2012. CERETO

Underwater worlds  
Al Grop | Tavagnacco

Thursday 19th October | 8:00 p.m. | € 150.00  
Al Grop - Via Matteotti, 1 - Tavagnacco (UD) / T +39 0432 660240 / [info@algroup.com](mailto:info@algroup.com)



Valentino Cassanelli

LuxLucis - Forte dei Marmi - Italy  
1 Michelin Star

Valentino Cassanelli was born in Modena and is a citizen of the world by passion. He incorporates the tradition of Emilian cuisine into his creations, as well as the experiences he has gained during his countless journey, which have been a great source of inspiration for him. He was awarded his first Michelin star in the 2017 Michelin Guide Italy, which has been reconfirmed in the following years to date, and he is also personally in charge of the hotel's two other restaurants, Pincipe and Damazia, paying painstaking attention to their menus, from the creation of the dishes to the choice of raw materials.



Jacopo Ticchi

Da Lucio - Rimini - Italy

Jacopo Ticchi, born in 1994, is both chef and owner of the Trattoria da Lucio in Rimini. In 2014, he joined Pietro Leemann's kitchen staff at Joia in Milan, where he worked for four years. His next step was for him to go to Ibiza, where he came into contact with the world of tapas. In 2018, he joined the Nécessaire Bistrò together with Enrico Gori, where he began his studies in the dry-aging of fish. This is how Trattoria da Lucio was founded in November 2019. It's distinguished by its use of only locally fish, the taste and texture of which are enhanced by means of the dry-aging technique.



María Elena Marfetán

Lo de Tere - Punta del Este - Uruguay  
#77 LATAM's 50 Best Restaurants

María Elena Marfetán, originally from Rocha, has been the head chef of the Lo de Tere restaurant in Punta del Este in Uruguay since she was 20 years old. Small-scale fishing and farming from the basis of her philosophy of life and cuisine that seeks to promote healthy eating habits. She creates a fresh, soft cuisine using only a few basic ingredients.



Tomás Bermúdez

La Docena - Guadalajara - Mexico

#42 LATAM's 50 Best Restaurants

Tomás Bermúdez is the co-founder of La Docena Oyster Bar & Grill. He was born in Mexico and began his culinary training in Buenos Aires in 2005, complemented by internships in Europe and working in both hotels and restaurants in Andorra, Ibiza and Barcelona. In 2012, together with Alejandro and Claudio, he established La Docena in Guadalajara, a unique concept focusing in high quality products as well as the development and support of local suppliers, changing dishes on a daily basis. In 2015, he opened La Docena in Mexico City.

THURSDAY 19th OCTOBER

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[www.einprosit.org](http://www.einprosit.org) website and on the Ein Prosit social media channels.



The new national influences  
La Taverna | Colloredo di Monte Albano

Thursday 19th October | 8:00 p.m. | € 180.00  
La Taverna - Piazza Castello, 2 - Colloredo di Monte Albano (UD) / T +39 0432 889045



Riccardo Camanini

Lido 84 - Gardone Riviera - Italy

1 Michelin Star / #7 The World's 50 Best Restaurants

The result of a vision combining the most exquisite finesse with a sincere love for hospitality, Riccardo's cuisine is imbued with the traditional flavours from yesteryear that recall the places where he grew up. In his dishes, technique is always at the service of an extremely strong poetic component. He was born in 1973 in Bergamo, and since 2014 he has been a chef at Lido 84 on the Gardone Riviera, which was awarded its first Michelin star six months after opening.



Himanshu Saini

Tresind Studio - Dubai - United Arab Emirates

2 Michelin Stars / #11 The World's 50 Best Restaurants / #2 MENA's 50 Best Restaurants

Chef Himanshu Saini is considered one of the youngest experts in contemporary Indian cuisine. Right from the start, Chef Himanshu's mission has been to change the perception of Indian cuisine and elevate the way we experience Indian food today. The culmination of which is the flagship restaurant, Trésing Studio. The evolution of Trésind Studio is his ode to the culinary heritage of his homeland as well as his call for exploration of the culinary world.



Ana Roš

Hiša Franko - Kobarid - Slovenia

3 Michelin Stars / 1 Michelin green star / #32 The World's 50 Best Restaurants

Ana Roš, number one of Michelin-rated cuisine in Slovenia, is the chef at the 3-Michelin-starred Hiša Franko restaurant in Kobarid. Being a self-taught chef, Ana does not follow a specific culinary style. Her cooking is based on the local area, which provides her with all the necessary raw materials and is a continuous source of inspiration for her. Her cuisine is expressive, intense and unorthodox, her philosophy is simple - to follow nature.

Pairings by **Anja Skrbinek**: Hiša Franko - Kobarid - Slovenia

L'istinto e il rispetto  
L'Argine a Vencò | Località Vencò, Dolegna del Collio

Giovedì 19 ottobre | Ore 20.00 | € 150.00  
L'Argine a Vencò - Località Vencò - Dolegna del Collio (GO) / T +39 350 5212804 / [info@largineavenco.it](mailto:info@largineavenco.it)



Antonia Klugmann

L'Argine a Vencò - Vencò - Italy  
1 Stella Michelin

Antonia Klugmann nasce a Trieste nel 1979. Si forma come cuoca attraverso l'apprendistato, lavorando in diverse realtà del Friuli-Venezia Giulia e del Veneto. Nel 2006, a soli 27 anni, diventa imprenditrice affittando il primo ristorante in provincia di Udine. Dopo 4 anni, acquista un terreno nel Collio Goriziano. Un territorio di confine in cui trova tante affinità con la natia Trieste. Durante gli anni necessari per costruire il ristorante, lavora a Venezia come Chef. L'Argine a Vencò apre infine le porte a fine 2014.



Gianluca Gorini

Da Gorini - San Piero in Bagno - Italy  
1 Michelin Star

Gianluca Gorini, born in Pesaro, started cooking at the age of 14. In 2003, he flew to London for a period of work experience in the French restaurant 'Monsieur Max', then he returned to Italy and spent 4 years working alongside Paolo Teverini, his first mentor at the 'Paolo Teverini' restaurant. In 2008, he joined Paolo Lopriore at the 'Il Canto' restaurant, after which he became resident chef at the Borgo San Felice Relais Chateaux. In 2013, he embarked on his first adventure as chef de cuisine at 'Le Giare' restaurant in Montiano. He worked here until the end of 2016. In 2017, he and his partner Sara opened the restaurant bearing his surname 'da Gorini' in San Piero in Bagno.



Paolo Lopriore

Il Portico - Appiano Gentile - Italy

Paolo Lopriore, a born chef and owner of his culinary enterprise, 'Il Portico' in Appiano Gentile, is renowned in the gourmet world for his creativity. With his trump card, empathy towards raw materials, he has managed and continues to carry forward his idea of cooking as simple as it is revolutionary: communicating with food and through food.





THURSDAY 19th OCTOBER

Guardians of the culinary ecosystem  
Vitello D'Oro | Udine

Thursday 19th October | 8:00 p.m. | € 130.00  
Vitello D'Oro - Via Erasmo Valvason, 4 - Udine / T +39 0432 508982 / info@vitellodoro.com



**Maksud Askar**  
Neolokal - Istanbul - Turkey  
1 Michelin Star / 1 Michelin green star / #63 The World's 50 Best Restaurants  
Chef Maksud Askar leads his team at the Neolokal restaurant in Istanbul, Turkey. He is fully aware that he has to protect food for the next generations, combining modern techniques with innovative perspectives. His fresh, sophisticated approach to local cuisine made him stand out in glorious Istanbul, earning him local and international appreciation and respect. A Turk with Arab roots, Maksud studied tourism and hotel management in both secondary school and at university. He then worked in the food and beverage industry, which led him to develop a passion for taste design, expressing this passion in many projects. In recent years, he has pursued his dream of becoming a chef, by opening Neolokal in 2014.



**Chiara Pavan**  
Venissa - Mazzorbo - Italy  
1 Michelin Star / 1 Green Michelin Star  
Chiara Pavan was born in 1985 in Verona and started working in kitchens while studying philosophy at the University of Pisa. Since 2017, she has been at the helm, together with Francesco Brutto, of the Michelin-starred restaurant Venissa in Burano, Venice. She was voted best Italian female chef for the Guide de L'Espresso in 2019. In no time at all, she became known for her outstanding talent, earning the esteem of critics in creating a cuisine that right from the very beginning has always been unique.



**Francesco Brutto**  
Venissa - Mazzorbo - Italy  
1 Michelin Star / 1 Green Michelin Star  
Francesco Brutto worked for many years at Povero Diavolo with Piergiorgio Parini, then in 2014 he opened the Undicesimo Vineria restaurant in Treviso. In 2016, he was voted Young Person of the Year by the Guide dell'Espresso and was awarded a Michelin star in 2017. In the same year, he began working as a consultant for the Venissa restaurant, where Chiara Pavan took over at the helm of the kitchen staff.

Odyssey, a round trip  
Al Toscano | Udine

Thursday 19th October | 8:00 p.m. | € 90.00  
Osteria Al Toscano - Via Poscolle, 49 - Udine / T +39 0432 505336



**Marco Renzetti**  
Fame Osteria - San Paolo - Brazil  
At the beginning of the 20th century, São Paulo was known as 'the city of the Italians'. Their food was considered unworthy of the well-to-do, a thought far removed from today thanks to Fame Osteria. Roman chef Marco Renzetti serves his tasting menu to his diners, dazzling them with classic Italian flavours seen from a strictly modern perspective.



**Eugenio Boer**  
[Bur] - Milan - Italy  
Accidentally born in Italy, Eugenio Boer, half-Italian and half-Dutch, grew up in Holland and moved to Italy at the age of 7. Palermo, Siena, South Tyrol, Berlin and finally Milan. It was here, after much travelling from kitchen to kitchen, that he received his first Michelin Star in 2017 with his restaurant Essenza. In 2018, he opened [bur], his restaurant in Mila n, whose sign dispels any doubts about the pronunciation of the Chef's surname.

Pizzeria  
Alla Lampara | Udine

Thursday 19th October | 8:00 p.m. | € 50.00  
Alla Lampara - Via Anton Lazzaro Moro, 63 - Udine T +39 0432 1740459



**Salvatore Salvo**  
Pizzeria Salvo - Naples - Italy  
As is often the case, everything stems from a memory. For Francesco and Salvatore Salvo, it was that slice of margherita pizza that they used to stop to eat outside school. This is where their idea of pizza comes from: recreating, with more refined, contemporary techniques, that slice of margherita pizza in its most emotional expression. Today they have become the authoritative and modern voice of contemporary Neapolitan pizza, faithful to their origins yet daring in their pursuit of new flavours. This combination has resulted in the two pizzerias always being listed among the best pizzerias in the 50 Top Pizzas.

INFORMATION  
All dinners are subject to a limited number of paying guests, starting at 8 pm.  
It is necessary to book in advance, either at the host restaurants or directly online:  
www.einprosit.org. Any changes to the programme will be posted on the  
www.einprosit.org website and on the Ein Prosit social media channels.



Seconds out  
Aquila Nera | Udine

Thursday 19th October | 8:00 p.m. | € 130.00  
Aquila Nera - Via Piave, 2 - Udine / T +39 0432 21645 / +39 392 6540138 / osteria-aquilanera@hotmail.com



**Michele Lazzarini**  
Contrada Bricconi - Oltressenda Alta- Italy  
1 Green Michelin Star  
For Michele Lazzarini, born in 1991 in Gandellino, his calling to become a chef came at a very early age. He gained various experiences from working in Gualtiero Marchesi's Albereta, to the Kulmhotel in St Moritz, before working in Franciacorta for a few years. After a few months in Holland, he started his career as an intern at St. Hubertus where he worked for nine years. Together with Giacomo Perletti, he decided to open Contrada Bricconi in Oltressenda Alta, with the aim of showcasing the area and what the surrounding nature has to offer, the traditions of these mountains and the products of the farm in which the restaurant is located, whilst telling the story of Alpine culture.



**Riccardo Canella**  
Oro Restaurant - Venice - Italy  
-1 Michelin Star  
Riccardo Canella, who was born in Padua, is the executive-chef at the Cipriani, in Belmond Hotel: he arrived after a seven year experience at Noma and previous periods of work experience under three Italian masters such as Massimiliano Alajmo, pastry chef Luigi Biasetto and Gualtiero Marchesi. At 19 he entered the kitchen alongside Fabrizio Molteni at Albereta. In 2008 he began his collaboration with Massimiliano Alajmo at Calandre, before moving on to Oslo and Copenhagen.

Colombia in full bloom  
Carmagnola | Udine

Thursday 19th October | 8:00 p.m. | € 150.00  
Carmagnola - Via del Gelso, 37 - Udine / T +39 0432 171 5668



**Alvaro Clavijo**  
El Chato - Bogotá - Colombia  
# 33 The World's 50 Best Restaurants / # 5 LATAM'S 50 Best Restaurants  
After working his way through kitchens in Barcelona, Paris, New York and Copenhagen, Alvaro Clavijo returned to Colombia in 2017 to open El Chato. Since it opened, it has networked with small producers who provide it with their best ingredients. The business relationship is so close-knit that with some of them, they have either developed products together or they have managed to plant other products they were not growing at that time.



**Roy Caceres**  
Orma - Roma - Italy  
Colombian by birth, Italian by adoption, Roy Caceres, thanks to his grandfather's teachings, discovered an unconditional passion for Colombian-inspired cuisine mixed with the spicy notes of Syrian tradition. This is how he began his career, which took him to the great Michelin-starred kitchens of Italy until, in 2011, he arrived at the helm of Metamorfozi, where he experimented and expressed all his creative flair, achieving the coveted Michelin Star. He developed a cuisine that is free, without any borders and without any barriers Today, Roy Caceres is ready, once again, to make his mark with the Orma restaurant in Rome.



**Juan Camilo Quintero**  
Poggio Rosso - Castelnuovo Barardenga - Italy  
Michelin Star / 1 Green Michelin Star  
Colombian-born Juan Quintero, with a strongly cosmopolitan background, trained alongside star chefs such as Massimo Bottura and Juan Mari Arzak. He is currently Executive Chef at Borgo San Felice and runs both Il Poggio Rosso and Osteria I l Grigio under the careful supervision of multi-starred Chef Enrico Bartolini. Juan arrived at the Poggio Rosso in 2019 with very clear ide as: to make the dining experience a moment of immense happiness for his guests.

Istinto sperimentale  
Al Cappello | Udine

Thursday 19th October | 8:00 p.m. | € 80.00  
Osteria Al Cappello - Via Paolo Sarpi, 5 - Udine T +39 0433 299327 / info@osteriaalcappello.it



**Mauricio Zillo**  
Gagini Restaurant - Palermo - Italy  
1 Michelin Star  
A Brazilian chef with past experience gained in Italy and France, Mauricio Zillo entered the culinary world at the age of 26. His career began by working under chefs such as Paul Bocuse, Alex Atala, Arzak and Santi Santamaria. In 2011, he arrived in Italy at Pont de Fer where he worked together with Mattias Perdomo. Then it was off to Paris with A Mere, then Barcelona and finally back to Italy, this time to Palermo at the Gagini Restaurant. For Mauricio Zillo, the ingredient is the true protagonist, together with the fires, the only practice capable, according to the chef, of consecrating the freshness of the products and the identity of a land.

THURSDAY 19th OCTOBER

IINFORMATION  
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www.einprosit.org. Any changes to the programme will be posted on the  
www.einprosit.org website and on the Ein Prosit social media channels.



The young leading maison  
La Di Moret | Udine

Thursday 19th October | 8:00 p.m. | € 110.00  
La Di Moret - Via Tricesimo, 276 - Udine / T +39 0432 545096 / hotel@ladimoret.it



**Davide Di Fabio**  
Dalla Gioconda - Gabicce Monte - Italy  
1 Michelin Star / 1 Green Michelin Star  
Chef Davide di Fabio, who was born in 1985, worked for 16 years at the Osteria Francescana together with Massimo Bottura. In 2021, he was at the helm of the kitchen at the Mona Lisa. Throughout his life, he has travelled to some of the most interesting countries in the world, a connoisseur of dishes with a genuine, direct flavour yet deeply rooted in imagination. Pop, colours and music are the common thread that runs through his life spent both in and out of the kitchen environment.



**Fabrizio Mellino**  
Quattro Passi - Massa Lubrense - Italy  
2 Michelin Stars  
Fabrizio Mellino is a young chef from Nerano. He is the son of Antonio Mellino and Rita Vinaccia, founders of Quattro Passi, a restaurant that has held two Michelin stars since 2011. During his studies he gained various experiences in the kitchens of Cristophe Aribert and Alain Ducasse. Having returned to Italy he starts working in the family restaurant again, where he is currently the chef.

Surfin' Latin America  
Casa Ceretto - L'Alimentare | Udine

Thursday 19th October | 8:00 p.m. | € 90.00  
Casa Ceretto - L'Alimentare - Via Raimondo D'Aronco, 39 - Udine / T +39 0432 1503727 / info@lalimentare.it



**Juan Pablo Clerici**  
Café Misterio - Montevideo - Uruguay  
#81 LATAM's 50 Best Restaurants  
Juan Pablo Clerici approached cooking at the age of 16, working in Punta del Este for two summers at La Chaumiere. He travels around Europe and in 1993 opens Café Misterio with his partner Roberto Behrens. In 1997 Café Misterio opened in Punta del Este until 2001. In 2004 Juan Pablo opened Namm in Jose Ignacio. At Café Misterio the chef is dedicated to the quality of the product and the research of what Uruguay has to offer.



**Federico Sisti**  
Frangente - Milan - Italy  
Federico Sisti, globetrotting chef and surfer, was born in 1981 in Rimini. His is a cuisine based on Italian tradition, respect for raw materials and taste. A way of living and cooking that strongly links him to the territory despite his different experiences abroad from the beaches of Bondi Beach in Australia to those of Bali in Indonesia. Passed under the guidance of important names such as Giovanni Ciresa, Stefano Ciotti, Gaetano Trovato, Aimo and Nadia Moroni. After 2 years at Antica Osteria il Roncettino, he now dedicates himself to his new project Frangente in Milan. His motto is always: "Traditions Never Dies".

Wine paring by CERETTO



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amme will be posted on the [www.einprosit.org](#) website



Parrilla & brace  
Le Fucine Brasserie | Buttrio

Friday 20th October | 8:00 p.m. | € 180,00  
Le Fucine Brasserie - Via Nazionale, 48 - Buttrio (UD) / T +39 0432 1833238 / [hotel@lefucine.com](#)



Pablo Rivero

Don Julio - Buenos Aires - Argentina  
#19 The World's 50 Best Restaurants / #2 LATAM's 50 Best Restaurants

Don Julio shares the same genesis with Pablo Rivero: Argentine meat. Pablo becomes passionate about gastronomy: with his first savings, he goes to eat in restaurants like Tomo 1, with Ada Cóncaro in the kitchen; Burgundy, with Jean Paul Bondoux, and Oviedo, the Emilio Garip restaurant on the corner of Recoleta. He takes the reins of Don Julio, considered an institution of the parrilla. Without moving more than 200 meters, he added a place for Don Julio's butcher's shop; he also reopened El Lavorado de Palermo, together with chef Guido Tassi; and with the consent of the municipality, in 2020 it converted a dry square into an urban garden.



Guido Tassi

Don Julio - Buenos Aires - Argentina  
#19 The World's 50 best Restaurants / #2 LATAM's 50 Best Restaurants

Guido Tassi, a very talented chef who supported Pablo Rivero's work at Don Julio and co-responsible for the success of the grill. Born in Burzaco in 1979 and began his cooking studies at The Blue Trainers. He works at the Marriott Plaza Hotel in Buenos Aires and at the Llaó Hotel in Bariloche. He subsequently moved to the Basque Country in Martin Barasategui's restaurant and then to France in Michel Bras' restaurant, which sealed his cooking style. From 1999 to 2017 he was chef-owner of Restò, today he is the chef of Don Julio.



Moreno Cedroni

Madonnina del Pescatore - Marzocca - Italy  
2 Michelin Stars

Moreno Cedroni, was born in Ancona in 1964. He is one of the most innovative italian chefs in international cuisine, acknowledged as the true inventor of Italian style sushi. In 1984, he opened La Madonnina del Pescatore, which was awarded its first Michelin Star in 1996, followed by its second in 2006. In the early 2000s, he opened the Clandestino Sushi Bar in Poronovo Bay, Ancona.



Andrea Tortora

AT Patisserie - Mantova - Italy

He is the son of fourth-generation pastry chefs and has a strong international curriculum under his belt - from Paris to London, Singapore to Venice - Andrea Tortora was for years at the helm of the pastry shop at the St. Hubertus restaurant. When he was only 30 years old, he was recognised as Maestro AMPI and joined lnth e2 04lcc7a, dAenmdria e MTaoertsottri aP laasutinccheerid lhtaisl aAnTi P(látatilisaisaie r MPasojteerc tP, astry Chef's Academy).

Blues trap  
Le Fucine Gourmet | Buttrio

Friday 20th October | 8:00 p.m. | € 130,00  
Le Fucine Gourmet - Via Nazionale, 48 - Buttrio (UD) / T +39 0432 1833238 / [hotel@lefucine.com](#)



Andrea Berton

Berton - Milan - Italy  
1 Michelin Star

Andrea Berton was born in Friuli and is the chef at the Berton restaurant. He spent many years training by working in Marchesi's kitchens and in Michelin-starred restaurants such as Mossiman's, Enoteca Pinchiorri and Louis XV with Ducasse,. He returned to 'his' cuisine in 2013 by opening Berton, where the Chef serves 'modern dishes' with an enhancement of basic ingredients, as well as the revelation of some little-known ingredients.



Floriano Pellegrino

Bros' - Lecce - Italy  
1 Michelin Star

Floriano Pellegrino, born in Lecce on 21 November 1990, is chef and owner of the Bros' restaurant, one Michelin star in Lecce, Salento. The passion for cooking was born within the walls of the house, it travels throughout Europe landing in the greatest starred kitchens, with Luis Andoni Aduriz, Eneko Atxa, Alexandre Gauthier, Rene Redzepi and the French Claude Bosi in London. Of all his experiences, the one at the court of chef Martin Berasategui greatly marked his professional and human path, giving him back in terms of growth the aptitude necessary to quickly become a complete contemporary chef.

Yellow flag  
Al Grop | Tavagnacco

Friday 20th October | 8:00 p.m. | € 150,00  
Al Grop - Via Matteotti, 1 - Tavagnacco (UD) / T +39 0432 660240 / [info@algroup.com](#)



Alvaro Clavijo

El Chato - Bogotá - Colombia  
# 33 The World's 50 Best Restaurants / # 5 LATAM'S 50 Best Restaurants

After working his way through kitchens in Barcelona, Paris, New York and Copenhagen, Álvaro Clavijo returned to Colombia in 2017 to open El Chato. Since it opened, it has networked with small producers who provide it with their best ingredients. The business relationship is so close-knit that with some of them, they have either developed products together o r they have managed to plant other products they were not growing at that time.



Ana Roš

Hiša Franko - Kobarid - Slovenia

3 Michelin Stars / 1 Michelin green star / #32 The World's 50 Best Restaurants

Ana Roš, number one of Michelin-rated cuisine in Slovenia, is the chef at the 3-Michelin-starred Hiša Franko restaurant in Kobarid. Being a self-taught chef, Ana does not follow a specific culinary style. Her cooking is based on the local area, which provides her with all the necessary raw materials and is a continuous source of inspiration for her. Her cuisine is expressive, intense and unorthodox, her philosophy is simple - to follow nature.

Pairings by [Anja Skrbinek](#): Hiša Franko - Kobarid - Slovenia



Manu Buffara

Restaurante Manu - Curitiba - Brazil

Latin America's Best Female Chef 2022 / # 46 LATAM's 50 Best Restaurant

Cooking came into my life as Manu Buffara as an overwhelming passion. She was voted Best female chef in Latin America in 2022, according to 50Best Academy and is the chef-owner of the Manu Restaurant. Manoella Buffara Ramos, better known as Manu, has been earning her living as a chef since 2006. In January 2011, she opened the Manu restaurant in Curitiba, the first ever in Brazil led by a female chef to serve only a tasting menu. In 2023, Manu will open her second restaurant, Ella, in the Meatpacking District of New York, US, and aims to show the simpler side of Manu Buffara, with many dishes designed to be shared.

50 Shades of rice  
Vitello D'Oro | Udine

Friday 20th October | 8:00 p.m. | € 180,00  
Vitello D'Oro - Via Erasmo Valvason, 4 - Udine / T +39 0432 508982 / [info@vitellodoro.com](#)



Carlo Cracco

Carlo in Galleria - Milan - Italy  
1 Stella Michelin

Carlo Cracco, born in Vicenza in 1965, began collaborating in Milan with Gualtiero Marchesi in 1986. It was the beginning of a professional turning point that led him to work in many restaurants such as La Meridiana, Da Gerbione, Hotel Paris with Ducasse, Senderens and Enoteca Pinchiorri. After taking the reins of L'Albereta, he opened Le Clivie and then Cracco Peck. Today Carlo Cracco is chef of the Carlo in Galleria restaurant, in the heart of Milan



Quique DaCosta

Quique DaCosta - Dènia - Spain  
3 Mhcelin Stars- #20 The World's 50 Best Restaurants

Quique Dacosta, of Extremaduran origin and Valencian by adoption, has been developing his professional career as a chef since 1986. In 1988 he began working in what is now his restaurant, El Poblet, (now Quique Dacosta Restaurante) which initially offered Castilian cuisine and then move on to local fish cuisine. Creating starting from local products, as the leitmotif of his work and always with an open window on the world, on the cultures of other countries, on their cuisine and on their products to enrich his proposal and knowledge.

INFORMATION  
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and [www.on eitnphe roEsiitn .oPrg.os iAnt sy occihala nmgeedis tao cthehann prelogsr.](#)  
amme will be posted on the [www.einprosit.org](#) website



Well-assimilated, well-absorbed cultures  
Carmagnola | Udine

Friday 20th october | 8:00 p.m. | € 180,00  
Carmagnola - Via del Gelso, 37 - Udine / T +39 0432 171 5668



Mathias e Thomas Sühring

Sühring - Bangkok - Thailand  
2 Michelin Stars / # 72 The World's 50 Best Restaurants / # 2 MENA's 50 Best Restaurants

The culinary journey of German twin chefs Thomas and Mathias Sühring began while they spent their annual school summer holidays on their grandparents' farm. At that time, they were introduced to old-school cooking techniques such as fermentation, pickling, smoking, drying and curing, which are rooted in German tradition. Today they are the chefs of the Sühring restaurant in Bangkok.



Mitsuharu Tsumura

Maido - Lima - Perú  
#6 The World's 50 Best Restaurants - #3 LATAM's 50 Best Restaurants

Mitsuharu Tsumura, or Micha as everyone calls him, was born in Lima and has been very passionate about cooking since he was a child. His passion for Japanese and Peruvian cuisine led him to open Maido, a Japanese restaurant with a Peruvian soul. In Maido, he works with his team researching and creating new culinary trends - where Japanese and Peruvian cuisines live in harmony, creating Nikkei

Call me Mr Vegetable!  
La Taverna | Colloredo di Monte Albano

Friday 20th October | 8:00 p.m. | € 150,00  
La Taverna- Piazza Castello, 2 - Colloredo di Monte Albano (UD) / T +39 0432 889045



Rahul Rana

Avatara - Dubai- United Arab Emirates  
1 Michelin Star

Rahul Rana is originally from Rishikesh, north of India. He grew up in a predominantly vegetarian community which made him grow in passion towards food and its versatility. After working with some of the best restaurants in India, Rahul decides to start his own project and opens Avatara: modern techniques combined with the philosophy and history of soulful Indian food. His intention is to overcome the ideal limits that vegetarian cuisine creates around itself, making people discover the infinite possibilities that vegetarian food can offer.



Enrico Marmo

Balzi Rossi - Ventimiglia - Italy  
1 Michelin Star

Born in Canelli in 1987, Enrico Marmo is the executive chef of the Balzi Rossi restaurant in Ventimiglia. His studies, his experiences in the most renowned restaurants in Italy alongside chefs such as Baronetto and Palluda, his material nature, have always managed to guarantee Enrico the success of his cuisine. Its trump card is respect for the territory with which it interfaces and the ability to enhance and respect local products. His cuisine is instinctive, dynamic and seasonal with clear flavours.



Himanshu Saini

Trèsind Studio - United Arab Emirates  
2 Michelin Stars/ # 11 The World's 50 Best Restaurant - # 2 MENA's 50 Best Restaurants

Chef Himanshu Saini is considered one of the youngest experts in Indian cuisine today. From the beginning, Chef Himanshu's mission has been to change the perception of Indian cuisine and elevate the way we experience Indian food today; the culmination of which is the flagship restaurant, Trèsind Studio. The evolution of Trèsind Studio is his ode to the culinary legacy of his homeland and his drive to explore the culinary world.

Colagreco dixit  
Aquila Nera | Udine

Friday 20th October | 8:00 p.m. | € 120,00  
Aquila Nera - Via Piave, 2 - Udine / T +39 0432 21645 / +39 392 6540138 / [osteria-aquilanera@hotmail.com](#)



Antonio Buono

Casa Buono - Ventimiglia - Italy  
1 Michelin Star

After devoting his life to nourishing food, before he even came of age, he set off in pursuit of the professional cuisines served in hotels and restaurants. In 2020, together with his wife Valentina Florio, he opened his restaurant 'Casa Buono' in the countryside of the Roja. Valley. Here, they serve creative cuisine using the best local ingredients of the day



Davide Garavaglia

Côte by Mauro Colagreco - Bangkok - Thailand  
# 71 Asia's 50 Best Restaurants

Davide Garavaglia was born in Liguria, and is the chef at the Côte, bringing Chef Mauro Colagreco's culinary philosophy from the Mediterranean to Chao Phraya, working alongside Chef Marc Vasseur. After working at D'O under chef Davide Oldani in Milan and at Sketch under chef Pierre Gagnaire in London, Davide joined Mauro Colagreco's Mirazur in 2015, where he played a major role in the restaurant's recent attainment of. 3 Michelin stars and its rise to 1st place in The 50 Best Restaurants in the World.



Andrea Moscardino

Ceto - Mentone - France  
1 Michelin Star / # 95 the World's 50 Best Restaurants

Andrea Moscardino is the chef at Ceto in the Maybourne Riviera, a project led by Mauro Colagreco. Talent and technique are used to give light to the undisputed protagonist of this location: the sea.



FRIDAY 20th OCTOBER

INFORMATION

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www.einprosit.org. Any changes to the programme will be posted on the www.einprosit.org website  
and on the Ein Prosit social media channels.



Hanami party  
Antica Maddalena | Udine

Friday 20th October | 8:00 p.m. | € 130,00  
Antica Maddalena - Via Pelliccerie, 4 - Udine / T +39 0432 500544 / anticamaddalena@gmail.com



Takahiko Kondo

Gucci Osteria by Massimo Bottura - Florence - Italy  
1 Michelin Star

Kondo "Taka" Takahiko, Head Sous Chef of the 3 Michelin star restaurant "Osteria Francescana" by Massimo Bottura in Modena, has been appointed Co-Executive Chef of the Gucci Osteria in Florence and joins Karime Lopez, current Executive Chef of the Maison's fine dining.



Atsushi Tanaka

AT - Paris- France  
1 Michelin Star

French-Japanese chef Atsushi Tanaka attracts and, at the same time, delights Parisian palates with his progressive, artistic and dynamic cuisine served in his AT restaurant in Paris. His cuisine is strongly influenced by many European culinary techniques, including molecular cuisine, Nordic cuisine and French classicism. AT's cuisine is light and the tasting menu summarises the chef's culinary journey. All Tanaka's creations are made from certified organic and natural products sourced directly from the producers by the chef himself.

I got the blues  
Casa Ceretto - L'Alimentare | Udine

Friday 20th October | 8:00 p.m. | € 90,00  
Casa Ceretto - L'Alimentare - Via Raimondo D'Aronco, 39 - Udine / T +39 0432 1503727 / info@lalimentare.it



Leonardo Fonseca

Jaz by Ana Roš - Ljubljana - Slovenia

Winner of two Michelin stars, for his contribution as chef at the Hiša Franko restaurant in Slovenia, the Colombian Leonardo Fonseca is a native of Bogota. After working for El Chato and various restaurants in Copenhagen, including Noma, he decided to propose himself as Ana Roš's right-hand man in her restaurant Hiša Franko. Today Leonardo Fonseca coordinates the work of the Jaz by Ana Roš.



Francesco Vincenzi

Franceschetta 58 - Modena- Italy

Francesco Vincenzi, born in 1992, is the chef at Franceschetta 58, the smaller "sister" restaurant of Massimo Bottura's Osteria Francescana. Francesco's training within the kitchens of the Osteria Francescana has enabled him to inherit a special attention paid to ingredients, along with a passion that drives him to continually carry out research and never give up. Influences from Italian culinary traditions and the many souvenirs collected from around the world come together and mingle in the contemporary pantry that makes Franceschetta58 a simple yet unusual venue.

Wine paring by

CERETTO

Pop is art  
Al Cappello | Udine

Friday 20th October | 8:00 p.m. | € 80,00  
Osteria Al Cappello - Via Paolo Sarpi, 5 - Udine (UD) / T +39 0433 299327 / info@osteriaalcappello.it



Francesco Sodano

Is Pop - Pomigliano d'Arco- Italy

Francesco Sodano, a chef from the Campania region, took his first steps in gourmet cuisine at the Faro di Capo d'Orso on the Amalfi Coast. He then moved to Rome working under Oliver Glowing and to London under Heston Blumenthal at the Fat Duck. He returned to Campania to the Quattro Passi restaurant and then to Rome to Anthony Genovese. Today, Francesco has opened Is Pop, only a stone's throw from Naples, putting his numerous experiences in gourmet kitchens on hold to devote himself to his project that smells like home.

The homecoming dinner  
Ca Marian | Faugnacco

Friday 20th October | 8:00 p.m. | € 120,00  
Osteria Ca Marian - Via San Quirino, 2 - Faugnacco (UD) / T +39 0432 660371



Matias Perdomo

Contraste - Milan - Italy  
1 Michelin Star

Born in Uruguay in 1980, Matias Perdomo has had a passion for cooking since he was a child. Experience after experience, working alongside great chefs in his city, Matias is constantly gaining in skill and creativity. Matias moved to Italy where he decided to open his first restaurant. He started working as a sous-chef at the age of 21 and at the same time furthered his studies. In 2015, he achieved his goal and opened his own restaurant called 'Contraste', which was awarded a Michelin Star.



Juan Pablo Clerici

Cafe Misterio - Montevideo, Uruguay  
# 81 LATAM's 50 Best Restaurants

Juan Pablo Clerici approached cooking at the age of 16, working in Punta del Este for two summers at La Chaumiere. He travels around Europe and in 1993 opens Café Misterio with his partner Roberto Behrens. In 1997 Café Misterio opened in Punta del Este until 2001. In 2004 Juan Pablo opened Namm in Jose Ignacio. At Café Misterio the chef is dedicated to the quality of the product and the research of what Uruguay has to offer.



María Elena Marfetán

Lo de Tere - Punta del Este, Uruguay  
# 77 LATAM's 50 Best Restaurants

Maria Elena Marfetán, originally from Rocha, has been the head chef of the Lo de Tere restaurant in Punta del Este in Uruguay for 20 years. Artisanal fishing and agriculture are the basis of his philosophy of life and cooking which seeks to promote healthy consumption habits. His cuisine is fresh, soft and with few ingredients.

Absence of borders  
Da Fred | Udine

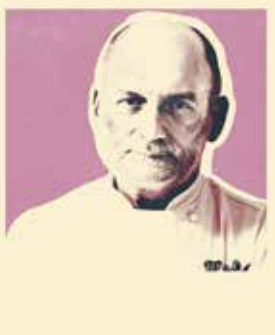
Friday 20th October | 8:00 p.m. | € 90,00  
Enoteca Da Fred - Via del Freddo, 6 - Udine / T +39 0432 505059 / info@enotecafredudine.com



Riccardo Canella

Oro Restaurant - Venezia- Italy  
1 Michelin Star

Riccardo Canella, born in Padua, is the executive chef of Cipriani, in the Belmond Hotel: he arrived after seven years of experience at Noma and previous passages from three Italian masters such as Massimiliano Alajmo, the pastry chef Luigi Biasetto and Gualtiero Marchesi. He began his first steps in the world of cooking in Luigi Biasetto's pastry shop. At 19 he entered the kitchen alongside Fabrizio Molteni at Albereta. In 2008 he began his collaboration with Massimiliano Alajmo at Calandre, before moving on to Oslo and Copenhagen.



Corrado Assenza

Caffè Sicilia - Noto - Italy

Born in Noto, Sicily, after graduating from high school, Corrado enrolled at the Faculty of Agriculture of the University of Bologna, specialising in beekeeping. In 1983, before graduating, he returned to his hometown to take professional charge of his family's confectionery workshop, the famous Caffè Sicilia, which became the 'sanctum sanctorum' of the ancient art of Sicilian confectionery. The aim of his creations is to bring to life and express the beauty and anarchic deliciousness of a piece of fresh fruit or a brushstroke of honey, offering them as sensory experiences of natural purity. Corrado Assenza, described by Alain Ducasse as 'le plus grand confiseur du monde' (the greatest confectioner in the world), is an enhancer of seasonal flavours and an explorer of local and global ingredients.

FRIDAY 20th OCTOBER

INFORMATION

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www.einprosit.org. Any changes to the programme will be posted on the www.einprosit.org website  
and on the Ein Prosit social media channels.



A paella is forever  
Al Toscano | Udine

Friday 20th October | 8:00 p.m. | € 90,00  
Osteria Al Toscano - Via Poscolle, 49 - Udine / T +39 0432 505336



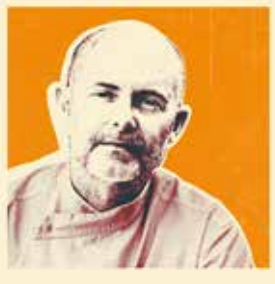
Begoña Rodrigo

La Salita - Valencia - Spagna  
1 Michelin Star

Begoña Rodrigo has become one of the leading chefs in the culinary world. She is one of the greatest connoisseurs of the Valencian Community. After many years of hard work and dedication, Begoña was awarded a Michelin Star for her restaurant, La Salita in Valencia.

Pizzeria  
Alla Lampara | Udine

Friday 20th October | 8 :00 p.m. | € 50,00  
Alla Lampara - Via Anton Lazzaro Moro, 63 - Udine / T +39 0432 1740459



Denis Lovatel

Denis Pizza di Montagna - Milan - Italy

Denis Lovatel was born in Belluno and is the pizza chef and owner of Denis Pizza di Montagna in Milan. Lovatel is one of the most inspiring and original interpreters of contemporary pizza in our country, thanks in particular to painstaking and in-depth research into doughs, leavening and baking, which has enabled him to achieve a truly amazing result. An extremely light and digestible pizza, with a deliciously crispy crust and a thin centre, yet fragrant and enjoyable to bite into. The pizza chef from Veneto proposes toppings that tell of his homeland, but not only. One can find values, principles and messages in it too.

The ancient fish of the future  
Mamm | Udine

Friday 20th October | 8:00 p.m. | € 90,00  
Focacceria Mamm - Largo del Teatro, 2 - Udine / T +39 3426191801



Pasquale Torrente

Al Convento - Casa Torrente - Cetara - Italy

Chef Pasquale is a host, host and public figure. He is recognized as the ambassador of the prized "colatura di alici", a condiment dating back to the ancient Roman empire, as well as the symbol of the village of Cetara. Pasquale's cuisine focuses on respect for traditions and the use of local raw materials. He is Chef, together with his son Gaetano, of the Al Convento restaurant in Cetara.



Jacopo Ticchi

Da Lucio - Rimini - Italy

Jacopo Ticchi, born in 1994, is chef and owner of Trattoria da Lucio in Rimini. In 2014 he joined Pietro Leemann's brigade at Joia in Milan where he remained for four years. The next step is in Ibiza, where he comes into contact with the world of tapas. In 2018 he joined the reality of the bistro shop together with Enrico Gori, where he began his study on the maturation of fish. Thus, in November 2019, Trattoria Da Lucio was born which stands out for the use of only local fish whose taste and consistency are enhanced thanks to the dry maturing technique.



Gaetano Torrente

Al Convento - Casa Torrente - Cetara - Italy

Gaetano Torrente, born in 1990, son of Pasquale Torrente, is alongside his father in carrying on the family culinary tradition, adding the right portion of modern influences and culinary innovations.



Massima  
espressione  
di gusto

Norbert Niederkofler  
Pastificio Felicetti Ambassador

MONOGRANO  
FELICETTI

monogranofelicetti.it



# SATURDAY 21st OCTOBER

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## Fresh, wild&wise

La Taverna | Colloredo di Monte Albano

Saturday 21st | 8:00 p.m. | € 130,00

La Taverna - Piazza Castello, 2 - Colloredo di Monte Albano (UD) / T +39 0432 889045



## Santiago Lastra

KOL - London - United Kingdom  
#23 The World's 50 Best Restaurants

For chef Santiago Lastra, cooking has always gone hand in hand with research. At KOL, his restaurant in London, he celebrates the vibrancy and richness of Mexican heritage culture through a nostalgic yet subjective contemporary lens. Thanks to his use of products, all from Great Britain, his curiosity and dedication to cooking, Santiago Lastra is internationally acclaimed. Born in Mexico City, Santiago had two great passions as a child: mathematics and cooking. He manages to combine the art of problem solving with culinary art.



## Benedetto Rullo, Stefano Terigi, Lorenzo Stefanini

Giglio - Lucca - Italy  
1 Michelin Star

The Giglio Restaurant in Lucca has three chefs: Lorenzo Stefanini who since his first experiences has aimed very high, working, in the years from 2011 to 2017, with chefs such as Nicola Portinari, Enrico Barolini, Seiji Yamamoto. Stefano Terigi, he too has an innate passion since in 2007 he graduated in Visual Arts, with a thesis on Ferran Adrià Acosta. Stefano also has had very important experiences with great chefs such as Pierre-Galmier Gagnaire and Enrico Crippa, both in Italy and abroad such as in Germany or distant Australia. Benedetto Rullo, also driven by a strong passion and equally to the first two, his first working relationships were with real masters, such as the Cerea Brothers, Pierre-Galmier Gagnaire and Christian Puglisi, in Italy, England, Germany and Denmark.

## Turning point towards the future

Carmagnola | Udine

Saturday 21st | 8:00 p.m. | € 150,00

Carmagnola - Via del Gelso, 37 - Udine / T +39 0432 171 5668



## Zaiyu Hasegawa

Den - Tokyo - Japan

2 Michelin Stars / #21 The World's 50 Best Restaurants / #4 Asia 50 Best

Tokyo-born chef Zaiyu Hasegawa has created a culinary buzz in the capital with his two-Michelin-star restaurant Jimbocho Den, giving his personal take on Japanese fine dining, focused on pleasing the customer with every dish and conveying the beauty of Japan . Zaiyu is famously creative and imaginative, using seasonal ingredients to reinvent classic dishes and flavours, taking advantage of contemporary influences on Japanese culture. His inspiration came from the Japanese spirit of hospitality, omotenashi — an organic desire for the happiness of others.



## Diego Rossi

Trippa - Milan - Italy

Diego Rossi comes from the Verona area, where he learnt the importance of agriculture and country life. He has worked in several restaurants, such as St. Hubertus, Delle Antiche Contrade in Cuneo, and in a boutique hotel in Bolzano. Finally, Diego Rossi arrived in Milan where the only familiar face was that of Pietro Caroli, who became the other half of Trippa, the trattoria that has revolutionised Milan. At Trippa, Rossi not only advocates the use of local products, but goes even further by upholding a zero-waste philosophy.



## Richie Lin

MUME - Taiwan  
1 Michelin Star / #45 Asia's 50 Best Restaurants

Richie Lin decided to pursue his dream of becoming a chef only after graduating in economics. In 2014, Lin decided his time had come. With Long and Ken Ward, a pastry chef from Quay, Lin formed the trio that founded MUME in Taiwan. Neither of them are Taiwanese, which has helped them develop new ways of using Taiwanese products and local ingredients in a distinctly Nordic way. Their vision was awarded a Michelin star in 2018. The aim is to showcase Taiwan to a global audience and highlight the distinct flavours of local ingredients through an international approach.

## Surfin' horses

Le Fucine Gourmet | Buttrio

Saturday 21st | 8:00 p.m. | € 90,00

Le Fucine Gourmet - Via Nazionale, 48 - Buttrio (UD) / T +39 0432 1833238 / [hotel@lefucine.com](mailto:hotel@lefucine.com)



## Riccardo Forapani

Ristorante Cavallino - Maranello - Italy

Riccardo Forapani was born and bred in Mirandola, near Modena. Having always been a great fan of Massimo Bottura, at the age of 24 he joined the staff at the Osteria Francescana and over the following 13 years became acquainted with new cultures and culinary traditions and, in particular, he deepened his knowledge of traditional Emilian cuisine. In 2020, he began his adventure as chef at the Cavallino restaurant in Maranello, which combines two of Riccardo's great passions: cooking and Ferrari



## Federico Sisti

Frangente - Milan - Italy

Federico Sisti, a globe-trotting chef and surfer, was born in Rimini in 1981. His cuisine is based on Italian tradition, respect for raw materials and taste. His way of living and cooking is deeply rooted in his homeland despite his various experiences abroad, from Bondi Beach in Australia to Bali in Indonesia. He has worked under leading figures such as Giovanni Ciresa, Stefano Ciotti, Gaetano Trovato, Aimo and Nadia Moroni. After two years working at the Antica Osteria il Roncettino, he now devotes himself to his new project Frangente in Milan. His motto has always been: "Tradition Never Dies".

## Deep roots

Antica Maddalena | Udine

Saturday 21st | 8:00 p.m. | € 120,00

Antica Maddalena - Via Pellicceria, 4 - Udine / T +39 0432 500544 / [anticamaddalena@gmail.com](mailto:anticamaddalena@gmail.com)



## Ana Roš

Hiša Franko - Kobarid - Slovenia

3 Michelin Stars / 1 Green Michelin Star / #32 The World's 50 Best Restaurants

Ana Roš, number one of Michelin-rated cuisine in Slovenia, is the chef at the 3-Michelin-starred Hiša Franko restaurant in Kobarid. Being a self-taught chef, Ana does not follow a specific culinary style. Her cooking is based on the local area, which provides her with all the necessary raw materials and is a continuous source of inspiration for her. Her cuisine is expressive, intense and unorthodox, her philosophy is simple - to follow nature.



## Yvonne Melle Simon

Hiša Franko - Kobarid - Slovenia

3 Michelin Stars / 1 Green Michelin Star / #32 The World's 50 Best Restaurants

Yvonne Simon started her culinary career at the 3-Michelin-starred restaurant and Quincea San Francisco, under chef Michael Tusk. It was her desire to explore cultures that led her to train in Italy, a country far from home. This curiosity led her to work under several chefs in Paris, Italy and finally Slovenia. She arrived in Hiša Franko, where, after just one week, she decided it would become her new family.



## Tekuna Gachechiladze

Cafe Littera - Tbilisi - Georgia

Tekuna Gachechiladze is the embodiment of the Georgian culinary revolution. With her restaurant Café Litera, Tekuna works tirelessly on the traditional flavours of her homeland to put Georgia on the international culinary map. In limbo between Asia and Europe, Tekuna has become the interpreter of a cuisine that relies on the unusual combination of Georgia's raw materials, skilfully blending tradition and respectful evolution



## Begoña Rodrigo

La Salita - Valencia - Spain

1 Michelin Star

Begoña Rodrigo has become one of the leading chefs in the culinary world. She is one of the great foodies of the Valencian Community. After many years of work and dedication, Begoña achieved Michelin Star recognition for his restaurant, La Salita in Valencia.

# SATURDAY 21st OCTOBER

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## Hospitality undergoing change

Vitello D'Oro | Udine

Saturday 21st | 8:00 p.m. | € 180,00

Vitello D'Oro - Via Erasmo Valvason, 4 - Udine / T +39 0432 508982 / [info@vitellodoro.com](mailto:info@vitellodoro.com)



## Bruno Verjus

Table by Bruno Verjus - Paris - France

2 Michelin Stars / #10 The World's 50 Best Restaurant

Bruno Verjus has gained a great deal of experience before opening his Parisian restaurant, Table. He has been a medical student, an entrepreneur, a blogger, a journalist, an author, a TV and radio personality. This self-taught chef is making his way through life without looking back. Now, on the other side of the counter, he defends his most loyal friends: the artisanal producers. For Bruno, cooking means that he is always focused on life, respecting it in his choice of products, the art of cutting and respecting its balance.



## Jorge Vallejo

Quintonil - Mexico City - Mexico

#9 The World's 50 Best Restaurants - #43 LATAM's 50 Best Restaurants

After studying Administration and Biological Arts at the Centro Culinario de Mexico, Vallejo worked for some time for Princess Cruise Lines, where he built his culinary profession. He works for the Habita Group and then for Diana, the owner of the Hotel st. Regis, as well as for Noma. In 2012, Jorge decided to start his own business and, together with his wife Alejandra Flores, opened Quintonil, the restaurant where for ten years the couple has established a permanent dialogue with the memory and present of the Mexican culinary tradition.



## Andrea Tortora

AT Patisserie - Mantova - Italy

He is the son of fourth-generation pastry chefs and has a strong international curriculum under his belt - from Paris to London, Singapore to Venice - Andrea Tortora was for years at the helm of the pastry shop at the St. Hubertus restaurant. When he was only 30 years old, he was recognised as Maestro AMPI and joined Inth e2 0A1cc7a, dAenmdriae a MTaoertsottri aP laasutinccheerid lhtaishi aAnTi P(látatilisaisine r Mparsotjeerc tP. astry Ch

## Viva Perù!

La Taverna | Colloredo di Monte Albano

Saturday 21st | 8:00 p.m. | € 150,00

La Taverna - Piazza Castello, 2 - Colloredo di Monte Albano (UD) / T +39 0432 889045



## Mitsuharu Tsumura

Maido - Lima - Perù

#6 The World's 50 Best Restaurants - #3 LATAM's 50 Best Restaurants

Mitsuharu Tsumura, or Micha as everyone calls him, was born in Lima and has been very passionate about cooking since he was a child. His passion for Japanese and Peruvian cuisine led him to open Maido, a Japanese restaurant with a Peruvian soul. In Maido, he works with his team researching and creating new culinary trends where Japanese and Peruvian cuisines live in harmony, creating Nikkei



## Pia Leòn

Kjolle - Lima - Perù

#28 The World's 50 Best Restaurants / #8 LATAM's 50 Best Restaurants

Best Female Chef 2021 The World's 50 Best

Pia Leòn's culinary career began when she co-managed the kitchen at Central with her husband Virgilio Martinez. Pia is both chef and owner at Kjolle in Peru, a restaurant that perfectly reflects her style: curiosity beyond the product, sensitivity for the human being, appreciation for craftsmanship. In 2018, Pia was voted the best female chef in the world.



## Jaime Pesaque

Mayta - Lima - Perù

47 The World's 50 Best Restaurants / #9 LATAM's 50 Best Restaurants

Jaime Pesaque, born and raised in Peru, trained in Europe among the starred restaurants of Italy and Spain, is the owner of the Jaime Pesaque restaurant in Peru. In 2008 he opened his flagship restaurant, Mayta, featuring contemporary Peruvian cuisine, and pisco bar in Lima, Peru, where the traceability of indigenous products is always sought after and combined with contemporary culinary techniques and local products to create sophisticated and modern dishes . Pesaque has decided to open several restaurants in Lima: 500 Grados, Sapiens and Mad Burger, they also export Peruvian cuisine abroad to countries such as the United States, Italy and the Netherlands.

## Argentinian flames, Italian grill, South America soul

Le Fucine Brasserie | Buttrio

Saturday 21st | 8:00 p.m. | € 160,00

Le Fucine Brasserie - Via Nazionale, 48 - Buttrio (UD) / T +39 0432 1833238 / [hotel@lefucine.com](mailto:hotel@lefucine.com)



## Pablo Rivero

Don Julio - Buenos Aires - Argentina

#19 The World's 50 Best Restaurants / #2 LATAM's 50 Best Restaurants

Don Julio shares the same genesis with Pablo Rivero: Argentine meat. Pablo becomes passionate about gastronomy: with his first savings, he goes to eat in restaurants like Tomo 1, with Ada Cónaro in the kitchen; Burgundy, with Jean Paul Bondoux, and Oviedo, the Emilio Garip restaurant on the corner of Recoleta. He takes the reins of Don Julio, considered an institution of the parrilla. Without moving more than 200 meters, he added a place for Don Julio's butcher's shop; he also reopened El Lavoro de Palermo, together with chef Guido Tassi; and with the consent of the municipality, in 2020 it converted a dry square into an urban garden.



## Guido Tassi

Don Julio - Buenos Aires - Argentina

#19 The World's 50 best Restaurants / #2 LATAM's 50 Best Restaurants

Guido Tassi, a very talented chef who supported Pablo Rivero's work at Don Julio and co-responsible for the success of the grill. Born in Burzaco in 1979 and began his cooking studies at The Blue Trainers. He works at the Marriott Plaza Hotel in Buenos Aires and at the Llaó Hotel in Bariloche. He subsequently moved to the Basque Country in Martin Barasategui's restaurant and then to France in Michel Bras' restaurant, which sealed his cooking style. From 1999 to 2017 he was chef-owner of Restò, today he is the chef of Don Julio.



## Matias Perdomo

Contraste - Milan - Italy

1 Michelin Star

Born in Uruguay in 1980, Matias Perdomo has had a passion for cooking since he was a child. Experience after experience, working alongside great chefs in his city, Matias is constantly gaining in skill and creativity. Matias moved to Italy where he decided to open his first restaurant. He started working as a sous-chef at the age of 21 and at the same time furthered his studies. In 2015, he achieved his goal and opened his own restaurant called 'Contraste', which was awarded a Michelin Star.

## It's a knockout!

Al Grop | Tavagnacco

Saturday 21st | 8:00 p.m. | € 150,00

Al Grop - Via Matteotti, 1 - Tavagnacco (UD) / T +39 0432 660240 / [info@algrup.com](mailto:info@algrup.com)



## Maksut Askar

Neolokal - Istanbul - Turchia

1 Michelin Star / 1 Michelin green star / # 63 The World's 50 Best Restaurants

Chef Maksut Aşkar leads his team in the Neolokal restaurant in Istanbul Turkey. He is fully aware of the need to protect food for future generations by combining modern techniques with innovative perspectives. The new and refined approach to local cuisine makes it shine in beautiful Istanbul, making it enjoy local and international appreciation and esteem. Turkish with Arab roots, Maksut studied tourism and hotel management in high school and university. He then worked in the food and beverage industry, this led him to become passionate about taste design, reflecting this passion in many projects. In recent years he has pursued the dream of becoming a chef, opening Neolokal in 2014.



## Manu Buffara

Restaurante Manu - Curitiba - Brazil

Latin America's Best Female Chef 2022 / # 46 LATAM's 50 Best Restaurant

Cooking came into my life as Manu Buffara as an overwhelming passion. She was voted Best female chef in Latin America in 2022, according to 50Best Academy and is the chef-owner of the Latin Restaurant. Manoella Buffara Ramos, better known as Manu, has been earning her living as a chef since 2006. In January 2011, she opened the Manu restaurant in Curitiba, the first ever in Brazil led by a female chef to serve only a tasting menu. In 2023, Manu will open her second restaurant, Ella, in the Meatpacking District of New York, US, and aims to show the simpler side of Manu Buffara, with many dishes designed to be shared.



## Vicky Sevilla

Arrels - Sagunt - Spagna

1 Michelin Star

Victoria, 'Vicky', is the youngest Michelin-starred chef in Spain. She was born in Quart de les Valls, a village she left at the age of 17 to learn to cook. At the age of 25, she opened her own restaurant, Arrels, in Sagunt, Spain. Through her kitchen, where she defends her own cuisine and explores her experiential and culinary roots, Vicky has positioned Arrels as a reference restaurant for signature, creative cuisine, giving relevance to the vitality of Valencian cuisine outside the capital city.



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Shall we dance on top of the world?  
La Di Moret | Udine

Saturday 21st | 8:00 p.m. | € 150,00  
La Di Moret - Via Tricesimo, 276 - Udine / T +39 0432 545096 / hotel@ladimoret.it



Mathias e Thomas Sühring

Sühring - Bangkok - Thailand  
2 Michelin Star - #72 The World's 50 Best Restaurants - #22 Asia's 50 Best Restaurants

The culinary journey of German twin chefs Thomas and Mathias Sühring began while spending their annual school summer holidays on their grandparents' farm. At that time, they were introduced to old-school cooking techniques such as fermentation, pickling, smoking, drying and curing, which are deeply rooted in the German tradition. Today they are chefs at the Sühring restaurant in Bangkok.



Paco Mendez

COME - Barcellona, Spain;  
1 Michelin Star

Paco Méndez was born in Mexico City in 1982. He carried out internships in several restaurants in Spain such as Koldo Royo, Arzak, elBulli and elBarri. Paco is the only chef to have been a pupil of Ferran and Albert Adrià at elBulli, which was part of elBarri. In 2022, he opened COME, his personal project with his work and life partner Erinna Marciano, in Barcelona, where Paco reflected his evolution and years of learning in a much more evolved and mature proposal.



Takahiko Kondo

Gucci Osteria by Massimo Bottura - Florence - Italy  
1 Michelin Star

Kondo 'Taka' Takahiko, Head Sous Chef of Massimo Bottura's 3-Michelin-starred restaurant 'Osteria Francescana' in Modena, has been appointed Co-Executive Chef of Gucci Osteria in Florence and joi ns Karime Lopez, the current Executive Chef of the Maison's fine dining restaurant.



Karime Lopez

Gucci Osteria by Massimo Bottura - Florence - Italy  
1 Michelin Star

Chef Karime Lopez, together with Kondo Takahiko of Gucci Osteria in Florence, cooks with skin-deep sensitivity, all the senses present at the call. Italian flavors and knowledge, memories of other affective geographies, with immense joyfulness and always marked generosity, never has Italian cuisine claimed itself as a freer and more elegant citizen of the world. From Mexico City, traveling around the world, and today in Florence, Karime Lopez cooks Italy through her experience rich in travel, discoveries and dazzling intuitions. At the Gucci Osteria in Florence, in the historic city of the Medici, Karime Lopez embodies, with all her youth, a new culinary Renaissance.

The importance of style  
Aquila Nera | Udine

Saturday 21st | 8:00 p.m. | € 110,00  
Aquila Nera - Via Piave, 2 - Udine / T +39 0432 21645 / +39 392 6540138 / osteria-aquilanera@hotmail.com



Mattia Agazzi

Gucci Osteria by Massimo Bottura - Los Angeles - USA  
1 Michelin Star

Mattia Agazzi is the chef of the Gucci Osteria restaurant in Beverly Hills, under the direction of Massimo Bottura, but his story begins very far from California. Born in Bergamo in 1989, Mattia developed a love for cooking and everything that surrounds it: he is a passionate forager, an enthusiastic fisherman and an intrepid climber. Initially he gained experience as sous chef of Karime López, the first Mexican chef to obtain a Michelin star as well as chef de cuisine at Gucci Osteria in Florence, then he followed her to Los Angeles where, in 2020, he was appointed head chef of Gucci Osteria Beverly Hills, bringing in California the energy and philosophy of the original Gucci Osteria in Florence.



Paolo Griffa

Paolo Griffa al Caffè Nazionale - Aosta - Italy  
1 Michelin Star

Paolo Griffa is a chef from the Piedmont region, born in 1991. In December 2017, he became chef at the Grand Hotel Royal and Golf in Courmayeur. At the end of 2019, he was awarded his first Michelin Star. He is an enthusiast and expert in foraging, and succeeds in revisiting and enhancing the most ancient and authentic flavours of the Aosta Valley in an exemplary manner within the context of his visionary, creative cuisine. Today he is chef at the Paolo Griffa al Caffè Nazionale.

Beautiful Sicily  
Da Fred | Udine

Saturday 21st | 8:00 p.m. | € 110,00  
Enoteca Da Fred - Via del Freddo, 6 - Udine / T +39 0432 505059 / info@enotecafredudine.com



Ciccio Sultano

Duomo Ristorante - Ragusa - Italy  
2 Michelin Stars

Ciccio Sultano, born in Turin in 1970, started working at a very young age, and before the age of 30 he already had numerous experiences in Italy and abroad. In May 2000 his most successful creation, the Ragusa Cathedral, came to life. Ciccio Sultano opened the restaurant together with his historic partner, Angelo Di Stefano, and in a few years this place is so careful to enhance the flavors of tradition. Ciccio Sultano's recipes have always been based on a simple assumption: rediscovering the very essence of the territory through food.



Francesco Milicia

Pastamara - Vienna - Austria

Francesco Milicia is part of Ciccio Sultano's large culinary family. As Head Chef at Pastamara in Vienna, he succeeds in fully embodying a genuine glimpse of Sicily thanks to the mastery with which he re-interprets traditional Sicilian dishes.

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El picar latino a Modena  
Casa Ceretto - L'Alimentare | Udine

Saturday 21st | 8:00 p.m. | € 110,00  
Casa Ceretto - L'Alimentare - Via Raimondo D'Aronco, 39 - Udine / T +39 0432 1503727 / info@lalimentare.it



Federico Zanasi

Condividere - Turin - Italy  
1 Michelin Star

Federico Zanasi, born in 1975, is the chef at the Michelin-starred restaurant Condividere. He has gained extensive experience: The USA, Spain, the Amerigo 1934 restaurant and 9 years with Moreno Cedroni. He finally arrived in Valle d'Aosta, at the Principe delle Nevi. In addition to his work as a chef, Federico is also a lecturer at Eataly and works closely with various local producers on the Slow Food circuit.



Agustin Ferrando Balbi

Andò - Hong Kong - Cina  
1 Michelin Star / #61 Asia's 50 Best Restaurants

Chef Agustin Balbi is the chef at the Andò restaurant, his own personal project with elements derived from his Spanish roots and influences from Japan where he perfected his culinary art.



Ascanio Brozzetti

Pastry Chef

Ascanio Brozzetti, originally from Umbertide, is considered one of Italy's best pastry chefs. His extensive work experience includes: La Pergola, Quo Vadis, Arnoldo and Le Calandre, where he worked for 15 years. What makes Ascanio's work unique is his sincerity of spirit and purpose, which spills over into his daily

Wine paring by

CERETTO

Milano chiama, Palermo risponde  
Mamm | Udine

Saturday 21st October | 8:00 p.m. | € 90,00  
Mamm Pane - Via Bersaglio, 1 - Udine / T +39 375 5112102



Cesare Battisti

Ratanà - Milan - Italy

Cesare Battisti, chef of the Ratanà restaurant, has been Milanese for many generations. After spending many years traveling around Europe he returns home to Milan, where he works for important traditional Milanese restaurants. In September 2009 he created Ratanà which today he manages together with his life partner and sommelier Federica Fabi, a restaurant inside the Riccardo Catella Foundation, a historic building from the early 1900s.



Tiziana Francoforte

Aja Mola - Palermo - Italy

Tiziana Francoforte, head chef at Aja Mola, is a young talent in the culinary world. She is based in Palermo, her message is sustainable and her working philosophy reflects her well-rounded dynamic personality. Her audacious ability to interpret the sea in her cuisine using zero-mile products goes hand in hand with her evolution, which is mirrored in her ever-changing menus.

I saw a King  
Al Toscano | Udine

Saturday 21st October | 8:00 p.m. | € 90,00  
Osteria Al Toscano - Via Poscolle, 49 - Udine T +39 0432 505336



Ciro Scamardella

Pipero - Rome, Italy  
1 Michelin Star

The cuisine of Ciro Scamardella, chef at Pipero Roma, is a volcano of flavours, emotions, in which each dish recalls classic recipes, studied in a more modern style and created using contemporary techniques. This fascinating journey reflects seasonality and territory while expressing a fun and never banal approach to cuisine.





INFORMATION

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[www.einprosit.org](http://www.einprosit.org). Any changes to the programme will be posted on the [www.einprosit.org](http://www.einprosit.org) website  
and on the Ein Prosit social media channels.



El fuego del diablo

Le Fucine Gourmet | Buttrio

Sunday 22nd October | 8:00 p.m. | € 180,00  
Le Fucine Gourmet - Via Nazionale, 48 - Buttrio (UD) / T +39 0432 1833238 / [hotel@lefucine.com](mailto:hotel@lefucine.com)



Dabiz Muñoz

Diverxo - SPAIN - Madrid  
3 Michelin Stars / # 3 The World's 50 Best Restaurants

Chef David Muñoz, born in 1980, is considered one of the most influential chefs in the world. In Madrid, he opened his first restaurant, DiverXO, where he was awarded his first Michelin Star at the age of 29, the second at 31 and the third at 33. A fundamental part of his vision of culinary art is his motto 'Innovate or Die'. He is regarded as the enfant terrible of contemporary cuisine. He always manages to take excellent cues from the best yet, in each of his dishes, he succeeds in adding his own personal touch.

Back to the wild

Le Fucine Brasserie | Buttrio

Sunday 22nd October | 8:00 p.m. | € 130,00  
Le Fucine Brasserie - Via Nazionale, 48 - Buttrio (UD) / T +39 0432 1833238 / [hotel@lefucine.com](mailto:hotel@lefucine.com)



Nicolai Tram

Knystaforsen - Rydöbruk, Svezia  
1 Michelin Star / 1 Green Michelin Star

Nicolai Tram, chef of Knystaforsen in Sweden, after some experience in the kitchens of Spain and Copenhagen, decides with his wife Eva to get closer to nature. He moved to Sweden to a disused sawmill where they created their home first and then the restaurant. His is a cuisine focused on naturalism and the masterful use of the element of fire.



Diego Rossi

Trippa - Milan - Italy

Diego Rossi comes from Verona, where he absorbed the importance of agriculture and country life. He worked in various restaurants, such as St. Hubertus, Delle Antiche Contrade in Cuneo, and in a boutique hotel in Bolzano. Finally, Diego Rossi arrived in Milan where the only familiar face was that of Pietro Caroli, who became the other half of Trippa, the trattoria that revolutionized Milan. In Trippa, Rossi not only supports the use of local products, but goes further by supporting the zero waste philosophy.

Stoves, flames and bow ties

Al Grop | Tavagnacco

Sunday 22nd October | 8:00 p.m. | € 130,00  
Al Grop - Via Matteotti, 1 - Tavagnacco (UD) / T +39 0432 660240 / [info@algroup.com](mailto:info@algroup.com)



Joris Bijdendijk

Wils - Amsterdam - The Netherlands

1 Michelin Star

Joris Bijdendijk is chef of the RIJKS' restaurant and the Wils restaurant, both awarded with a Michelin star, and Wils Bakery Café. He is a columnist for the newspaper 'Het Parool', founder of Low Food, author of several books and SVH certified Master chef. In January 2019 Bijdendijk, together with Joris Lohman and Samuel Levie, founded Low Food, a movement that aimed to change Dutch gastronomy. Making Dutch food culture a leader on issues such as sustainability and inclusion. In 2019 Bijdendijk opened the Wils restaurant, which received its first Michelin star within a year. This brings Bijdendijk to a total of 3 Michelin stars earned in eight years.



Errico Recanati

Andreina - Loreto - Italy  
1 Michelin Star

Growing up in his grandmother Andreina's restaurant alongside his mother Ave, Errico Recanati has always had a passion for cooking in his DNA. The first great teacher was grandmother Andreina, but there is no shortage of experience in the world with chefs such as Gianfranco Vissani and Martin Dalsass. Today he is the chef of the Andreina restaurant where he uses fire to bring to life his dishes based on the masterful use of embers and skewers.

Ogni scarrafone è bello a mamma soja

Antica Maddalena | Udine

Sunday 22nd October | 8:00 p.m. | € 90,00  
Antica Maddalena - Via Pellicerie, 4 - Udine / T +39 0432 500544 / [anticamaddalena@gmail.com](mailto:anticamaddalena@gmail.com)



Giuseppe Iannotti & Foschini Elvira Cristina

Krèsios - Telese - Italia / 2 Michelin Stars

Giuseppe Iannotti, born in 1982, opened a restaurant in Castelvenere in 2007, which already bore the name 'Krèsios'. Soon afterwards, he also opened a shop selling select gourmet specialties (Krèsios Bottega, in Telese Terme). In 2011, the two projects merged and he moved everything under one roof, that of a family estate just outside Telese, today's Krèsios, the venue of a gourmet restaurant.



Zaiyu Hasegawa

Den - Tokyo - Japan

2 Michelin Stars / #21 The World's 50 Best Restaurants / #4 Asia 50 best

Tokyo-born chef Zaiyu Hasegawa has created a culinary buzz in the capital with his two-Michelin-star restaurant Jimbocho Den, giving his personal take on Japanese fine dining, focused on pleasing the customer with every dish and conveying the beauty of Japan. Zaiyu is famously creative and imaginative, using seasonal ingredients to reinvent classic dishes and flavours, taking advantage of contemporary influences on Japanese culture. His inspiration came from the Japanese spirit of hospitality, omotenashi — an organic desire for the happiness of others.



Antonio Iacoviello

Gucci Osteria by Massimo Bottura - Tokyo - Giappone  
1 Stella Michelin

Nato in Campania, Antonio Iacoviello è Head Chef di Gucci Osteria a Tokyo. Dopo periodi in cucina sotto alcuni dei grandi chef, tra cui Alain Ducasse, René Redzepi, Ernesto Iaccarino e Massimo Bottura, Iacoviello sviluppa piatti creativi che incorporano molti ingredienti stagionali provenienti da tutto il Giappone nella cucina tradizionale italiana, uniti dalla tecnica della fermentazione. I piatti di Iacoviello portano la sensibilità, la diversità e l'identità uniche dello chef che si ispirano agli ingredienti e alla cucina giapponese. Ispirati da Massimo Bottura, sapori, colori, idee e intuizioni vivaci turbinano liberamente in tutte le sue creazioni.

Beyond. Looking at the world

Aquila Nera | Udine

Sunday 22nd October | 8:00 p.m. | € 130,00  
Aquila Nera - Via Piave, 2 - Udine / T +39 0432 216445 / +39 392 6540138 / [osteria-aquilanera@hotmail.com](mailto:osteria-aquilanera@hotmail.com)



Anthony Genovese

Il Pagliaccio - Rome - Italy  
2 Michelin Stars

Chef Anthony Genovese was born in France to a Calabrian family. The rigorous French training at the Ecole Hôtelière de Nice and the subsequent experiences in the south of France allow you to acquire the great techniques. Then the return to Italy, to the Enoteca Pinchiorri and the departure towards Tokyo, then London and finally Malaysia. Italy is in the heart, in Ravello the first Michelin star. Then the desire to give life to a personal project leads him to Rome. Il Pagliaccio, now 2 Michelin stars, was born in 2003.



Agustin Ferrando Balbi

Andò - Hong Kong - Cina  
1 Michelin Star / #61 Asia's 50 Best Restaurants

Chef Agustin Balbi is the chef at the Andò restaurant, his own personal project with elements derived from his Spanish roots and influences from Japan where he perfected his culinary art.

INFORMAZIONI

Tutte le cene sono a pagamento a numero chiuso, con inizio alle ore 20.00.  
È necessaria la prenotazione, da effettuarsi presso i ristoranti ospitanti o direttamente online: [www.einprosit.org](http://www.einprosit.org).  
Eventuali variazioni al programma saranno comunicate sul sito web [www.einprosit.org](http://www.einprosit.org) e sui canali social Ein Prosit.



La France est la'-bas

Altran | Ruda

Domenica 22 ottobre | Ore 20.00 | € 000,00  
Altran - Via Cortona, 19 - Ruda / T +39 0431 969402 / [osteria.altran@libero.it](mailto:osteria.altran@libero.it)



Christophe Pelé

Le Clarence - Parigi - Francia  
2 Stelle Michelin / # 67 The World's 50 Best Restaurants

Christophe Pelé, chef di Le Clarence a Parigi, esegue brillantemente una cucina istintiva, ispirata e straordinariamente moderna. Al Clarence, nessun menù fisso, ma variazioni su prodotti eccezionali e stagionali. I sodali terra-mare, cari allo chef, sono sublimati durante ogni "sequenza" del pasto da una miriade di parabole dai sapori decisi.



Paolo Griffa

Paolo Griffa al Caffè Nazionale - Aosta - Italia  
1 Stella Michelin

Paolo Griffa è un cuoco piemontese, classe 1991. Dal dicembre 2017 diventa chef del Grand Hotel Royal e Golf a Courmayeur. Alla fine del 2019 riceve la prima Stella Michelin. Estimatore ed esperto del foraging, riesce a rivisitare e valorizzare in maniera esemplare i sapori più antichi e autentici della Valle d'Aosta nel contesto della sua cucina visionaria e creativa. Oggi è chef di Paolo Griffa al Caffè Nazionale.



Alessio Devidè

Osteria Altran - Ruda - Italia  
1 Stella Michelin

Alessio Devidè, chef dell'Osteria Altran, ha saputo col tempo formare un indiscutibile sodalizio elettivo con il patron Guido Lanzellotti. Un legame felice, che ha portato Altran a conseguire nel 2003 la Stella Michelin. La sua è una cucina territoriale e legata alla tradizione con una tecnica inappuntabile. Con Alessio ci sente veramente sempre a casa.

L'oriente Mediterraneo

Da Fred | Udine

Domenica 22 ottobre | Ore 20.00 | € 100,00  
Enoteca Da Fred - Via del Freddo, 6 - Udine / T +39 0432 505059 / [info@enotecafredudine.com](mailto:info@enotecafredudine.com)



Wicky Priyan

Wicky's Innovative Japanese Cuisine - Milano - Italia

Wicky Priyan nasce in Sri Lanka e studia criminologia. Per tanti anni vive in Giappone sotto la guida del suo mestro di sushi Kikuchi Kan di Tokyo. Si stabilisce poi a Milano dove apre il suo ristorante Wicky's Wicuisine. La sua mestria ad abbinare tecniche giapponesi con ingredienti italiani è a dir poco sublime.

Pizzeria

Alla Lampara | Udine

Domenica 22 ottobre | Ore 20.00 | € 45,00  
Alla Lampara - Via Anton Lazzaro Moro, 63 - Udine / T +39 0432 1740459



Luca Doro

Pizzeria Doro Gourmet - Macerata Campania - Italia

Luca Doro nasce a Macerata Campana nel 1981. Sin da bambino si appassiona all'arte della pizza e della panificazione grazie a sua nonna e a sua madre. Oggi Luca Doro è un partner selected sulle farine Petra del molino Quaglia. Nel 2014 decide di aprire la prima pizzeria d'asporto gourmet. Il successo del progetto è tale da spingerlo ad aprire una nuova pizzeria di destinazione, la "Doro Gourmet", dove è possibile gustare le sue pizze gourmet comodamente seduti.

Dalla Sila all'Aspromonte

Casa Ceretto - L'Alimentare | Udine

Domenica 22 ottobre | Ore 20.00 | € 110,00  
Casa Ceretto - L'Alimentare - Via Raimondo D'Aronco, 39 - Udine / T +39 0432 1503727 / [info@lalimentare.it](mailto:info@lalimentare.it)



Nino Rossi

Qafiz - Santa Cristina d'Aspromonte - Italia  
1 Stella Michelin

Nino Rossi è chef del ristorante Qafiz a Santa Cristina d'Aspromonte, progetto nato nel 2016 che riceve la sua prima stella nel 2019. Qafiz parla di una Calabria inedita, per scavalcare i cliché che la legano all'immaginario di una terra fatta solo di peperoncino e cucina approssimativa. Il territorio come prerogativa principale di tutto quello che gravita intorno al suo mondo, ovvero il ristorante Qafiz ed il Cocktail Bar Aspro, attraverso i cui prodotti scovati in lungo ed in largo fra la Bovesia, Ciminà e tutta l'area grecanica risalendo velocemente verso la montagna che si ricongiunge a Gamberie.



Antonio Biafora

Hyle - San Giovanni in Fiore - Italia  
1 Stella Michelin

Antonio Biafora, classe 1995, cresciuto nelle cucine del resort di famiglia, dopo aver frequentato l'Alma e diversi stage in importanti ristoranti in Italia e nel mondo torna in Sila con la voglia di riscattare un territorio troppo spesso fanalino di coda. Entra di prepotenza nella nouvelle vague calabrese, collaborando con i colleghi per sperimentare e creare una cultura calabrese. Nel gennaio del 2020 apre Hyle, un ristorante senza barriere.

Wine pairing è a cura di CERETTO

È nata prima la trattoria o il ristorante?

Mamm | Udine

Domenica 22 ottobre | Ore 20.00 | € 90,00  
Mamm Pane - Via Bersaglio, 1 - Udine / T +39 375 5112102



Benedetto Rullo, Stefano Terigi, Lorenzo Stefanini

Gigliola - Lucca - Italia

Il Ristorante Gigliola nasce per essere un'osteria contemporanea, incentrata sulla condivisione dei piatti e sui vini naturali. Gli chef ideatori di questa realtà familiare ed amichevole sono sempre loro: Lorenzo Stefanini, Benedetto Rullo e Stefano Terigi, gli chef del Giglio di Lucca.



Alessandro Miocchi

Retrobottega - Roma - Italia

Alessandro Miocchi è nato ad Albano nel 1984 e, dopo aver lavorato con chef come Enrico Crippa, Antonio Guida ed Anthony Genovese, decide di avviare il suo progetto personale. Insieme a Giuseppe Lo Giudice apre nel 2016 il Retrobottega a Roma, seguito nel 2018 dall'adiacente RetroPasta e RetroVino.



SUNDAY 22nd OCTOBER

INFORMATION

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Fiesta mexicana  
La Taverna | Colloredo di Monte Albano

Sunday 22nd October | 8:00 p.m. | € 120,00  
La Taverna - Piazza Castello, 2 - Colloredo di Monte Albano (UD) / T +39 0432 889045



Jorge Vallejo

**Quintonil** - Mexico City - Mexico  
#9 The World's 50 Best Restaurants - #43 LATAM's 50 Best Restaurants

After studying Administration and Biological Arts at the Centro Culinario de México, Vallejo worked for some time for Princess Cruise Lines, where he built his culinary profession. He works for the Habita Group and then for Diana, the owner of the Hotel st. Regis, as well as for Noma. In 2012, Jorge decided to start his own business and, together with his wife Alejandra Flores, opened Quintonil, the restaurant where for ten years the couple has established a permanent dialogue with the memory and present of the Mexican culinary tradition.



Paco Mendez

**COME** - Barcellona, Spain  
1 Michelin Star

Paco Méndez was born in Mexico City in 1982. He carried out internships in several restaurants in Spain such as Koldo Royo, Arzak, elBulli and elBarri. Paco is the only chef to have been a pupil of Ferran and Albert Adrià at elBulli, which was part of elBarri. In 2022, he opened COME, his personal project with his work and life partner Erinna Marciano, in Barcelona, where Paco reflected his evolution and years of learning in a much more evolved and mature proposal.



Ana Roš

**Hiša Franko** - Kobarid - Slovenia  
3 Michelin Stars / 1 Michelin green / #32 The World's 50 Best Restaurants

Ana Roš, founder of starred cuisine in Slovenia, is the chef of Hiša Franko with three Michelin stars in Kobarid. Being a self-taught chef, Ana does not adhere to a specific cooking style. Her cuisine is based on the territory, offering her all the necessary raw materials and being a continuous source of inspiration for her. His cuisine is expressive, intense and unorthodox, his philosophy is simple – follow nature.



Santiago Lastra

**KOL** - London - United Kingdom  
#23 The World's 50 Best Restaurants

For chef Santiago Lastra, cooking has always gone hand in hand with research. At KOL, his restaurant in London, he celebrates the vibrancy and richness of heritage Mexican culture through a nostalgic, yet subjective, contemporary lens. Thanks to the use of products, all from Great Britain, to his curiosity and dedication to cooking, Santiago Lastra is recognized internationally. Born in Mexico City, Santiago had two great passions as a child: mathematics and cooking. He manages to combine the art of solving problems with the gastronomic one..



Tomás Bermúdez

**La Docena** - Guadalajara - Mexico

#42 LATAM's 50 Best Restauran

Tomás Bermúdez is co-founder of La Docena Oyster Bar & Grill. Born in Mexico, he began his culinary training in Buenos Aires in 2005, complemented by internships in Europe and working in hotels and restaurants in Andorra, Ibiza and Barcelona. In 2012, together with Alejandro and Claudio, he developed La Docena a Guadalajara, a unique concept that focuses on high-quality products and the development and support of local suppliers, changing dishes on a daily basis. In 2015, he opened La Docena in Mexico City.



Tekuna Gachechiladze

**Cafe Littera** - Tbilisi - Georgia

Tekuna Gachechiladze is the embodiment of the Georgian culinary revolution. With her restaurant Café Litera, Tekuna works tirelessly on the traditional flavours of her homeland to put Georgia on the international culinary map. In limbo between Asia and Europe, Tekuna has become the interpreter of a cuisine that relies on the unusual combinatio. ns of Georgia's raw materials, skilfully blending tradition and respectful evolution



Andrea Tortora

**AT Patisserie** - Mantova - Italy

He is the son of fourth-generation pastry chefs and has a strong international curriculum under his belt - from Paris to London, Singapore to Venice - Andrea Tortora was for years at the helm of the pastry shop at the St. Hubertus restaurant. When he was only 30 years old, he was recognised as Maestro AMPI and joined Inth e2 0A1cc7a, dAenmdriae a MTaertsottri aP laasutncccheerid Ihtaishi aAnTi P(látatilsisaine r Mparsojteerc tP, astry Chefs Academy).

On a high heat  
Alla Tavernetta | Udine

Sunday 22nd October | 8:00 p.m. | € 140,00  
Alla Tavernetta - Via Artico di Prampero, 2 - Udine / T +39 0432 501066 / [info@allatavernetta.com](mailto:info@allatavernetta.com)



Chiara Pavan

**Venissa** - Mazzorbo - Italy

1 Michelin Star / 1 Green Michelin Star

Chiara Pavan, born in 1985, from Verona, began working in the kitchen while studying philosophy at the University of Pisa. Since 2017 he has been at the helm, together with Francesco Brutto, of the starred restaurant Venissa in Burano, Venice. She was named best Italian female chef for the 2019 L'Espresso Guides. In a short time she made herself known for her strong talent, earning the respect of critics in executing a cuisine that has always been "with a great identity" since the beginning.



Francesco Brutto

**Venissa** - Mazzorbo - Italy

1 Michelin Star / 1 Green Michelin Star

Francesco Brutto worked for many years at Povero Diavolo with Piergiorgio Parini, then in 2014 he opened the Undicesimo Vineria restaurant in Treviso. In 2016, he was voted 'Young Person of the Year' by the Guide dell'Espresso and was awarded a Michelin star in 2017. In the same year, he began working as a consultant for the Venissa restaurant, where Chiara Pavan took over at the helm of the kitchen staff



Jessica Rosval

**Al Gatto Verde** - Modena - Italy

Jessica Rosval, a Canadian-born chef, began getting her first taste of working in kitchens when she was a teenager. Her first mentor was Laurent Godbout, who employed her at the Chez L'Épicier restaurant for three years. Then, alongside chef Melissa Craig in Whistler in the Rocky Mountains, British Columbia, she achieved further satisfaction. In 2013, Jessica arrived in Italy and went to dinner at Massimo Bottura's Osteria Francescana, being thunderstruck by the tasting menus. This fortuitous encounter led her to become the chef at Casa Maria Luigia, a satellite hospitality venue curated by Massimo Bottura only a few kilometres from Modena

This ladle may be light or heavy  
Vitelto D'Oro | Udine

Sunday 22nd October | 8:00 p.m. | € 180,00  
Vitelto D'Oro - Via Erasmo Valvason, 4 - Udine / T +39 0432 508982 / [info@viteltodoro.com](mailto:info@viteltodoro.com)



Pia Leòn

**Kjolle** - Lima - Perú  
#28 The World's 50 Best Restaurants / #8 LATAM's 50 Best Restaurants  
Best Female Chef 2021 The World's 50 Best

Pia León's culinary career began when she co-managed the kitchen at Central with her husband Virgilio Martínez. Pia is both chef and owner at Kjolle in Peru, a restaurant that perfectly reflects her style: curiosity beyond the product, sensitivity for the human being, appreciation for craftsmanship. In 2018, Pia was voted the best female chef in the world.



Bruno Verjus

**Table by Bruno Verjus** - Paris - France  
2 Michelin Stars/ / #10 The World's 50 Best Restaurant

Bruno Verjus lived many lives before opening his Parisian restaurant, Table. Medical student, entrepreneur, blogger, journalist, author, TV and radio personality, this self-taught chef makes his way through life without looking back. Now, on the other side of the counter, he defends his most faithful friends: the artisan producers. For Bruno, cooking means never taking your eyes off live, respecting it in the choice of products, in the art of cutting and respecting balance.

SATURDAY 21st OCTOBER

INFORMATION

All guided tasting sessions are limited to a few paying guests (unless otherwise indicated). It is necessary to book online in advance: [www.einprosit.org](http://www.einprosit.org)  
Any changes to the programme will be posted on the [www.einprosit.org](http://www.einprosit.org) website and on the Ein Prosit social media channels.

SATURDAY 21ST OCTOBER / 10:00 a.m. / € 10,00



Hands on Petra®

Homemade bread. Practical workshop  
Petra Space  
Galleria Tina Modotti

SATURDAY 21ST OCTOBER / 11:00 a.m. / € 10,00



Hands on Petra®

Homemade pizza. Pratical Workshop  
Petra Space  
Galleria Tina Modotti

SATURDAY 21ST OCTOBER / 11:30 a.m. / € 20,00



Renato Grando

History and origins of pasta in Italy  
Palazzo Morpurgo

SATURDAY 21ST OCTOBER / 11:30 a.m. / € 25,00



Bepi Pucciarelli

One and three: how to pamper a niche cheese  
Hotel Astoria - Room 2

SATURDAY 21ST OCTOBER / 1:30 p.m. / € 25,00



Alfonso Isinelli

The spaghetti  
Hotel Astoria - Room 2

SATURDAY 21ST OCTOBER / 1:30 p.m. / € 30,00



Bernardo Pasquali

From a pastoral love story, the best Caciocavallo  
Palazzo Morpurgo

SATURDAY 21ST OCTOBER / 2:00 p.m. / € 10,00



Corrado Assenza

The Sicilian cannolo  
Petra Space  
Galleria Tina Modotti

SATURDAY 21ST OCTOBER / 3:30 p.m. / € 25,00



Alfonso Isinelli

Formats between classicism and research  
Hotel Astoria - Room 2

SATURDAY 21ST OCTOBER / 3:30 p.m. / € 20,00



Renato Grando

Venice and baccalà  
Palazzo Morpurgo

SATURDAY 21ST OCTOBER / 3:30 p.m. / € 10,00



Ascanio Brozzetti

Potentially good, contaminations between cooking and pastry making  
Petra Space  
Galleria Tina Modotti

SATURDAY 21ST OCTOBER / 5:00 p.m. / € 10,00



Enrico Panzarasa

Indians and Cowboys. Conquering the mountain pastures and native cheeses  
Petra Space  
Galleria Tina Modotti

SATURDAY 21ST OCTOBER / 5:30 p.m. / € 25,00



Bepi Pucciarelli

Sweets and liqueurs of Gabriele d'Annunzio  
Hotel Astoria - Room 2

SATURDAY 21ST OCTOBER / 5:30 p.m. / € 30,00



Bernardo Pasquali

Extreme vertical of Storico Ribelle  
Palazzo Morpurgo

SATURDAY 21ST OCTOBER / 6:30 p.m. / € 10,00



Francesca Baldereschi



Elisa De Nardo

Spreadable cured meats: journey through Slow Food presidia and Arca products  
Petra Space - Galleria Tina Modotti

SUNDAY 22nd OCTOBER

INFORMATION

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SUNDAY 22ND OCTOBER / 10:00 a.m. / € 10,00



Hands on Petra®

Homemade bread. Practical workshop  
Petra Space  
Galleria Tina Modotti

SUNDAY 22ND OCTOBER / 11:00 a.m. / € 10,00



Hands on Petra®

Homemade pizza. Pratic workshop  
Petra Space  
Galleria Tina Modotti

UNDAY 22ND OCTOBER / 11:30 a.m. / € 20,00



Renato Grando

History and virtues of the tomato  
Palazzo Morpurgo

SUNDAY 22ND OCTOBER / 11:30 a.m. / € 25,00



Bepi Pucciarelli

Friulian cheeses to discover: not just cow  
Hotel Astoria - Room 2

SUNDAY 22ND OCTOBER / 1:30 p.m. / € 25,00



Alfonso Isinelli

Fresh pasta  
Hotel Astoria - Room 2

SUNDAY 22ND OCTOBER / 1:30 p.m. / € 30,00



Bernardo Pasquali

The French elegance of Beaufort in three unforgettable vintages  
Palazzo Morpurgo

SUNDAY 22ND OCTOBER / 2:00 p.m. / € 10,00



Roberta Galletti

Amerigo 1934: practical workshop of puff pastry, fresh pasta and tortellini  
Petra Space  
Galleria Tina Modotti

UNDAY 22ND OCTOBER / 3:30 p.m. / € 25,00



Alfonso Isinelli

Filled pasta  
Hotel Astoria - Room 2

SUNDAY 22ND OCTOBER / 3:30 p.m. / € 20,00



Renato Grando

Fire, iron, meat and warriors  
Palazzo Morpurgo

SUNDAY 22ND OCTOBER / 3:30 p.m. / € 10,00



Alessandro Rossetti

Valrhona chocolate between Cru, Single Origin and Torroir  
Petra Space  
Galleria Tina Modotti

SUNDAY 22ND OCTOBER / 5:00 p.m. / € 10,00



Francesca Baldereschi



Elisa De Nardo

Fermentations.  
Slow Food presidia including dairy products and vegetables  
Petra Space - Galleria Tina Modotti

SUNDAY 22ND OCTOBER / 5:30 p.m. / € 25,00



Bepi Pucciarelli

Ramandolo throughout the meal?  
Hotel Astoria - Sala 2

SUNDAY 22ND OCTOBER / 5:30 p.m. / € 30,00



Bernardo Pasquali

Timeless Italian pastoral rarities  
Palazzo Morpurgo

SUNDAY 22ND OCTOBER / 6:30 p.m. / € 15,00



Oscar Mariotti

Joselito, the excellence of Patanegra. Paleta Gran Riserva, Chorizo, Lomo and Salchichon  
Petra Space - Galleria Tina Modotti



SATURDAY 21st OCTOBER

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Alberto Lupetti

SATURDAY 21ST OCTOBER 11:30 a.m. / € 50,00

Torre di Santa Maria

Masterclass Champagne Eric Taillet

For decades, Meunier, Champagne's second dark-berried grape, has been mistreated, although a few producers have always sought to produce wine from it free from affectation and therefore in a quest for purity. The 2000s, however, enabled the Meunier grape variety to seek revenge and gave it the value it deserves, thanks to a host of vigneronns (wine grape growers) (and not only) who have even proposed entire lines of champagne made exclusively from the Meunier grape variety.

Wines to be tasted:

Des Grillons aux Clos Renaissance  
Bansionensi 18  
Bansionensi Rosae  
Sur le Grand Marais



Gae Saccoccio

SATURDAY 21ST OCTOBER 11:30 a.m. / € 30.00

Palazzo D'Aronco Salone del Popolo

Poulsard dell'Arbois vertical wine tasting session of the Domaine Bruyere-Houillon Pupillin - Jura

6 vintage Poulsard En Aspis wines from the magnificent biodynamic winemakers of the Jura area, Reanud Bruyère & Adeline Houillon.

Vintage wines to be tasted:

2020 - 2019 - 2018 - 2017 - 2016 - 2015



Francesco Annibali

SATURDAY 21ST OCTOBER 11:30 a.m. / € 40.00

Palazzo D'Aronco Sala Ajace

Rhone Cashmere white wines

The Rhone is rightly known mainly for its red wines, but it also produces superb, oily, full-bodied white wines. An introduction to the great whites of the region, from the viscosity of Condrieu to the 'Alsatian' notes of Roussanne and Marsanne-based wines, discovering whites with a feel and elegance reminiscent of cashmere.

Wines to be tasted:

Sablet Blanc 2020 - Domaine Les Gouberts Condrieu la Petite Cote 2021 - Yves Cuilleron Hermitage Blanc 2019 - Guigal Crozes Hermitage Blanc 2020 - Philippe et Vincent Jaboulet Saint-Joseph 2019 Les Garipelées - Domaine

SATURDAY 21st OCTOBER

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Paolo Ianna

SATURDAY 21ST OCTOBER 3:30 p.m. / € 30.00

Hotel Astoria Hall 1

Welcome back Pignolo!

A wine tasting session of Pignolo, the native Friulan red grape variety that risked disappearing from production, like other historical varieties now mentioned only in texts, such as the 303 grape varieties listed in the Nuovo Pirona 'Vocabolario friulano' (Friulan Vocabulary) printed in 1933. This event is part of a series in which the personality of the producer manages to convey an exclusive profile to the wine.

Wines to be tasted:

Wine maker: Mauro Mauri, Azienda Borgo San Daniele Vini: Arbis Ros 2017 - Arbis Ros 2013  
Wine maker: Michele Moschioni, Azienda Agricola Michele Moschioni Vini: Pignolo 2012 - Pignolo 2006



Gae Saccoccio

SATURDAY 21ST OCTOBER 3:30 p.m. / € 30.00

Palazzo D'Aronco Salone del Popolo

The new generations of natural wine Wines to be tasted:

Jacopo Stigliano in Valsamaggio (Buriana Magnum 2021 and Lauv 2019) Jacopo Battista di Ajola a Sugano between the Bolsano Lake and Orvieto (Red and White wines 2021). Arcangelo Emilino Martina di SETE Vini Naturali from Priverno in the Lower Lazio area (Yoleik 2021 and Comandante 2021).



Francesco Annibali

SATURDAY 21ST OCTOBER 3:30 p.m. / € 40.00

Palazzo D'Aronco Sala Ajace

Oh my goodness! What amazing wines!

The pairing of oysters and wine is a superclassic food and wine proposal, for a very simple reason: when the wine is right - which is not easy at all - you can create flavours with oysters that are beyond belief. The extraordinary oysters supplied by Mauro Pallottino of Royal, an exceptional importer, will accompany five outstanding wines, each one very different from the others

Wines to be tasted:

Sherry Manzanilla - Osborne Muscadet Sèvre et Maine Royal Oyster 2021 - Marc Brédif Mosel Riesling Feinherb QbA 2021 - Fritz Haag  
Moscato d'Asti Sant'Illario 2022 - Ca'



Paolo Ianna

SATURDAY 21ST OCTOBER 11:30 a.m. / € 30.00

Hotel Astoria Hall 1

Collio Bianco, a winning choice

Commented wine tasting session of 6 Collio Bianco wines produced from native grape varieties. The Consorzio di Tutela Vini Collio (Consortium for the Protection of Collio Wines) was established in 1964 and, in 1968, Collio Bianco was born, made from the traditional grapes grown in the area.

Wines to be tasted:

Kristian Keber, Località Zegla, Cormòns (Gorizia)  
Alessandro Dal Zovo, Cantina Produttori di Cormòns, Cormòns (Gorizia)  
Fabijan Muzic, Località Bivio, San Floriano del Collio (Gorizia)  
Maurizio Buzzinelli, Località Pradis, Cormòns (Gorizia)  
Andrea Drius, Terre del Faet, Cormòns (Gorizia)  
Fabijan Korsic, Località Giasbana, San Floriano del Collio (Gorizia)



Savio Del Bianco

SATURDAY 21ST OCTOBER 11:30 a.m. / € 25.00

Hotel Astoria Hall 2

Le luppolate regionali in lattina (Canned regional hop beer)

A guided tasting session of beer produced by regional avant-garde breweries. A friendly, social comparison and tasting of 5 of the best craft beers

"differently hopped" that combine quality production in cans.

Beers to be tasted:

Antikorpo - Lowrider - India Pale Lager gluten free Basei - Matnik - Session IPA Bondai - Listen... can you hear it? - American IPA The Lure - Hop Revolution - India Pale Lager Galassia - Wow - New England IPA



Armando Castagno

SATURDAY 21ST OCTOBER 1:30 p.m. / € 50.00

Palazzo D'Aronco Salone del Popolo

The hidden treasures of the Beaujolais area

One of the 'new frontiers' of French red wine is, at the same time, one of the most popular wine districts in the world: Beaujolais.

Wines to be tasted:

Chénas Les Blémonts 2019 Domaine Thillardon Moulin-à-Vent 2013 Jules Desjournes  
Fleurie La Griffe du Marquis 2021 Clos de la Rollette Morgon Cuvée Corclette 2019 Jean Foillard  
Saint-Amour Champs Grillés 2022 Domaine des Chers-Arnaud Briday Beaujolais-Lantignié Rouge 2022 Jean-Marc Burgaud Beaujolais Rouge L'Ancien Le Buissey 2020 Jean Paul Brun Côte de Brouilly Cuvée Zaccharie 2021 Château Thivin



Savio Del Bianco

SATURDAY 21ST OCTOBER 3:30 p.m. / € 25.00

Hotel Astoria Hall 2

Award-winning regional beers

Stories and pairings for a taste tour among the most successful and recognised regional craft beers. A tasting of 5 of the best craft beers, each with a different style, have been awarded a significant number of prizes and accolades over the years.

Beers to be tasted:

Foglie d'Erba - Babel - Pale Ale Antikorpo - Grommet - Keller Pils  
Garlatti Costa - Liquidambra - Bière de Garde Borderline Brewery - Barley Wine 2020 - Barley Wine The Lure - Queen - Choco Espresso Pepper Stout



Armando Castagno

SATURDAY 21ST OCTOBER 3:30 p.m. / € 50.00

Torre di Santa Maria

The new wave of Burgundy:

Burgundy, what can we say except that it is by definition the world's cradle of wine: a unique terroir, hundreds of years of winemaking history handed down from father to son. A typical characteristic of the Burgundy region is that there are few châteaux compared to other wine-growing areas of France because here, wine has always been made not by noble families but by small families, the 'garagistas' who were ahead of their time. Here, wine means craftsmanship, sustainable agriculture, manual workmanship, intervention in the cellar reduced to a minimum. Wine has been 'natural' since even before we felt the need to mention it.

Wines to be tasted:

Bourgogne Hautes Cotes De Beaune "La Rave Nord" Vieilles Vignes 2021 - Domaine duChancelier Meursault 1er Cru "Les Ravelles" 2017 - Domaine du Chancelier Macon Village 2022 - Clos des vignes du Maynes, Julien Guillot Bourgogne Rouge Les Crais 2022 - Clos des vignes du Maynes, Julien Guillot Bourgogne Côte d'Or "Les Vaux" (Sans Sulfite Ajouté) 2021- Domaine Rougeot Meursault "Sous la



Alberto Lupetti

SATURDAY 21ST OCTOBER 5:30 p.m. / € 50.00

Torre di Santa Maria

Diebolt-Vallois Champagne Masterclass

Chardonnay is the most sought-after grape in Champagne and Chardonnay means, at its best, the Cote de Blancs. Here, Cramant contends with Avize for the title of 'best' Grand Cru of the Cote des Blancs and, in any case, is undoubtedly among the villages at the absolute top of Champagne. It is here where Diebolt-Vallois is based, a relatively recent enterprise (founded in the late 1970s), but whose roots as a vigneron (grape growing venture) are centuries old for both branches of the family.

Wines to be

tasted: Blanc de Blancs Prestige Rosé Fleur de Passion 2013 Fleur de



Jacopo Cossater

SATURDAY 21ST OCTOBER 1:30 p.m. / € 30.00

Palazzo D'Aronco Sala Ajace

Chronicles of change Brunello di Montalcino Vigna Soccorso di Tiezzi

The Vigna Soccorso di Tiezzi is an iconic wine from the plot bearing the same name just outside the walls of Montalcino and just below the church of the Madonna del Soccorso (Our Lady of Succour). A Brunello that has made the history of the designation and still today perfectly embodies both the more traditional chinese style and the

Wines to be tasted:

Brunello di Montalcino Vigna Soccorso 2007  
Brunello di Montalcino Vigna Soccorso 2011  
Brunello di Montalcino Vigna Soccorso 2013  
Brunello di Montalcino Riserva Vigna Soccorso 2015  
Brunello di Montalcino Vigna Soccorso 2017



Lorenza Pravato & Alessio Rozzi

SATURDAY 21ST OCTOBER / 1:30 p.m. / € 30.00  
Hotel Astoria - Hall 1

Reisling from Europe: three kisses and a heart

This sums up the distribution of Riesling in Europe, however, its expressions cannot be summarised. An wine tasting experience to discover the various aspects of German terroirs, Austrian expressions and Mediterranean interpretations.

Wines to be tasted:

Germany Mosella - Villa Huesgen Palatinato - Weingut Margarethenhof Austria - Weinviertel - Züll



Eugenio Signoroni

SATURDAY 21ST OCTOBER

Hotel Astoria Hall 2

Beer and Chocolate - 1:30 p.m. / € 25.00

The use of cocoa in various forms has long been one of the ways in which brewers have characterised their beers. With the emergence of a movement of talented artisan chocolatiers, this event has become even more interesting. In this tasting session, we will taste some of the most interesting interpretations of cocoa beer, pairing them in each case with chocolate made from the same cocoa used to make the beer.

Oysters and spontaneous fermented products - 5:30 p.m. / €40.00

Gueuze, kriel, framboise... but also spontaneous fermented products which are produced in our country thanks to their depth, complexity, strong acidity and not so rare savoury notes can be a fun and unusual accompaniment for oysters. Under the guidance of



Jacopo Cossater

SATURDAY 21ST OCTOBER 5:30 p.m. / € 30.00

Palazzo D'Aronco Sala Ajace

Barolo Tre Tine Rinaldi

The Tre Tine di Rinaldi is Barolo that is the result of blending wines from three different vineyards: Ravera, for the most part, Cannubi San Lorenzo and Le Coste. This iconic wine was first produced with the 2010 harvest immediately following the introduction in the regulations relating to the compulsory indication on the label of a single vineyard or MGA - Menzione Geografica Aggiuntiva (Additional Geographical Mention). This is a Barolo that represents all the rigour, impetus and elegance of the best wines of the local territory and tradition.

Wines to be tasted:

Barolo Tre Tine 2011 Barolo Tre Tine 2015 Barolo Tre Tine 2017 Barolo Tre Tine 2022 (barrel sampling)



Lorenza Pravato & Alessio Rozzi

SATURDAY 21ST OCTOBER / 5:30 p.m. / € 30.00  
Hotel Astoria - Hall 1

Champagne for dummies

Through the tasting of six Champagnes from small Recoltant Manipulants of undoubted quality, we will discover the grape varieties, soils and practices that contribute to the legend of the world's most prestigious wine.

Wines to be tasted:

Champagne Francois Secondé Grand Cru Brut  
Champagne Francois Secondé Grand Cru Integral - Zero Dosage  
Champagne Allouchery-Bailly - Montagne de Reims Diapason 1- Cru Brut N.V. Champagne Laurent Godard (RC) - Valle della Marna Wynn Reserve Champagne Laurent Godard (RC) - Valle della Marna Mannaz Brut N.V. Champagne Laurent Godard (RC) - Valle della Marna Ores Rosé N.V.



Armando Castagno

SATURDAY 21ST OCTOBER 5:30 p.m. / € 120.00

Palazzo D'Aronco Salone del Popolo

Leggendario Jura. (Legendary Jura:) Perle dal Domaine Bourdy (Pearls from the Domaine Bourdy)

Founded in 1579, this legendary Domaine du Jura has spanned six different centuries passing from father to son for 15 consecutive generations.

Wines to be tasted:

Côte du Jura Rouge 2020 Domaine

Côte du Jura Rouge 2003 Domaine Bourdy  
Côte du Jura Rouge 1979 Domaine Bourdy  
Côte du Jura Rouge 1955 Domaine Bourdy

Côte du Jura Blanc Chardonnay 2020 Domaine Bourdy  
Côte du Jura Blanc Chardonnay 2006 Domaine Bourdy  
Côte du Jura Blanc Chardonnay 1992 Domaine Bourdy  
Côte du Jura Blanc Chardonnay 1942 Domaine Bourdy

Château-Chalon 2016 Domaine Bourdy  
Château-Chalon 2002 Domaine Bourdy  
Château-Chalon 1937 Domaine Bourdy  
Château-Chalon 1934 Domaine Bourdy  
Galant des Abbesses



SUNDAY 22nd OCTOBER

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Francesco Annibali

SUNDAY 22ND OCTOBER  
11:30 a.m. / € 40.00

Torre di Santa Maria

Vertical Millesulmare wine tasting session

Mount Etna is the area of extremes par excellence: southern and yet at a high altitude, with lighting worthy of Pantelleria and temperature ranges similar to those of Alto Adige. A much-loved area for wine enthusiasts, who find a slight resemblance to Riesling and Chablis in the white wines of the Etna region, with the addition of typical spicy notes. It is the southern Italian wine region that has enjoyed the most media coverage in the last 15 years. A vertical tasting of the Santa Maria La Nave winery's Millesulmare wine, discovering one of the greatest white wines from the Etna region and indeed the whole of Sicily.

Vintage wines to be tasted:  
2013 - 2014 - 2017 - 2019



Armando Castagno

SUNDAY 22ND OCTOBER  
11:30 a.m. / € 50.00

Palazzo D'Aronco  
Salone del Popolo

Wine grape growers and Vineyard terraces

We will taste six Champagnes from small or micro wine producers, from six completely different areas, whose key historical and environmental characteristics we will try to 'interpret' while tasting the wines.

Wines to be tasted:

Brut Vintage 2013 Albert Beerens (Côte des Bar)  
Blanc de Blancs Le Mont Aimé Extra Brut nm Perrot-Batteux (Côte des Blancs) Blanc de Blancs La Mémoire n.2 nm Nominé-Renard (Sézannais)  
Les Plâtes Pierres Extra Brut 2012 Maurice Grumier (Vallée de la Marne)  
Les Meuniers de Clémence Extra Brut 2014 Lelarge-Pougeot (Petite Montagne) Blanc de Noirs Perle Noire Grand Cru nm Soutiran (Grande Montagne)



Oscar Mazzoleni

SUNDAY 22ND OCTOBER  
11:30 a.m. / € 30.00

Palazzo D'Aronco  
Sala Ajace

Cà del Bosco: evolution over time

of the Cuvée Prestige: Time as your best ally.

An extraordinary journey to discover some significant interpretations, to appreciate wines aged on yeasts for a minimum of 10 years. For these wines, the Franciacorta Cuvée Prestige Edizione boasts the title "R.S.", which literally means "Recently Disgorged". Cuvée Prestige R.S. Edition affirms all the expressive potential of Cà' del Bosco.

Wines for tasting:

Cà del Bosco Cuvée Prestige Edizione 45  
Cà del Bosco Cuvée Prestige RS Edizione 36  
Cà del Bosco Cuvée Prestige RS Edizione 34  
Cà del Bosco Cuvée Prestige RS Edizione 33  
Cà del Bosco Cuvée Prestige RS Edizione 30

SUNDAY 22nd OCTOBER

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Armando Castagno

SUNDAY 22ND OCTOBER  
3:30 p.m. / € 60.00

Palazzo D'Aronco  
Salone del Popolo

Bordeaux Rive Gauche

Nestled between the Gironde and the Ocean, the area covered by the seminar aligns designations with different histories, styles and expressions, and we will tackle the six most important ones, examining six different vintage years and ideally travelling from north to south along the Médoc peninsula, before stopping near the city of Bordeaux and concluding in Sauternes to raise a glass of sweetness.

Wines to be tasted:

Margaux 2020 Château Malescot-Saint-Exupéry Saint-Julien 2019 Château Branaire-Ducru Pauillac 2018 Château d'Armailhac  
Saint-Estèphe 2015 Château Haut-Marbuzet  
Pessac-Léognan 2017 Château Smith-Haut-Lafitte Sauternes 2016 Château La Tour Blanche



Oscar Mazzoleni

SUNDAY 22ND OCTOBER  
3:30 p.m. / € 30.00

Palazzo D'Aronco  
Sala Ajace

Guado al Tasso vertical wine tasting session

A journey through three different decades of Guado al Tasso: different vintage years capable of showcasing the soul of the area from different perspectives. An area, that of Guado al Tasso, characterised by the Bolgherese Amphitheatre, a series of hills enclosing the plain overlooking the sea, and distinguished by a unique microclimate, with considerable temperature ranges.

Wines to be tasted:

Guado al Tasso 2020  
Guado al Tasso 2017  
Guado al Tasso 2012  
Guado al Tasso 2009



Gianluca Castellano

SUNDAY 22ND OCTOBER  
3:30 p.m. / € 30.00

Hotel Astoria  
Hall 1

La potenza del Vulcano (The power of the Volcano)

Vertical winetasting session of Lacryma Christi del Vesuvio "Forgiato" Cantine Villa Dora: In the fertile countryside surrounding Mount Vesuvius, the grapevine has always played a leading role, and has returned to do so even after the long periods of inactivity forced by the volcanic eruptions. Forgiato originates from the old Piedrosso and Aglianico vines planted on open ground following the last eruption in 1944. Wines to be tasted

Forgiato 2019  
Forgiato 2014  
Forgiato 2007  
Forgiato 2006  
Forgiato 2004  
Forgiato 2001



Gianluca Castellano

SUNDAY 22ND OCTOBER  
11:30 a.m. / € 30,00

Hotel Astoria  
Sala 1

Assyrtiko: the present of an ancient vine between the islands and the mainland  
Assyrtiko is a vine native to the island of Santorini which has spread to the other Aegean islands as far as Crete and mainland Greece. It can be considered one of the standard-bearers of the high quality of the Hellenic vineyard. Accompanying us in an in-depth tasting of this splendid variety will be Costas Linardos, creator of Ellenika, the only Italian import completely dedicated to Greek wines and food products.

Wines for tasting:

Karanika Cuvée' Prestige 2016 (Macedonia Centrale)  
Douloufakis Alargo 2018 (Isola di Creta)  
Vriniotis Assyrtiko Wild Ferment 2021 (Isola di Eubea)  
Anatolikos Ampelonas Fine Assyrtiko Bio 2022 (Isola di Santorini)  
Karamolegkos 34 2020 (Isola di Santorini)  
Canava Chrissou Laoudia 2019 (Isola di Santorini)  
Sigalas Kavalieros 2020 (Isola di Santorini)  
Canava Chrissou Nixteri 2019 (Isola di Santorini)



Eugenio Signoroni

SUNDAY 22ND OCTOBER 1:30 a.m. / € 25,00

Vineria La Botte

It's easy to say "saison"

Saisons are the quintessence of Belgian beer. Characterised by the work performed by the yeast, the beers are dry, extremely fragrant and intensely bitter, and have long been the quintessential drink to quench one's thirst in the hot Belgian summers. The history of this style is complex and there are many interpretations of it. In this tasting session, we will taste various interpretations of it coming from different origins in order to grasp its soul and main characteristics.



Alberto Lupetti

SUNDAY 22ND OCTOBER 1:30 p.m. / € 50,00

Hotel Astoria  
Sala 1

Delamotte Champagne Masterclass

This is the sixth oldest maison in Champagne. A great maison such as Lanson was an offshoot of this, to which Delamotte remained linked for decades before entering the Laurent-Perrier sphere. It is in this new page of its history that Delamotte has taken a real leap forward, becoming a reference point within the Cote des Blancs.

Wines to be tasted:

Brut  
Rosé  
Blanc de Blancs  
Millésimé 2018  
Millesimé 2014



Eugenio Signoroni

SUNDAY 22ND OCTOBER 3:30 p.m. / € 25,00

Vineria La Botte

Vintage Belgian beer tasting session

Due to their complexity and alcoholic strength, several Belgian beers are well suited for ageing. In this tasting session, we will sample some of the most significant beers of the Belgian beer scene by accessing old vintage years to see how the passing of time has honed them into unique, rare products.



Gae Saccoccio

SUNDAY 22ND OCTOBER  
5:30 p.m. / € 30.00

Palazzo D'Aronco  
Salone del Popolo

Pino Draga verical wine tasting session

Vertical Pino Draga wine tasting session with wine grape growers Janko and Tamara of Kmetija Štekar in Snežatno in the Slovenian Collio wine region.

6 Vintages to be tasted:

2016 - 2015 - 2011 - 2010 - 2009 - 2007



Matteo Gallello

SUNDAY 22ND OCTOBER 5:30 p.m. / € 30,00

Torre di Santa Maria

The slopes of Mount Etna

experienced through Nerello Mascalese

The wine from the Etna region expresses a prodigious balance due to the peculiarities of its vine-growing, on which the climatic differences of altitudes, temperature ranges, exposure of the slopes and the typicality of each district have an impact. From Etna's main grape variety, Nerello Mascalese, originate fine, full-bodied red wines, and it will be fascinating to explore them on every side of the volcano, including the western side, the least explored and not included in the designation of origin.

Wines to be tasted:

Etna Rosso I Vigneri  
Etna Rosso SRC  
Don Pippinu Vini Scirto  
Vigne Vecchie Calabretta  
Lato Sud Grottafumata  
Quota N Eduardo Torres Acosta



Gae Saccoccio

SUNDAY 22ND OCTOBER  
1:30 p.m. / € 30.00

Palazzo D'Aronco  
Salone del Popolo

Verduzzo Denis Montanar vertical wine tasting session

Verticale del Verduzzo friulano Scodovacca (Villa Vicentina) together with wine grower Denis Montanar.

5 Vintage wines to be tasted:

2019 - 2015 - 2013 - 2012 - 2010



Francesco Annibali

SUNDAY 22ND OCTOBER  
1:30 p.m. / € 40.00

Palazzo D'Aronco  
Sala Ajace

The surly exuberance of the red wines from the Rhone area

Of all the top French wine regions, the Rhone is probably the least known to Italian wine lovers. A region that also produces fantastic white wines, but undoubtedly has its ace up its sleeve when it comes to its red wines. An introductory overview of designations of a stratospheric level, in pursuit of that exuberant, surly nature that has made Rhone red wines cult wines worldwide.

Wines to be tasted:

Saint Joseph Couronne de Chabot 2017 - Yannick Alleno & Michel Chapoutier Cornas les Eygats 2020 - domaine Courbis  
Cote Rotie la Brocard 2019 - Christophe Billon Gigondas Pas de l'Aigle 2018 - Pierre Amadieu



Matteo Gallello

SUNDAY 22ND OCTOBER 1:30 p.m. / € 30,00

Torre di Santa Maria

Trebbiano e Pecorino, i bianchi di Emidio Pepe (Trebbiano and Pecorino, white wines produced by Emidio Pepe)

A double vertical tasting session of three vintages (2019, 2020, 2021) of Trebbiano Vecchie Vigne and Pecorino to discover, from two different varietal viewpoints, the same territorial and productive context made up of respect, sensitivity and new perspectives.

Trebbiano e Pecorino- Emidio Pepe

Vintage wines to be tasted:

2019 - 2020 - 2021



Jacopo Cossater

SUNDAY 22ND OCTOBER 1:30 p.m. / € 30,00

Palazzo D'Aronco  
Sala Ajace

Stiria, un Terroir sempre più "hot" (Styria, an increasingly "hot" terroir)

Styria, in the south of Austria, is an emerging wine region that is increasingly attracting the attention of wine enthusiasts from all over the world. With the complicity of climate change, the region has developed a temperate continental climate and a remarkable variety of microclimates. These factors have created the basis on which Styria has become one of the most interesting wine-growing regions in the world.

Wines to be tasted:

Sauvignon Blanc Lieu Dit 2019 – Rebenhof Silt III Lieu Dit 2015 – Rebenhof  
Schist Happens Sauvignon 2021– Michi  
Lorenz Morillon Naturel 2019 - Michi



Francesco Annibali

SUNDAY 22ND OCTOBER  
5:30 p.m. / € 60.00

Palazzo D'Aronco  
Sala Ajace

Hermitage Chapoutier, the depths of Syrah

Hermitage Hill is famous for its imperious wines from Syrah grapes, which usually require around 5-10 years before expressing their potential. At the right moment, we will be greeted by heady aromas and layered flavors of blackberry, blackcurrant, liquorice, coffee, candied cherry and smoke, combined with abysmal tannin depths. The greatest wine from Syrah grapes in the world, in the interpretation of one of the two-three major producers. An unmissable event.

Wines for tasting:

Hermitage Rouge - Chapoutier  
Monier de la Sizeranne

Vintage wines to be tasted:

2018 - 2017 - 2016 - 2015 - 2014



OTHER TASTING

INFORMATION  
 All guided tasting sessions are limited to a few paying guests (unless otherwise indicated). It is necessary to book online in advance: [www.einprosit.org](http://www.einprosit.org)  
 Any changes to the programme will be posted on the [www.einprosit.org](http://www.einprosit.org) website and on the Ein Prosit social media channels.

GIOVEDI 19 OTTOBRE / 06:00 p.m. / € 20,00

Malvasia from the Collio wine region

Wines to be tasted:

Raccaro, Borgo del Tiglio, Le Vie di Romans, Vignai da Duline

In combination:

Cuttlefish tagliatelle, swordfish carpaccio, tuna carpaccio, creamed snapper

Al Toscanello - Via Poscolle, 38 - Udine

THURSDAY 19TH OCTOBER | 6 p.m.

The Friuli we love

Wine to be tasted  
 Scarbolo- Pinot Grigio Pipinot 2022 - 4€  
 San Lurins- Malvasia Istriana 2021 - 5€  
 Ronc Platat- Chardonnay Collio 2021 - 6€  
 Magis- Nero 2016 - 8€

In combination:  
Formaggi di Sebastiano Crivellaro

Raps - Via Cesare Battisti, 21 - Udine / T+39 334 2847079

FRIDAY 20TH OCTOBER / 7:00 p.m. / € 20,00

ThePignolo

Wines to be tasted:  
Ermacora, Moschioni, Rodaro

Al Fagiano - Via Zanon, 7 - Udine / T+39 0432 877828

SATURDAY 21ST OCTOBER / 4:00 p.m. / € 60,00

Retrospective: Bricco Rocche the “Monopole” of Ceretto

A family history, two generations that intertwine, a unique territory in the glass.

Wines to be tasted  
Bricco Rocche: 2018 - 2017 - 2016 - 2015 - 2014

Casa Ceretto - L'Alimentare  
Via Raimondo D'Aronco, 39 - Udine / T +39 0432 1503727

SUNDAY 22ND OCTOBER / 1:30 p.m. / € 15,00

Caviar tasting session dedicated to Caspian Monarque Caviar

Torre di Santa Maria - Via Antonio Zanon, 24 - Udine

15.00

Il Friulano

Wines to be tasted:  
Romeo Rossi, Raccaro, Butussi

Al Fagiano - Via Zanon, 7 - Udine / Tel. +39 0432 877828

FRIDAY 20TH OCTOBER / 6:00 p.m. / € 70.00

Ceretto in degustazione (Ceretto tasting session)

Wines to be tasted:

Champagne Delamotte: Brut; Blanc de Blancs; Blanc de Blancs 2014; Blanc de Blancs 2018

CERETTO

Ginger - Via Poscolle 5 - Udine / T+39 328 9494238

SATURDAY 21ST OCTOBER / 6:00 p.m. / € 25,00

The Schiopettino of Friuli Venezia Giulia

Wines to be tasted:  
Romain Rodaro, Antico Broilo, Vignai da Duline, Moschioni

In combination:  
Montasio, Grana Padano, Parmigiano Reggiano, Pecorino Toscano

Al Toscanello - Via Poscolle, 38 - Udine

SATURDAY 21ST OCTOBER / 6:00 p.m.

The new world

Wines to be taasted  
David & Nadia- Elpidios 2020 - 12€  
Pike Road- Pinot Noir 2021 - 8€  
Tawse Winery- Cherry avenue Pinot Noir 2013 - 9€  
Marchand & Burch- Porongurup Chardonnay 2017 - 12 €

In combination:  
Mortadella Morgante

Raps - Via Cesare Battisti, 21 - Udine / T+39 334 2847079

SUNDAY 22ND OCTOBER / 05:30 p.m. / FREE

Harvest the words, build a new language of wine

Uni DOC FVG presents: Francesco Scalettaris:  
Harvest the words, build a new language of wine

Torre di Santa Maria - Via Antonio Zanon, 24 - Udine

THURSDAY 19TH OCTOBER | 6 p.m. | € 50.00

Albert Pic Borgogna

Wines to be tasted:  
Chablis Albert Pic S.Pierre 2022; Chablis Albert Pic cru mont de milieu premier cru 2021; Chablis Grenouilles Grand Cru 2018; Chablis Albert Pic Premier 2017.

Ginger - Via Poscolle 5 - Udine / Tel. +39 328 9494238

FRIDAY 20TH OCTOBER | 6 :00 p.m.

White wines for single Vyneyard from Friuli Venezia Giulia and Slovenia

Da Michele - Via Paolo Sarpi 18/a - Udine / T+39 340 263 6021

SATURDAY 21ST OCTOBER / 7:00 p.m. / € 15,00

The White Pinot

Wines to be tasted:  
Gallussi, Ermacora, Tolloy

Al Fagiano - Via Zanon, 7 - Udine / T+39 0432 877828

SATURDAY 21ST OCTOBER / 6:00 p.m.

Across the Langhe area: from Nascetta passing through Arneis, arriving at the great Barolo and Barbareschi

Da Michele - Via Paolo Sarpi 18/a - Udine / T+39 340 263 6021

SUNDAY 22ND OCTOBER / 6:00 p.m.  
The Jura wine region

Wines to be tasted:  
Domaine de la Pinte- Crémant di Jura - 7€  
Domaine Bourdy- Cotes du Jura Rouge 2020- 8€  
Domaine de la Pinte- Paradoxe - 10€  
Domaine Bourdy- Galant des Abbesses - 14€

In abbonation:  
Gallina Golosa blue cheese

Raps - Via Cesare Battisti, 21 - Udine / Tel. +39 334 2847079

THURSDAY 19TH OCTOBER | 6 p.m.

From Mosella to oltre Po Pavese, the great Riesling.

Da Michele - Via Paolo Sarpi 18/a - Udine / T+39 340 263 6021

FRIDAY 20TH OCTOBER | 6 p.m.

North Wines

Wines to be tasted:  
Carl Koch- Riesling Auslese 1997 - 8€  
Marc Tempé- Insolite 2018 - 8€  
Carl Loewen- 1896 - 6€  
Jean Stodden- Recher Spatburgunder 2019 - 8€

In combination:  
Crudo Prolongo, Smo king Latteria d'Aviano

Raps - Via Cesare Battisti, 21 - Udine / T+39 334 2847079

SATURDAY 21ST OCTOBER / 6:00 p.m. / € 60,00

Ceretto-Terroir tasting session

Wines to be tasted:  
Barolo Ceretto 2018; Barolo Ceretto Bussia 2018; Barbaresco Ceretto 2020; Barbaresco Ceretto Gallina 2019

CERETTO

Ginger - Via Poscolle 5 - Udine / T+39 328 9494238

SATURDAY 21ST OCTOBER / 11:30 a.m. / FREE

Friulian

as the voice of the earth

Uni DOC FVG presents Matteo Bellotto: Friulaian as the voice of the earth

Torre di Santa Maria - Via Antonio Zanon, 24 - Udine

SUNDAY 22ND OCTOBER / 05:30 p.m. / FREE

Paolo Ianna & Renato Grando: Wines from Extreme Lands

Wines for tasting:5 wines from some different heroic agricultural areas of our country.

Vineria La Botte - Via D. Manin, 12/b - Udine / T+39 388 795 2564



CASPIAN

IRANIAN



MONARQUE

CAVIAR

Uno dei pochissimi produttori di caviale che allevano direttamente storioni nel mar Caspio è la Caspian Monarque, fondata nel 1994.

Caspian Monarque ha una conoscenza naturale del caviale, tramandata da generazioni, nel rispetto dell’ambiente, con radici nelle tradizioni della storia iraniana.

Ogni membro del team di Caspian Monarque è custode di una produzione sicura che tutela una continuità di eccellenza da oltre venticinque anni.

[caspianmonarque.com](http://caspianmonarque.com)



## SPECIAL EVENTS - FROM THURSDAY 19TH TO SUNDAY 22ND OCTOBER

### CHIESA S. FRANCESCO

Via Odorico da Pordenone Beato, 1 - Udine

SATURDAY 21ST OCTOBER / 4:30 p.m.

#### From the Andes to the Amazon

Meeting with Virgilio Martinez and Mannarino.  
Journey around cocoa and on the wings of music.



#### Virgilio Martinez

Central - Lima - Perù  
The World's Best Restaurant 2023

Virgilio Martinez is a Peruvian chef recognized for representing and promoting Peru, with its diversity and landscapes, in the world gastronomic scene. Born in Lima in 1977, he is the founder and owner of the Central restaurant and the MIL restaurant. Thanks to cooking he has found a way to express his curiosity and creativity which now define him perfectly. After working in kitchens all over the world, Virgilio feels the need to return to Peru and open his own restaurant, to connect with his land and culture. Thus was born in 2008 Central, recognized this year as the best restaurant in the world.



#### Mannarino

Singer-songwriter artist  
Rome - Italy

Considered one of the best contemporary Italian artists, heir to the great tradition of singer-songwriters such as Paolo Conte and Fabrizio De André, Mannarino, through the original style of his work, rigorous musical research and a sound that draws on overseas rhythms, has proven to be a model not approved for new generations. A platinum-selling artist, he never fails, thanks to his pen that works through images, to give his audience concerts whose live shows are unanimously considered among the best shows around.

### OSTERIA AL FAGIANO

Via Antonio Zanon, 7 - Udine / T +39 0432 877828

SATURDAY 21ST - SUNDAY 22ND OCTOBER / 7:30 p.m.

#### Felicetti time with pasta Felicetti

MONOGRANO  
FELICETTI

### SPAZIO PETRA GALLERIA TINA MODOTTI

Via Paolo Sarpi - Udine

SUNDAY 22ND OCTOBER / 12:30 p.m. / € 10,00

#### From the Moscato vineyard with artisanal nougat

How a wine family interprets two fruits from the Langhe hills. Originally from Santo Stefano Belbo, the heart of Moscato, the Ceretto family takes care of the hazelnuts to produce the historic nougat, to be paired with wine inextricably linked to its origins.

#### CERETTO

### RAPS

Via Cesare Battisti, 21 - Udine / T+39 334 2847079

SATURDAY 21ST OCTOBER / 8:00 p.m.

#### Francesco Sodano

Dinner with chef  
Francesco Sodano: Is Pop - Pomigliano d'Arco - Italy

### DJ SET



SATURDAY 21ST OCTOBER  
**Daddy G**



SUNDAY 22ND OCTOBER  
**Andy Smith**

### VISIONARIO

Via Fabio Asquini, 33 - Udine / T +39 0432 227798

THURSDAY 19TH OCTOBER | 8:00p.m.

#### Non morirò di fame

Screening of the film "NON MORIRÒ DI FAME" (I WILL NOT STARVE) with a presentation by the film's director and Masterchef programme host Umberto Spinazzola - admission by ticket only

FRIDAY 20TH OCTOBER | 10:00 a.m.

#### Mary e lo spirito di mezzanotte

Screening of the film dedicated to schools  
"MARY E LO SPIRITO DI MEZZANOTTE", regia di Enzo d'Alò

FRIDAY 20TH OCTOBER | 8:00 p.m.

#### Le ricette della signora Toki

Screening of the film "LE RICETTE DELLA SIGNORA TOKU", directed by Naomi Kawase - ticketed entry

SATURDAY 21ST OCTOBER / 7:30 p.m.

#### In cine veritas

"IN CINE VERITAS": meeting by Matteo Oleotto, director of "Zoran, il mio nipote scemo" and Giorgio Placereani with wine tasting - ticketed entry

### GROSMI CAFFÈ

Piazza Giacomo Matteotti, 9 - Udine / T +39 0432 506411

SATURDAY 21ST OCTOBER / 4:00p.m.- 7:00 p.m.

SUNDAY 22ND OCTOBER / 10:00 a.m.- 1:00 p.m.

#### Torrone Live

On-site production of Relanghe soft nougat.

CERETTO 

### TORRE DI SANTA MARIA

Via Antonio Zanon, 24 - Udine

SUNDAY 22ND OCTOBER / 3:30 p.m. / € 15,00

#### Federico Ceretto presents: Enrico Crippa's tribute to the women of the Langhe area

Twenty years ago now Enrico Crippa arrived in Alba and began exploring to learn about and try traditional dishes, above all the flourless hazelnut cake. From this experience, a special recipe is developed by Enrico Crippa that embraces tradition by combining hazelnuts selected by the Relanghe nougat factory.

CERETTO 

### CASA CERETTO - L'ALIMENTARE

Via Raimondo D'Aronco, 39 - Udine / T +39 0432 1503727

"The history of Ceretto is the history of a family. We have been wine producers since 1937. We are torrone (Italian nougat) confectioners, patrons of the arts, storytellers, wine sellers. We are driven by an eclectic curiosity that knows no boundaries, yet there is always a method behind our craziness: everything is done in the name of the Langhe area. At Ein Prosit they bring the flavours and colours of their hillside with tasting sessions of some of their most representative products: Barolo, Barbaresco and the PGI Nociola Piemonte (Hazelnut from the Piedmont region)."

#### CERETTO

THURSDAY 19TH / FRIDAY 20TH / SATURDAY 21ST / SUNDAY 22ND OCTOBER/ 12:00 p.m.

#### CASA CERETTO

A freestyle menu paired with Ceretto wines.

THURSDAY 19TH / FRIDAY 20TH / SATURDAY 21ST / SUNDAY 22ND OCTOBER/ 18:00 p.m.

#### Vertical Barolo wine tasting session

THURSDAY 19TH OCTOBER | 8:00 p.m. | € 90.00

#### Juan Pablo Clerici - Federico Sisti

**Juan Pablo Clerici:** Café Misterio - #81 LATAM's 50 Best Restaurants - Montevideo - Uruguay  
**Federico Sisti:** Frangente - Milan - Italy

FRIDAY 20TH OCTOBER / 8:00 p.m. / € 90.00

#### Leonardo Fonseca - Francesco Vincenzi

**Leonardo Fonseca:** Jaz by Ana Roš - Lubiana - Slovenia  
**Francesco Vincenzi:** Franceschetta 58 - Modena - Italy

SATURDAY 21ST OCTOBER / 8:00 p.m. / € 110.00

#### Federico Zanasi - Agustin Ferrando Balbi Ascanio Brozzetti

**Federico Zanasi:** Condividere - Turin - Italy - 1 Michelin Star  
**Agustin Ferrando Balbi:** Andô - Hong Kong - China - 1 Michelin Star - #61 Asia's 50 Best Restaurants  
**Ascanio Brozzetti:** Pastry Chef

SUNDAY 22nd OCTOBER / 08:00 p.m. / € 110,00

#### Nino Rossi - Antonio Biafora

**Nino Rossi:** Qafiz - Santa Cristina d'Aspromonte - Italy - 1 Michelin Star  
**Antonio Biafora:** Hyle - San Giovanni in Fiore - Italy - 1 Michelin Star



## BARTENDER EVENTS - FROM THURSDAY 19TH TO SUNDAY 22ND OCTOBER



#### DOMENICO CARELLA

Carico - Milan - Italy - EIN PROSIT  
DRINK & BEVERAGE COORDINATOR

### AI DO MORI

Via Paolo Sarpi, 25 - Udine / T +39 324 621 8401



Sponsored by Brugal  
FRIDAY 20TH OCTOBER  
6:30 p.m.  
**Marco Penitenti**  
Scotto Jono  
Naples - Italy



SUNDAY 22ND OCTOBER  
6:30 p.m.  
**Alessandro Mengoni**  
Locale Firenze - Florence - Italy - #39 The World's 50 Best Bars

### METROPOLIS

Via Mercatovecchio, 1 - Udine / T +39 0432 604658



Sponsored by Brugal  
SATURDAY 21ST OCTOBER  
6:30 p.m.  
**Luca Ardito**  
W Milano - Milano - Italy

### GINGER

Via Poscolle 5 - Udine / T +39 328 9494238



Sponsored by Brugal  
FRIDAY 20TH OCTOBER  
6:30 p.m.  
**Elena Stucchi**  
Bulgari Niko Romito Milano  
Milan - Italy



SATURDAY 21ST OCTOBER  
6:30 p.m.  
**Martina Bonci**  
Gucci Giardino 25 by Massimo Botura  
Florence - Italy

### GATTI E RE

Via Jacopo Marioni, 1 - Udine / T +39 347 4524243



Sponsored by Brugal  
THURSDAY 19TH OCTOBER  
6:30 p.m.  
**Luca Marcellin**  
Drinc. Cocktails & Conversation  
Milano - Italy



SUNDAY 22ND OCTOBER 6:30 p.m.  
**Emanuele Cosi**  
1930 - Milan - Italy

### DE ROOM

Via Lovaria, 3 - Udine / T +39 342 592 9648

Masterclass  
THURSDAY 19TH OCTOBER  
3:00 p.m.  
**Sake Company**



Masterclass  
FRIDAY 20TH OCTOBER  
6:30 p.m.  
**Gianluca Basso**  
Paradiso - Barcellona - Spain - #1 The World's 50



Best Bars  
Masterclass  
SUNDAY 22ND OCTOBER  
6:30 p.m.  
**Carico**  
Carico - Milan - Italy



I NOSTRI PARTNER TECNICI







CONSORZIO PROMOZIONE TURISTICA  
TARVISIANO, SELLA NEVEA, PASSO PRAMOLLO  
T +39 0428 2392 / INFO@EINPROSIT.ORG

IO SONO  
FRIULI  
VENEZIA  
GIULIA

MEDIA PARTNER