IDENTITA' FUTURE – HOST 2017

FRIDAY OCTOBER 20th

11.30 – 12.30 **Domenico Della Salandra** – *Desinolento | Milano*
in collaboration with **Mepra**

15.00 – 16.00 **Franco Pepe** – *Pepe in Grani | Caiazzo – Caserta*
"Virtues of electric oven for cooking pizza" in collaboration with **Forno Izzo**

17.00 – 18.00 **Davide Oldani** – *D'Ò | Cornaredo - Milano*
"Steam Pasta" in collaboration with **Rational**

SATURDAY OCTOBER 21st

11.30 – 12.30 **Lisa Casali** e **Franco Aliberti** – *La Preséf de La Fiorida | Mantello - Sondrio*
"Eat and cook enough" cooking-show of substainable and antiwaste cooking

14.00 – 15.00 **Samuele Ambrosi** of Campari Academy
"The importance of ice in quality cocktails" in collaboration with **Hoshizaki**

16.00 – 17.00 **Paolo Brunelli** – *Gelateria cioccolateria Brunelli | Senigallia*
"The futurism in chocolate ice-cream" – The past and the future of tradition and innovation - in collaboration with **BRX**

SUNDAY OCTOBER 22nd

11.30 – 12.30 **Fabiano Omedeo** – *Bartender*
 n collaboration with **Winterhalter**

14.00 – 15.00 **Emanuele Vallini -** *Taverna La Carabaccia – Officina Vallini - Bibbona | Livorno*
"The intelligence of 2.0 cooking" in collaboration with **Rational**

16.00 - 17.00 **Moreno Cedroni -** *Madonnina del pescatore – Senigallia*
"Cedroni On The Rocks" in collaboration with **BRX** and with the partecipation of Wine Philosopher Gaetano Saccoccio

MONDAY OCTOBER 23rd

11.30 – 12.30 **Franco Di Nicola** in collaboration with **Reverso Ideas**

14.00 – 15.00 **Giuseppe Iannotti** - *Kresios | Telese Terme* - Benevento
"Food maturation" in collaboration with **Gourmet Services**

16.00 – 17.00 **Paolo Brunelli** – *Gelateria cioccolateria Brunelli | Senigallia*
"Ops….the ice-cream in the dish" in collaboration with **Clabo**

TUESDAY OCTOBER 24th

11.30 – 12.30 **Domenico Della Salandra** – *Desinolento | Milano*
in collaboration with **Mepra**

14.00 – 15.00 **Gianluca Fusto** – *Gianluca Fusto Consulting – Abbiategrasso*
in collaboration with **Rational**