

SATURDAY 22, FEBRUARY

MAIN STAGE

IDENTITÀ FUTURE, 20 YEARS OF NEW IDEAS IN CUISINE

- 10.30 Welcome by **Paolo Marchi** and **Claudio Ceroni** (Founders of Identità Golose)
- 10.45 Introduction by **Davide Rampello** (Art Director and Curator)
- 10.55 *Improving the creative system of elBullirestaurante*: **Ferran Adrià** (elBullifoundation, Roses - Girona)
- 11.40 *The Chefs' social identities*: **Andrés Torres** (chef Casa Nova – Barcelona, Founder of Global Humanitaria, winner of Basque Culinary World Prize 2024) and **Joxe Mari Aizega** (Director Basque Culinary Center, Donostia)
- 12.00 *Learning the future with* **Luis Marin Mas Sarda** (President AND CEO EMEA - Avolta), **Enrico Cerea** (Da Vittorio, Brusaporto – Bergamo), **Kicco** (Cracking Art Founder), **Maurizio Galimberti** (Photographer), **Francesco Camillo Giorgino "Millo"** (Street Artist)
- 12.45 **BREAK**
- 14.45 Tribute to **Bruno Ceretto** (Co-founder di Ceretto Winery)
- 15.00 Presentation **Bollicine del mondo 2025**
- 16.00 *From restaurant to winery*: **Davide Canina** (I Parcellari, Cuneo), **Federico Graziani** (Fedegraziani, Etna), **Eric Bordelet** (Eric Bordelet, Normandia)
- 16.30 *Enotourism, communication and culture*: **Stevie Kim** (Wine Expert e Managing Partner Vinitaly International), **Cristina Ziliani** (Vice President & Corporate Relations Berlucchi Franciacorta), **Francesca Planeta** (President Planeta Estate), **Roberta Garibaldi** (Tourism Management and Marketing Professor), **Guido Martinetti** and **Federico Grom** (Food & Hospitality Entrepreneurs)

SALA EMERALD 1

IDENTITÀ DI FORMAGGIO

(in partnership with Consorzio del Parmigiano Reggiano)

- 11.15 **Riccardo Gaspari** (SanBrite, Cortina d'Ampezzo - Belluno)
- 12.00 **Paolo Griffa** (Paolo Griffa at Caffè Nazionale, Aosta)
- 12.45 **Andrea Antonini** (Imàgo at Hotel Hassler, Rome)
- 13.30 **BREAK**
- 15.15 **Anisia Cafiero e Pasquale De Biase** (Ausa, Isernia)
- 16.00 **Fabio Abbattista** (Abba, Milan)
- 16.45 **Massimiliano Mascia** (San Domenico, Imola – Bologna)

SALA EMERALD 2

IDENTITÀ DI PIZZA

(in partnership with Latteria Sorrentina)

- 11.15 **Simone Padoan** (I Tigli, San Bonifacio – Verona)
- 12.00 **Luca Pezzetta** (Clementina, Fiumicino – Rome) and **Pier Daniele Seu** (Seu Pizza Illuminati and TAC – Thin and Crunchy, Rome)
- 12.45 **Richard Abou Zaki** and **Emanuele Mennella** (Controluce, Porto Sant'Elpidio - Fermo)
- 13.30 **BREAK**
- 15.15 **Diego Vitagliano** (Diego Vitagliano Pizzeria, Naples)
- 16.00 **Carla Ferrari** (Pizza Cosy, France and Réunion Island)
- 16.45 **Franco Pepe** (Pepe in grani, Caiazzo – Caserta)

SATURDAY 22, FEBRUARY

SPAZIO ARENA

SPECIALE OSPITALITÀ

- 13.15 *The crucial role of luxury brands in the hospitality sector:* **Andrea Dori** (Head of Hospitality at Herita Luxury Hospitality expert and advisor), **Vincenzo Falcone** (General Manager Bvlgari Rome), **Diego Roggero** (General Manager Portrait Milan) and **Simone Giorgi** (General Manager Park Hyatt Milan)
- 14.15 *Talent and Education: the motivation boost and the heritage value:* **Stefania Lazzaroni** (General Director of Altagamma, Foundation bringing together almost 120 brands of Italian excellence), **Antonello Buono** (General Manager Borgo dei Conti, Perugia), **Gianluca Borgna** (Director of Grand Hotel Alassio - Savona) and **Max Musto** (General Manager Four Seasons Florence)
- 15.15 *The future of hospitality and tourism: technology, trends and forecast:* **Federica Damiani** (Area Director Italy The Leading Hotels of the World, Ltd.), **Cav. Lav. Nardo Filippetti** (President of Lindbergh Hotels) and **Mauro Santinato** (President of Teamwork and Founder of Hospitality Day)
- 16.15 *Destination hotel: sustainability, impact on the territory, deseasonalisation:* **Pietro Irollo de Lutiis** (Owner Furore Grand Hotel and La Medusa Dimora di Charme), **Adda Attanasio** (Director of Sales and Operations Vetera Matera), **Vittoria Ferragamo** (Sustainability and Special Projects Manager Il Borro - Arezzo), **Stefano Gaiofatto** (Hotel Manager, Boutique Hotel Stresa), **Raphael Kaminsky** (Hotel Manager Villa Petriolo, Cerreto Guidi - Florence)

BAR EXPERIENCE

- 14.00 **Laura and Agung Prabowo** (Penicillin, Hong Kong, n.24 The 50 Best Bars Asia)
- 15.30 **ABi El Attaoui** (Ceresio 7, Milan)

MAIN PARTNER



SUNDAY 23, FEBRUARY

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IDENTITÀ FUTURE, 20 YEARS OF NEW IDEAS IN CUISINE

- 10.30 Welcome by **Paolo Marchi** and **Claudio Ceroni** with **Roberto Jr. Wirth**, **Veruschka B. Wirth**, **Marco Amato** and **Andrea Antonini** (Hassler, Rome)
- 10.45 **Massimiliano Alajmo** (Le Calandre, Rubano - Padua) and **Corrado Assenza** (Caffè Sicilia, Noto - Siracusa)
- 11.30 **Cinzia De Lauri** and **Sara Nicolosi** (Altatto, Milan) and **Davide Guidara** (I Tenerumi del Therasia Resort, Vulcanello - Messina)
- 12.10 **Jeremy Chan** (Ikoyi, London)
- 12.40 **BREAK**
- 14.15 **Janaina Torres** (À Brasileira, Bar Da Dona Onça, A Casa do Porco - San Paolo, Brazil)
- 14.50 *The food industry as driving force of del business alberghiero:* **Cinzia Primatesta Cannavacciuolo** (Cannavacciuolo Group), **Luana Mazzega** (Palazzo Venart, Venice), **Mariella Organi** (Madonnina del Pescatore, Senigallia - Ancona), **Alessia Meli** (Palazzo Ripetta, Rome) and **Valentina Picca Bianchi** (Deputy Vicepresident ANBC-FIPE)
- 15.30 **Tommaso Zoboli** (Patrizia, Modena)
- 16.00 **Nicolai Nørregaard** (Kadeau, Copenhagen)
- 16.30 **Marco Ambrosino** (Sustanza, Naples)
- 17.00 **Giancarlo Perbellini** (Casa Perbellini 12 Apostoli, Verona)

SALA EMERALD 1

IDENTITÀ DI PASTA

(in partnership with Pastificio Felicetti)

- 11.15 **Omaggio a Davide Scabin**
- 11.25 **Norbert Niederkofler** (Atelier Moessmer, Brunico - Bolzano)
- 12.10 **Antonio Biafora** (Hyle, San Giovanni in Fiore - Cosenza)
- 12.55 **Andrea Berton** (Ristorante Berton, Milan)
- 13.40 **BREAK**
- 14.40 **Cristina Bowerman** (Glass Hostaria, Rome)
- 15.25 **Salvatore Bianco** (Hotel Eden, Rome)
- 16.10 **Karime Lopez e Takahiko Kondo** (Gucci Osteria da Massimo Bottura, Florence)
- 16.55 **Davide Di Fabio** (Dalla Gioconda, Gabicce Monte - Pesaro-Urbino)

SALA EMERALD 2

IDENTITÀ DI LIEVITATI

(in partnership with Acqua Panna - S. Pellegrino)

- 11.15 **Francesco Capece** (Confine, Milan)
- 12.00 **Roberta Esposito** (La Contrada, Aversa - Caserta and Marita, Rome)
- 12.45 **Gabriele Dani** (Bottega Dani, Cecina - Livorno)
- 13.30 **BREAK**

SALA EMERALD 2

IDENTITÀ VEGETALI

- 15.15 **Sauro Ricci** and **Raffaele Minghini** (Joia, Milan)
- 16.00 **Irina Steccanella** (Irina Trattoria e Pizzeria, Savigno - Bologna)
- 16.45 **Caterina Ceraudo** (Dattilo, Strongoli - Crotone)

SUNDAY 23, FEBRUARY

SPAZIO ARENA

GOLOSI DI IDENTITÀ

(in partnership with Fondazione Cotarella)

- 11.15 *Peasant cuisine and fine dining for the Made in Italy*: **Paolo Marchi** (Creator, founder and curator Identità Golose), **Massimiliano Alajmo** (Le Calandre, Rubano – Padua), **Corrado Assenza** (Caffè Sicilia, Noto - Siracusa), **Paolo Vizzari** (Food Narrator), **Diego Scaramuzza** (Farmer Chef Responsible for cooking classes at Terranostra Campagna Amica), **Luigi Scordamaglia** (CEO Filiera Italia), **Dominga Cotarella** (President Terranostra Campagna Amica), **Ettore Prandini** (President Coldiretti), **Valentina Bisti** (Rai Journalist)
- 12.15 **BREAK**
- 13.30 *Golosi di biologico: "Correct and healthy lifestyles. The people's well-being"*: **Cinzia Myriam Calabrese** (Nutritionist), **Enrico Bartolini** (Chef and Entrepreneur), **Francesco Fratto** (Senior expert of agricultural diversification and multifunctionality), **Maria Letizia Gardoni** (President Associazione imprese biologiche e biodinamiche Coldiretti), **Simone Pampanelli** (Nutrition Specialist at Perugia Hospital), **Dominga Cotarella** (President Terranostra Campagna Amica), **"Young people talk about themselves"** (Fondazione Cotarella)
- 15.00 *Golosi di bellezza: "Traveling throughout Italy, Agriculture and Tourism"*: **Francesca Caproni** (GAL Trasimeno Orvietano Director), **Eleonora Masseretti** (President Terranostra Lombardia), **Caterina Ceraudo** (Dattilo, Strongoli - Crotone), **Antonia Klugmann** (L'Argine a Vencò, Dolegna del Collio - Gorizia), **Andrea Sfascia** (Agricultural Entrepreneur), **"Young people talk about themselves"** (Fondazione Cotarella), **Silvia Meloni** (Vice President Love Italian Food), **Tiziana Torelli** (Agricultural Entrepreneur), **Paola Terenziano** (Urbani tartufi), **Vittorio Dall'Aglia** (FIPE, President Ascom)

BAR EXPERIENCE

- 12.30 **Umberto Oliva**
- 14.00 **Fabio Benjamin Cavagna** (1930 Cocktail Bar, Milan, n°50 The World 50 Best Bars), **Giorgio Nisoli** (Tripstillery, Milan) and **Carlo Felice Dall'Asta** (Iter, Milan)
- 16.00 **Rodrigo Urraca** and **Marco Di Batista** (Handshake Speakeasy, Mexico City, n°1 The World's 50 Best Bars 2024)

SUNDAY 23, FEBRUARY

CLUSTER OSPITALITÀ

(in partnership with Travel + Leisure Italia)

- 12.00 *Tailor-Made Experience in hotels to create lasting memories:* **Silvio Vettorello** (General Manager Passalacqua and Grand Hotel Tremezzo), **Stefano Plotegher** (CEO Hotel Palace Merano), **Graziella Arba** (General Manager Castel Monastero), **Davide Macaluso** (F&B Manager Grand Hotel Principe in Piedmont, Viareggio)

CLUSTER OSPITALITÀ

WELLNESS CONFERENCE BY IDENTITÀ GOLOSE

- 13.00 *Healty Cuisine: from table to Spa: how to taste the cuisine of well-being in a Wellness destination, between prevention, detox and longevity,* **Dott. Max Mayrhofer** (Scientific Director Palace Merano), **Simona Salvini** (Communication Grand Hotel Des Iles Borromeés), **Salvatore Quarto** (Executive Chef Terme di Saturnia Natural Spa & Golf Resort),
- 13.50 *Wellnes-oriented Gourmet Cuisine: how an important restaurant within the Luxury Hospitality can offer an unforgettable experience of truly wellbeing;* **Heros De Agostinis** (Executive Chef Ristorante Ineo, Anantara Palazzo Naiadi Roma, in collaboration with Tomi Dasovic, Spa Cluster), **Angelo Didonna** (Executive Chef Preidlhof Med Spa Destination Naturno), **Pasquale Giordano** (Executive Chef Excelsior Palace Hotel Rapallo)
- 14.40 *Natural Wellbeing-based Cuisine: how to combine a sustainable cuisine with a green destination, between vegetable garden, nature and Spa,* **Tommaso Luongo** (Executive Chef Vegetable Restaurant Corbezzolo at Botania Relais Ischia), **Stefano Pinciaroli** (Executive Chef Villa Petriolo) and **Giovanna Pennestri** (Spa Manager Villa Petriolo), **Annamaria Acquaviva** (Dietist, Nutritionist and Pharmacist at Palazzo di Varignana)

CLUSTER OSPITALITÀ

(in partnership with Travel + Leisure Italia)

- 15.30 *Sustainability and Innovation: creating a responsible tourism for the future:* **Bianca Passera** (President Gruppo LarioHotels), **Vito Spalluto** (Managing Director 7Pines Resort Sardinia), **Biagio Spagnuolo** (CEO Bema Group)
- 16.30 *The Renaissance of Rome and the evolution of luxury hospitality,* **Andrea Ronchetti** (General Manager Casa Monti Roma), **Margaux Lombard De Huertas** (Director of Culture & Entertainment The Rome Edition), **Mauro Vinci** (Managing Director Radisson Hotels Italy), **Daria Triolo** (Director of Marketing & Communication Anantara Palazzo Naiadi Rome Hotel)

MONDAY 24, FEBRUARY

MAIN STAGE

IDENTITÀ FUTURE, 20 YEARS OF NEW IDEAS IN CUISINE

- 10.45 Welcome by **Paolo Marchi** and **Claudio Ceroni** (Founders Identità Golose)
- 10.50 *I 50 Best 2025 arrive in Italy:* **William Drew** (Director of Content The World's 50 Best Restaurants) and **Eleonora Cozzella** (Editor in chief Il Gusto) with **Paolo Marchi** (Creator, founder and curator Identità Golose)
- 11.00 *Never full of success:* **Antonino Cannavacciuolo** (Villa Crespi, Orta San Giulio – Novara), **Mauro Colagreco** (Mirazur, Mentone – France) e **Davide Oldani** (D'O, Cornaredo – Milan)
- 11.40 **Antonia Klugmann** (L'Argine a Vencò, Dolegna del Collio – Gorizia)
- 12.15 **Aitor Arregi** (Elkano, Getaria – Spain)
- 12.50 **Andreas Caminada** (Schloss Schauenstein, Fürstenau - Swiss)
- 13.20 **BREAK**
- 14.50 Afternoon Opening by **Paolo Marchi** e **Claudio Ceroni** (Founders Identità Golose)
- 15.00 **Niko Romito** (Reale, Castel di Sangro – L'Aquila)
- 15.35 **Isabella Potì** and **Floriano Pellegrino** (Bros', Lecce)
- 16.05 **Carlo Cracco** and **Luca Sacchi** (Cracco in Galleria, Milan)
- 16.40 **30 years of Osteria Francescana: passion, dedication, hard work and... a big family**

SALA EMERALD 1

IDENTITÀ DI PESCE

- 10.45 **Moreno Cedroni** (Madonnina del Pescatore, Senigallia – Ancona)
- 11.30 **Hirotohi Ogawa** (All Japan Sushi Association Suhi Skills Institute, Director General Examiner, Japanese Cuisine Goodwill Ambassador)
- 12.15 **Valentina Rizzo** (Farmacia dei Sani, Ruffano – Lecce)
- 13.00 **BREAK**
- 14.15 **Vania Ghedini** (Oro at Hotel Cipriani, Venice)
- 15.00 **Jacopo Ticchi** (Da Lucio, Rimini) and **Marco Visciola** (Il Marin at Eataly Genoa, Genoa)
- 15.45 **Gianfranco Pascucci** (Pascucci al Porticciolo, Fiumicino – Rome)

SALA EMERALD 2

IDENTITÀ DI FARINA

(in partnership with Molino Casillo Altograno)

- 10.45 **Ernst Knam** (Knam, Milan)
- 11.30 **Salvatore Bianco** (Hotel Eden, Rome)
- 12.15 **Alessandro Lo Stocco** (Maestro pizzaiolo and Pizza Brand Ambassador)
- 13.00 **BREAK**
- 14.00 **Salvatore Vullo** (Bakery Brand Ambassador) and **Francesco Arena** (Panificio Francesco Arena, Messina)
- 14.45 **Felice Sgarra** (Casa Sgarra, Trani)
- 15.30 **Roberto Davanzo** (Bob Alchimia A Spicchi, Montepaone – Catanzaro)

MONDAY 24, FEBRUARY

SPAZIO ARENA

- 11.15 *New restaurant concepts:* **Paulo Airaud** (Amelia, San Sebastian – Spain), **Davide Marzullo** (Trattoria contemporanea, Lomazzo – Como), **Richard Abou Zaki** (Retrosцена, Porto San Giorgio – Fermo), and **Christian Milone** (Trattoria Zappatori, Pinerolo – Turin)
- 12.10 *Technological Innovation and Sustainable Future:* **Andrea Altinier** (Communication Irinox), **Enrico Berto** (Owner and CEO Berto's), **Mario Moretti** (CEO Moretti Forni) and **Carlos Manuel Veloso dos Santos** (General Director Amorim Cork Italia)
- 12.55 *Hotel, restaurants and spa: when design is synonym with hospitality:* **Angelica Federici** (Patron, Creative Director and Food & Beverage Manager Palazzo Talia, Rome), **Giorgio Visentin** (Project Manager MMA Projects), **Federico Spagnulo** (Founding Partner Spagnulo & Partners), **Daniela Baldo** (Founding Partner COO Studio Marco Piva), **Maria Pia Bettiol** (Bettiol Architecture) and **Gabriele Gascón** (Founder & Creative Director di Gascón – The Italian Hotel & Clinic Signature)
- 13.40 **BREAK**
- 15.00 *Learning Innovation with:* **Joxe Mari Aizega** (Basque Culinary Center Director), **John Regefalk** (Head of Culinary Innovation, Basque Culinary Center - San Sebastián), **Jessica Rosval** (Al Gatto Verde, Modena), **Alberto Gipponi** (Ristorante Dina, Gussago – Brescia) and **Andrea Tortora** (AT Pâtissier)

BAR EXPERIENCE

- 13.30 **Giovanni Allario** (Moebius, Milan, n°38 The World's 50 Best Bars 2024)
- 15.30 **Patrick Pistolesi** (Drink Kong, Rome, n° 33 The World's 50 Best Bars 2024)