

WELLBEING, REGIONAL CUISINE AND THE CHEFS OF THE FUTURE: THE 14th ITALIAN CUISINE WORLD SUMMIT KICKS OFF ON 7 NOV 2023

DUBAI, UAE, October 24, 2023 /EINPresswire.com/ -- The 14th edition of the Italian Cuisine World Summit will kick off in Dubai on the 7th of November 2023. The Summit is the longest-running event promoting Italian cuisine, restaurants and made in Italy food and wine in the world.

“The aim of the Summit, which also celebrate 10 years in Dubai, is to promote 12 of best Italian Restaurants in Dubai and their Chefs, who will host 12 Michelin starred Master Guest Chefs from Italy”, says Rosario Scarpato, the founder and director of the event.

The 2023 edition of the Summit focuses on Italian regional cuisine: “The true soul of Italian cuisine” is the international Manifesto - Appeal being launched for the event, whose first signatories are the chefs of the Summit. Participating restaurants will have special regional dishes during the period of the Summit. The entire Gala Dinner (Palazzo Versace 7 November 2023), prepared by all participating chefs, will contain only dishes of the Italian regional cuisine.

The Summit is also part of the 7th Italian Cuisine in the World week, promoted by the Italian Government, which this year is dedicated to wellbeing. The theme of the Week is “At the table with Italian Cuisine: health with taste” will be also celebrated by the Summit at the Gala Dinner, where the chefs will use only purified Italian seawater (by Masserie di Mare) to season their dishes. Seawater is a powerful natural ally of human wellbeing. Cooking with seawater, by such a large number of Michelin starred chefs, is definitely a world first.

Food, future and wellbeing are strictly connected. The Italians always knew it. The Gala Dinner



14th ITALIAN CUISINE WORLD SUMMIT
2013 - 2023 SEASON
DUBAI 10 YEARS 2013 - 2023
Dubai
From 7 November 2023

THE PROGRAM

07 November 19:30
SUMMIT GALA NIGHT
IN PRAISE OF REGIONAL CUISINE AND WELLBEING AT THE TABLE
The 25 talented chefs of the Summit, 12 of them Michelin starred from Italy, cook the first dinner ever using seawater (Masserie di Mare) and celebrate the true soul of Italian cuisine.

8 November From 17:00
THINK OUT OF THE BOX - THINK PUGLIA
THE FUTURE OF THE ITALIAN RESTAURANT (OUTSIDE OF ITALY)
Belavita Lounge - Grand Millennium Hotel Business Bay
Afterhours Speciality Food Festival
Trade show, food & beverage tastings, workshops demos.
Master Guest Chef: Felice Lo Basso, Felix, Milan*

8-11 November From 19:30
THE SUMMIT IN THE BEST ITALIAN RESTAURANTS OF DUBAI
AMENSI RESTORAN | Casa Mia | CUCINA | EATALY | SOCIAL
VERE | TORINO SUBITO | TRATTORIA | The Italian Club

14th Italian Cuisine World Summit Program

will be a tribute to the first cookbook ever printed in the world, Italian recipes, which not by chance was titled “Of indulgence and good health” (De honesta voluptate and valetitudo by Platina, 1474)

The most updated and contemporary version of Platina’s legacy, however, will be “LA GRANDE CUCINA DEL BENESSERE” (The great Italian cuisine of wellbeing), two special dinners (9-10 November 2023) promoted by the Summit at Armani / Ristorante, signed by Heinz Beck, chef of La Pergola – Rome (Italy), 3 Michelin stars, <https://romecavalieri.com/la-pergola/> and director of the Palazzo Fiuggi, cookery school. <https://www.palazzofiuggi.com/mind-body-and-soul-retreat/food-as-medicine-detox-retreat> and Giovanni Papi, chef of Armani/Ristorante, 1 Michelin star.

“Healthy food, yummy” is a real trend, which combines well-being at the table with the pleasure of the palate, with a nod to fitness”, adds Patrizia Marin, Media Ambassador of this Summit’s edition and creator of a healthy yummy food concept on Kite Beach, the most beloved beach in Dubai: the Majlis Marco Polo has satisfied for years the palates of athletes with attention to calories, without forfeiting flavor and using strictly Italian ingredients. Patrizia Marin and Rosario Scarpato recently created the “Dubai Foodies Club”, a network of good food enthusiasts, which will be inaugurated in the occasion of the Summit.

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Chef Heinz Beck & Chef Giovanni Papi

The Summit has many other exciting events as per the attached program.

PARTICIPATING RESTAURANTS

Armani/Ristorante; Bella- Grand Millennium Hotel Business Bay; Capital Club; Casa Mia – Le Meridien Airport; Cucina – Marriott Resort The Palm; Eataly at the Beach; Social – Waldorf Astoria The Palm; Torno Subito – W the Palm; Trattoria Toscana – Madinat Jumeirah; Vanitas – Palazzo Versace; Vero – Hilton JBR

MASTER GUEST CHEFS

Heinz Beck, La Pergola*** Roma - Marco Bottega, Aminta* Genazzano (RM) - Nicola Cavallaro, Un Posto a Milano - Domenico Iavarone, Josè* Torre Del Greco (NA) - Felice Lo Basso, Felix* Milano - Fumiko Sakai, Palazzo Seneca* Norcia (PG) - Maria Grazia Soncini, La Capanna di Eraclio* Codigoro (FE) - Giuseppe Stanzione, Glicine* Amalfi (SA) - Francesco Stara, Fradis Minoris* Pula (CA) - Luigi Lionetti, Le Monzù* Capri - Ciro Sicignano, Lorelei* Sorrento - Alessandro Tormolino, Sensi* Amalfi (SA); Andrea Tumbarello, Don Giovanni (Madrid)



Rosario Scarpato, Patrizia Marin, Persiana Dulo and some VIPs

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