

SUNDAY 7, JUNE

MAIN STAGE

IDENTITÀ FUTURE: THE FREEDOM OF THINKING

- 10.15 Welcome by **Paolo Marchi** and **Claudio Ceroni**
- 10.20 Tribute to **Aimo Moroni**
- 10.25 Introduction by **Davide Rampello** (Art Director and Curator)
- 10.40 *Italian Cuisine is UNESCO Heritage*: dialogue with **Maddalena Fossati** (President UNESCO Recognition Promotion Committee and Director La Cucina Italiana) and **Antonino Cannavacciuolo** (Villa Crespi, Orta San Giulio – Novara)
- 11.00 *Cura la cucina*: **Davide Oldani** (D'O, Cornaredo - Milan) and **Massimo Recalcati** (psychoanalyst and writer)
- 11.30 **Luiz Filipe Souza** (Ewai, São Paulo - Brazil)
- 12.05 *"Ponte Mediterraneo": the journey of wheat and people*: **Corrado Assenza** (Caffè Sicilia, Noto - Siracusa)
- 12.40 **Chiara Pavan** (Venissa, Mazzorbo - Venice) and **Stefano Liberti** (Journalist and Writer)
- 13.05 **Tommaso Foglia** (Pastry Chef)
- 13.40 **BREAK**
- 15.00 *"Cinque secondi", the wine in film-making*: Dialogue with **Augusta Bargilli** (Azienda Agricola Augusta Bargilli) and the video contribution of **Paolo Virzi**
- 15.25 *Low-alcohol and NO Alcohol: is it just a trend or the future?*: **Eleonora Spadotto** (Lea Winery), **Federico Veronesi** (Signorvino), **Francesca and Luca Argentero**, **Giovanni Rastrelli** (Sodamore), **Marzia Varvaglione** (President Comité Européen des Entreprises Vins), **Stefano Ricagno** (President Consorzio Asti)
- 16.15 Presentation of **Guida Bollicine del mondo 2026**

SALA EMERALD 1

IDENTITÀ DI PASTA

(in partnership with Pastificio Felicetti)

- 11.00 **Jacopo Ticchi** (Da Lucio, Rimini)
- 11.35 **Alberto Gipponi** (Dina, Gussago - Brescia)
- 12.10 **Luca Fantin** (Pepe, Milan)
- 12.45 **BREAK**
- 14.30 **Matias Perdomo e Simon Press** (Contraste, Milan)
- 15.05 **Francesco Apreda** (Idyllo by Apreda, Rome)
- 15.40 **Giulio Zoli** (Nomos Ante, Rome)
- 16.15 **Chiara Pavan and Francesco Brutto** (Venissa, Mazzorbo - Venice)

SALA EMERALD 2

IDENTITÀ DI FORMAGGIO

(in partnership with Consorzio del Parmigiano Reggiano)

- 11.00 **Isa Mazzocchi** (La Palta, Borgonovo Val Tidone - Piacenza)
- 11.35 "Saying "it's good" isn't enough" – Learn to taste Parmigiano Reggiano with Alessandro Stocchi (APR)
- 12.00 **Stefano Secchi** (Rezdora, New York - USA)
- 12.30 **BREAK**
- 14.30 **Luca Pezzetta** (Futura, Milan)
- 15.05 "Saying "it's good" isn't enough" – Learn to taste Parmigiano Reggiano with Alessandro Stocchi (APR)
- 15.30 **Fabrizio Fiorani** (International Pastry Consultant)

IDENTITÀ GOLOSE

IDENTITÀ FUTURE

7th-9th JUNE 2026

SUNDAY 7, JUNE

SPAZIO ARENA

GOLOSI DI IDENTITÀ

(in partnership with Fondazione Cotarella)

To be determined

PAVILLION HOSPITALITY

BAR EXPERIENCE

- 14.00 **Agostino Perrone** (The Connaught, London - UK)
- 15.15 **Salvatore Calabrese** (Mixology Consultant at Rocco Forte Hotels) and **Federico Pavan** (Area Director of Mixology at Rocco Forte Hotels and Donovan Bar at the Brown's Hotel)
- 16.15 **Luca Ardito** (Director of Bars at The Carlton and Rocco Forte House Milan), **Mattia Capezzuoli** (Bar Manager Stravinskij Bar at the Hotel De Russie, Roma), **Federico Galli** (Bar Manager at Bar Artemisia at Hotel Savoy, Firenze) and **Nicola Loiacono** (Head of Mixology at Igiea Terrazza Bar, Villa Igiea, Palermo)

Program

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MAIN PARTNER



MONDAY 8, JUNE

MAIN STAGE

IDENTITÀ FUTURE: THE FREEDOM OF THINKING

- 10.30 Welcome by **Paolo Marchi** and **Claudio Ceroni**
- 10.45 **Alain Ducasse** (Brand President Teritoria) and **Karim Soleilhavoup** (General Director Logis Group)
- 11.10 **Alexandre Gauthier** (La Grenouillère, La Madelaine-sous-Montreuil - France)
- 11.45 **Antonio Bachour** (World Best Pastry Chef 2018/2019/2022. Pastry Innovator 2024) and **Cesare Murzilli** (10_11 Bar, Giardino, Ristorante a Portrait Milano, Milan)
- 12.30 **Franco Pepe** (Pepe in grani, Caiazzo - Caserta) and **Josean Alija** (Nerua Guggenheim, Bilbao - Spain)
- 13.00 **BREAK**
- 14.55 **Niko Romito** (Reale, Castel di Sangro - L'Aquila)
- 15.30 **Antonia Klugmann** (L'Argine a Vencò, Dolegna del Collio - Gorizia)
- 16.05 **Davide Di Fabio** (Dalla Gioconda, Gabicce Monte - Pesaro e Urbino) and **Richard Abou Zaki** (Retrosцена, Porto San Giorgio - Fermo)
- 16.40 **Carlo Cracco** (Cracco, Milan)
- 17.15 **Virgilio Martinez** (Central, Lima - Perù)

SALA EMERALD 1

IDENTITÀ DI TERRITORIO

(in partnership with Berlucci Franciacorta)

- 11.00 **Riccardo Forapani and Virginia Cattaneo** (Cavallino, Maranello - Modena)
- 11.35 **Mattia Pecis** (Cracco Portofino, Portofino)
- 12.10 **Paolo Griffa** (Paolo Griffa al Caffè Nazionale, Aosta)
- 12.45 **BREAK**
- 14.45 **Moreno Cedroni** (La Madonnina del Pescatore, Senigallia - Ancona)
- 15.20 **Caterina Ceraudo** (Dattilo, Strongoli - Crotone)
- 15.55 **Andrea Aprea and Jessica Rocchi** (Andrea Aprea, Milan)

SALA EMERALD 2

IDENTITÀ DI PIZZA

(in partnership with Latteria Sorrentina)

- 11.00 **Diego Vitagliano** (Diego Vitagliano, Naples)
- 11.35 **Ciro Oliva** (Concettina ai Tre Santi, Naples)
- 12.10 **Francesco Capece** (Confine, Milan)
- 12.45 **BREAK**
- 14.45 **Luca Pezzetta** (Futura, Milan)
- 15.20 **Antonio Pappalardo** (La Cascina dei Sapori, Rezzano - Brescia; Inedito, Brescia)
- 15.55 **Francesco Martucci** (I Masanielli, Caserta)
- 16.30 **Gianluca Colucci and Davide Guidara** (Therasia Resort, Vulcanello - Messina)

MONDAY 8, JUNE

SPAZIO ARENA

SPECIALE OSPITALITÀ

- 11.00 *Deep roots, new perspectives: the new generation of Italian hôtellerie* : **Biagio Spagnuolo** (General Manager Sant'Angelo, Matera and Sant'Angelo, Ostuni, and CEO Bema Group), **Gianvito Mangano** (Owner Canne Bianche Lifestyle Experience), **Giovanni Torre Avallone** (Maitre de Maison and Chief Experience Officer Grand Hotel Parker's Naples)
- 11.30 *"Wellness & Longevity: the winning cards of Hospitality"* in partnership with **BENESE**: **Anna Ramazzotti** (Owner Borgo La Chiaracia – Umbria), **Graziella Arba** (General Manager Castel Monastero – Tuscany), **Gregor Wenter** (Manager & Owner Bad Schöergau – Alto Adige)
- 12.30 **BREAK**
- 14.00 *New openings, new leaderships: GMs map the geographies of luxury between Venice, Milan and Rome* : **Alain Bullo** (General Manager Londra Palace Venice), **Claudio Ceccherelli** (Director of Operations Le Graal)
- 14.30 *The Hospitality as a narrative machine: designing spaces and e imagining storytelling*: **Chiara Caberlon** (Founder Studio Chiara Caberlon Architetti), **David Morini** (CEO Pelizzari Studio), **Giovanni Franceschelli** (Founder Rizoma Architetture), **Igor Rebosio** (Co-Founder & Design Director De.Tales), **Stefano Cerutti** (Vice President Italy Family Hotels)
- 15.00 *Food and Wine Tourism: Strategies, Territories and Valorisation*: **Alessandra Montana** (Founder Allumeuse Communication), **Alex Obermair** (Director NN Group), **Mario Cardone** (Ceo and Co-founder Autentico Hospitality)
- 15.30 *Fine dining and High-end Hospitality: building memorable experiences*: **Andrea Ribaldone** (Restaurant Entrepreneur), **Denis Lovatel** (Restaurant Entrepreneur), **Vito Spalluto** (Managing Director 7 Pines Resort Sardinia)
- 16.00 *"Fine dining as a driven force of the hospitality business"* in partnership with **Food & Wine Italia and Travel + Leisure Italia**
- 16.45 *"Wine Tourism"* in partnership with **Food & Wine Italia and Travel + Leisure Italia**

PAVILLION HOSPITALITY

BAR EXPERIENCE

- 15.15 **Guglielmo Miriello** (Director Mandarin Garden, Milan)
- 16.15 **Giulia Caffiero** (Restaurant Manager Geranium, Copenhagen - Denmark)

TUESDAY 9, JUNE

MAIN STAGE

IDENTITÀ FUTURE: THE FREEDOM OF THINKING

- 10.30 Welcome by **Paolo Marchi** e **Claudio Ceroni**
- 10.45 *Relations*: **Massimiliano Alajmo** (Le Calandre, Sarameola di Rubano - Padua) and **Massimiliano Zampini** (Professor of Cognitive Science at CIMEC – University of Trento)
- 11.20 **Darren Teoh** (Dewakan, Kuala Lumpur - Malaysia)
- 11.55 **Leonardo Di Carlo** (Pastry Concept®) and **Gianluca Colucci** (L'Arcipelago del Therasia Resort, Vulcanello - Messina)
- 12.30 **Mitsuharu Tsumura** (Maido, Miraflores - Perù)
- 13.10 Tribute to the 60th anniversary of *Da Vittorio*
- 13.20 **BREAK**
- 15.00 **Charles Spence** (Experimental Psychologist and Professor at the University of Oxford) and **Federico Rottigni** (Senso-rium, Milan)
- 15.35 **Santiago Lastra** (KOL, London - UK)
- 16.10 **Gennaro Esposito** (La Torre del Saracino, Vico Equense - Naples)
- 16.45 *Da Identità Golose a Festa a Vico*

SALA EMERALD 1

IDENTITÀ UMBRIA
(Regione Ospite 2026)

- 11.00 **Emanuele Mazzella** (Cedri – Borgo dei Conti, Perugia)
- 11.35 **Andrea Impero** (Elementi Fine Dining, Perugia)
- 12.10 **Serena Sebastiani** (Borgo Santa Cecilia, Gubbio - Perugia)
- 12.45 **PAUSA**
- 14.15. **Giulio Gigli** (Une, Capodacqua - Perugia)
- 14.50 **Vittorio Ottavi** (Ottavi Mare, Bavagna - Perugia)
- 15.25 **Anna Rita Simoncini** (I Sette Consoli, Orvieto - Terni)
- 16.00 **Ronald Bukri** (Coro, Orvieto - Terni)

SALA EMERALD 2

IDENTITÀ DI LIEVITATI
(in partnership with Acqua Panna – S.Pellegrino)

- 11.00 **Ciccio Vitiello** (Cambia-Menti, Caserta)
- 11.35 **Massimiliano Prete** (Sestogusto, Turin)
- 12.10 **Manuel Maiorano** (La Fenice, Pistoia)
- 12.45 **Roberto Davanzo** (Bob Alchimia A Spicchi, Montepaone - Catanzaro)
- 13.20 **BREAK**

SALA EMERALD 2

IDENTITÀ DI BUFALA
(in partnership with Sori)

- 14.15 **Gennaro Esposito** (La Torre del Saracino, Vico Equense - Naples)
- 14.50 **Ciro Salvo** (50 Kalò, Naples)
- 15.25 **Stefano Guizzetti** (Ciacco Lab, Milan)
- 16.00 **Franco Pepe** (Pepe in grani, Caiazzo - Caserta)

TUESDAY 9, JUNE

SPAZIO ARENA

FUORI MENU: LA CUCINA OLTRE LA SCUOLA

- 10.00 *"Neuroscience, Brain and Restaurant Industry: the key to success"* with **Vincenzo Russo** - in partnership with **IULM**
- 10.30 *Talk to be determined* - in partnership with **ALMA**
- 11.00 *Talk to be determined* - in partnership with **AIS**
- 11.30 *Talk to be determined* - in partnership with **IMMAGINAZIONE LAVORO**
- 12.00 *Talk to be determined*
- 12.30 *Talk to be determined*
- 13.00 **BREAK**
- 14.00 *"Talent is enough, Futur has to be built"* with **Federico Lorefice, Roberto Di Pinto, Marco Pedron, Lorenzo Tiri** - in partnership with **CONGUSTO INSTITUTE**
- 14.30 *"The Generational Shift in the Italian Agri-Food Businesses"* with **Claudio Stefani, Cristina Cavalchini Guidobono** and **Marella Levoni**
- 15.00 *"Cuisine and Personal Branding"* with **Margo Shachter, Desirée Nardone, Cristian Cantaluppi**, in collaborazione con **CAST e FOOD GENIUS ACADEMY**
- 15.30 *"The New Opening Hours of Restaurants in Milan: a Social, Economic and Anthropological Issue"* with **Cesare Battisti, Diego Rossi e Pietro Caroli**

PAVILLION HOSPITALITY

BAR EXPERIENCE

To be determined

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