

SUNDAY 7, JUNE

MAIN STAGE

IDENTITÀ FUTURE: THE FREEDOM OF THINKING

- 10.15 Welcome by **Paolo Marchi** and **Claudio Ceroni**
- 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** (Pizzeria Clementina, Fiumicino – Rome; Futura Pizzeria, 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)

11.00 *Agriculture, sustainability ad productive freedom:* **Eleonora Masseretti** (President Terranostra Lombardia), **Giuseppe Sporniero** (Student Bocconi University and Event Area Starting Finance Club Bocconi), **Grazia Boccacci** (SMM and Volunteer Fondazione Cotarella)
15.00 *Freedom, Restriction Health: the relationship between science and culture:* **Camilla Boggiali** (Student Bocconi University and Vice President Starting Finance Club Bocconi), **David Scatolla** (Coordinator Fondazione Cotarella), **Elisabetta Righi** (Nutritionist Biologist Fondazione Cotarella), **Francesca Caproni** (Accountant and Director Gal Trasimeno-Orvietano), **Paolo Vizzari** (Food&Wine Narrator), **Simone Pampanelli** (Director Servizio Nutrizionale, Azienda Ospedaliera Perugia - Nutritionist Centro DAI, Città della Pieve), **Veronica Torricelli** (Psychologist, Psychotherapist Founder Centro NuMeCo - Psychologist Fondazione Cotarella)

PAVILLION HOSPITALITY

BAR EXPERIENCE

12.00 **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**
 10.40 Tribute to **Aimo Moroni**
 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** (Executive Pastry Chef 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** (Pizzeria Clementina, Fiumicino - Rome; Futura Pizzeria, Milan)
 15.20 **Antonio Pappalardo** (La Cascina dei Sapori, Rezzano - Brescia; Inedito, Brescia)
 15.55 **Raffaele Bonetta** (Raf Bonetta Pizzeria, Naples)
 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), **Francesco Monti** (Co-owner Hotel Mediterraneo, Sorrento), **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 **BENESSE: 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 *Venice 2026-2027: the new era of high-end hospitality*: **Alain Bullo** (General Manager Londra Palace Venice), **Christian Zandonella** (General Manager Danieli, A Four Seasons Hotel, Venezia), **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** (Co-Founder Be.Come and Founder Allumeuse), **Alex Obermair** (General Manager NN Group), **Mario Cardone** (Ceo and Co-founder Autentico Hospitality), **Luigi De Santis** (Founder & Managing Director TRUE Event)
- 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: Davide Bertilaccio** (CEO Villa d'Este), **Marco Amato** (F&B Manager Hotel Hassler, Rome), **Riccardo Vannetti** (CMO Gruppo Egnazia Ospitalità Italiana)
- 16.45 *"Wine Tourism"* in partnership with **Food & Wine Italia and Travel + Leisure Italia: Alessandra Boscaini** (Commercial Director Masi Vini), **Roberta Ceretto** (President and Communication Director Ceretto Aziende Vitivinicole), **Federica Fina** (Marketing & Communication Manager Cantine Fina and President Movimento Turismo del Vino Sicilia), **Roberto Protezione** (GM Castelfalfi)

PAVILLION HOSPITALITY

BAR EXPERIENCE

- 14.00 **Antonio Ferrara** (Bar Manager The Bar dell'Aman Venice), **Edoardo Sandri** (Assistant F&B Manager Atrium Bar del Four Seasons - Firenze), **Paola Mencarelli** (Italian Cocktail Weeks Founder & Creative Director)
- 15.15 **Guglielmo Miriello** (Director Mandarin Garden, Milan)
- 16.15 **Giulia Caffiero** (Restaurant Manager Geranium, Copenhagen - Danmark)

Program

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MAIN PARTNER



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** (Professor of Consumer Psychology and Neuromarketing at Iulm University) - in partnership with **IULM**
- 10.30 *The Invisible Ingredient: nourishing longevity through taste* with **Anna Zhang** (Chef and Masterchef Italia winner), **Davide Guidara** (I Tenerumi del Therasia Resort, Vulcanello - Messina), **Diego Narcisi** (Founder La Clarice), **Matteo Berti** (Academic Director Alma), **Matteo Pincella** (Nutritional Biologist and Area Manager International FC e FIGC) - in partnership with **ALMA**
- 11.00 *Talk to be determined* - in partnership with **AIS**
- 11.30 *It's not a Child's Play. Giving Students a Voice for a Sustainable Relationship between Restaurant, School and Home* with **Aya Yamamoto** (CEO Gastronomia Yamamoto, Milan and Ambasciatore del gusto), **Fabio Compagnoni** (CEO & Founder Caff Napoli), **Pasquale Caliri** (Ambasciatore del gusto), **Abraham Nocum** (Student immaginazione e Lavoro) - in partnership with **IMMAGINAZIONE E LAVORO**
- 12.00 *Talk to be determined*
- 12.30 *Talk to be determined* - in partnership with **UNBARRIER**
- 13.00 **BREAK**
- 14.00 *"Talent is enough, Futur has to be built"* with **Federico Lorefice** (Founder Congusto Institute and Director Grande Cucina), **Roberto Di Pinto** (Sine By Di Pinto, Milano), **Marco Pedron** (Marco Pedron Consulting), **Vincenzo Tiri** (Tiri 1957, Acerenza - Potenza) - in partnership with **CONGUSTO INSTITUTE**
- 14.30 *"The Generational Shift in the Italian Agri-Food Businesses"* with **Claudio Stefani** (CEO & Owner Acetaia Giusti), **Cristina Cavalchini Guidobono** (Founder Riso Buono and President Coldiretti Piemonte) and **Marella Levoni** (Director of External Relations and Communication)
- 15.00 *"Cuisine and Personal Branding"* with **Desirée Nardone** (Director & Co-founder Food Genius Academy), **Cristian Cantaluppi**, in partnership with **CAST e FOOD GENIUS ACADEMY**
- 15.30 *"The New Opening Hours of Restaurants in Milan: a Social, Economic and Anthropological Issue"* with **Cesare Battisti** (Ratanà, Milan), **Diego Rossi** e **Pietro Caroli** (Trippa, Milan)

PAVILLION HOSPITALITY

BAR EXPERIENCE

- 14.00 **Valerio Izzo and Anna Candela** (Shub, Sorrento - Naples), **Penelope Vaglini** and **Chiara Degl'Innocenti** (Founders Coqtail), **Alfonso Califano** (Founder 50Spirito Italiano)
- 15.15 to be determined