

# World Week of Italian Cuisine in the US

NOVEMBER 15-21, 2021

For centuries, Italian cuisine has brought people together both inside and outside of the kitchen. Join us for a week-long exploration of the wonders of Italian cooking, food, diet and more. The schedule below outlines the series of events taking place around the country. Follow the **Italian diplomatic network** in the USA on social media for more information.



## NOVEMBER 12, 2021

### DALLAS

PROMOTIONAL EVENT "ALL YOU CAN EATALY"

*In cooperation with Eataly Dallas*

IN-PERSON EVENT

## NOVEMBER 14, 2021

### LOS ANGELES

"Sustainability of leftover pasta", Cooking Class with Jury

*In cooperation with Eataly LA, Accademia Italiana della Cucina, Italian Trade Agency*

[LEARN MORE](#)

### DETROIT, 3:30 PM EST

Webinar "From Food Waste to Healthy Diets" with Prof. Andrea Segre' (University of Bologna)

*In cooperation with Dante Alighieri Society Michigan*

[VIRTUAL REGISTRATION](#)

### HOUSTON

Risotto Festival

*In cooperation with the Houston Design Center*

IN-PERSON EVENT

## NOVEMBER 15, 2021

### HOUSTON

"Amaro, Liqueurs & Olive Oil", Extraordinary Italian tasting

*In cooperation with Italy-America Chamber of Commerce South Central*

IN-PERSON EVENT

### DETROIT, CARMELA CULINARY CENTER

6:30 PM EST

Food Demonstration with Chef Anthony Lombardo, John Vermiglio, James Rigato and Mark Camaj

BY INVITATION ONLY

### LOS ANGELES

Cooking Jury and Eataly Award Ceremony for the sustainable pasta al forno.

STREAMED ON FACEBOOK & INSTAGRAM FROM EATALY LA

## NOVEMBER 16, 2021

### CHICAGO, 11:00 AM-12:00 PM CT

Americans in Italy, or How Three Plants from the New World Changed Italian Cuisine with Prof. David Gentilcore

*In cooperation with University of Wisconsin, Madison*

[VIRTUAL REGISTRATION](#)

### NEW ORLEANS

"Exploring Olive Oil in Cocktails and Beyond", Extraordinary Italian tasting

*In cooperation with Italy-America Chamber of Commerce South Central*

IN-PERSON EVENT



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## NOVEMBER 16, 2021 (CONT.)

### LOS ANGELES

Premiere of the documentary: "La Cucina Italiana in Los Angeles, An Italian and American Story"

*In cooperation with IAMLA, Italian American Museum of Los Angeles*

**BY INVITATION ONLY**

### SAN FRANCISCO, 11:30 AM PST

Webinar on Brunello di Montalcino with Leslie Rosa and David Cilli

**VIRTUAL EVENT**

### LOS ANGELES

Workshop on: "Traditional Tuscany: Ribollita"

*In cooperation with Lingua Viva and Eataly LA*

**BY INVITATION ONLY**

### NEW YORK

Workshop on the Mediterranean diet with Antonino De Lorenzo (University of Rome Tor Vergata), Louis J. Aronne (Weill-Cornell Medical College), Luca Miele, (Policlinico Universitario Agostino Gemelli), Monica Fornier (Memorial Sloan Kettering Center), Maria Teresa Carpino (Associazione Pancrazio).

*Organized by the Italian Cultural Institute and the Consulate General of Italy in cooperation with Accademia Italiana della Cucina, IACE, Scuola d'Italia, ISSNAF, Associazione Pancrazio*

**RECORDED AND BROADCAST ON STANZE ITALIANE**

**BY INVITATION ONLY**

### BOSTON

Event "Il Gusto della Sostenibilità"

A culinary journey into the traditions of Italian cuisine with a focus on environmental sustainability and authenticity of Italian food.

*In collaboration with Eataly-Boston and Enit*

**IN-PERSON EVENT**

## NOVEMBER 17, 2021

### CHICAGO, 10:00 AM–11:00 AM CT

"A Short History of Spaghetti with Tomato Sauce" with Prof. Massimo Montanari (Università di Bologna) and Laila Tentoni (Presidente Casa Artusi)

*In cooperation with University of Wisconsin, Madison and Casa Artusi*

**VIRTUAL REGISTRATION**

### LIVE FROM BOLOGNA, ITALY

**12:30 PM EST | 6:30 PM CET**

Power of Food, Power of Hospitality

Massimo Bottura in conversation with Massimo Bergami and, connecting from New York, Fabio Parasecoli

*Hosted by Mast Foundation, Livestream from Bologna, Italy*

**VIRTUAL EVENT**

### MIAMI

"Celebrating the Italian Cuisine. Tradition and Innovation in Promoting Sustainable Food Practices."

Masterclass on the Italian pastry by Patisserie Chef Roberto Lestani, Matteo Cutolo, Claudia Mosca

*In cooperation with Miami Dade College Culinary Institute*

**IN-PERSON**

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## NOVEMBER 17, 2021 (CONT.)

### SAN FRANCISCO, 6:00 PM PST

Webinar “Innovation and sustainability in the agri-food sector” with Michelle Sisson (Apeel Sciences), Pietro Bonanno (Italian Community Services), Greg Dresher (Culinary Institute of America). Moderator: Chiara Cecchini (Future Food Institute)

*In cooperation with Future Food Institute*

**VIRTUAL EVENT**

### BATON ROUGE

Nana’s Creole Italian table, Recipes and stories from Sicilian New Orleans

*In cooperation with Italy-America Chamber of Commerce South Central*

**IN-PERSON EVENT**

### NEW ORLEANS

Promotion of the Italian Cuisine

“Tradition and perspectives of Italian cuisine: awareness and enhancement of food sustainability.”

*In cooperation with American Italian Cultural Center*

**IN-PERSON EVENT**

### LOS ANGELES

Workshop on: “True Ravenna: Maltagliati al sugo scappato”

*In cooperation with Lingua Viva and Eataly LA*

**BY INVITATION ONLY**

### NEW YORK, 11/17–11/19

“Laboratori del gusto: The Mediterranean Diet in schools”  
*Organized by the Italian Cultural Institute and the Consulate General of Italy in cooperation with Associazione Pancrazio, IACE and Accademia Italiana della Cucina*

**IN-PERSON EVENT**

## NOVEMBER 18, 2021

### LOS ANGELES

Chocolate Tasting with Chef Ale Gambini

*Organized by Accademia Italiana della Cucina and Ristorante La Puglia*

**BY INVITATION ONLY**

### LOS ANGELES

Webinar on Italian Pastry Tradition, “The story of Matilde Vicenzi” Followed by a demo on how to prepare a Thanks-giving Tiramisu with Chef Ale Gambini

*In collaboration with Eataly LA and Matilde Vicenzi. Live from Eataly LA.*

**VIRTUAL REGISTRATION**

### SAN FRANCISCO

2nd Edition of the “Carol Field” award

*In cooperation with Food for Soul, Farming Hope, Accademia della Cucina Italiana*

**IN-PERSON EVENT**

## NOVEMBER 19, 2021

### WASHINGTON, 10:00 AM EST

Webinar on “the importance of the tradition and food sustainability in the modern Italian cuisine” and on “The protection of the Italian food brands in the USA” for High School students and University students of Italian language.

With Amy Riolo, best-selling author and Mediterranean Diet advocate and Gen. Salvatore Russo, Attache’ of the Guardia di Finanza of the Embassy of Italy

**VIRTUAL EVENT**

### WASHINGTON, 11:00 AM EST

Webinar “Food and Sustainability” Opened by Ambassador Zappia and Alexious Butler (Acting Deputy Assistant Administrator, USAID’s Bureau for Resilience and Food Security), with Sara Roversi (President Future Food Institute), Chef Cristina Bowerman (President of “Ambasciatori del Gusto”), Lara Gilmore (President, Food for Soul), Laura Maria Ferrari (President of Ferrari Giovanni Industria Casearia and Counselor of the Consortium for the Protection of Grana Padano), Laurel Evans (food blogger). Moderator: Riche Holmes Grant (Entrepreneur and Lifestyle Content Creator).

*In cooperation with Future Food Institute & Ambasciatori del Gusto*

**VIRTUAL EVENT**



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## NOVEMBER 20, 2021

### BOSTON

Event on sustainability and the Mediterranean diet  
Dedicated to the health benefits of the regional cuisine that  
is based on sustainable products, while promoting steward-  
ship of the land and supporting local farmers.

**IN-PERSON EVENT**

### PHILADELPHIA

“The Culture of Food: Roots and Territory”

*Together ismo Il Tesoro, ALTOMONTE food, Rajant*

**VIRTUAL EVENT**

## NOVEMBER 21, 2021

### LOS ANGELES

Exclusive dinner, organized by Accademia Italiana della  
Cucina and ITA at the Terra Restaurant

**BY INVITATION ONLY**

## WEEK-WIDE INITIATIVES

### WASHINGTON, 11/15–11/21

Mercati Italiani: Torino | Firenze | Palermo

A series of documentaries on Italian food markets.

**VIRTUAL EVENT**



### NEW YORK, 11/16–11/26

“Edo, Ergo sum”, Francesco Tonelli’s photo exhibition.

A Journey of Italian Food through Colors and Flavors

*Organized by the Consulate General of Italy and the Italian Cultural  
Institute*

@IIC NY

**IN-PERSON EVENT**

### SAN FRANCISCO, 11/15–11/21

Special Italian menus offered at participating restaurants  
of the Bay Area

*In cooperation with Accademia della Cucina Italiana*

**LEARN MORE**

### SAN FRANCISCO, 11/15–11/20

“Italy by ingredient” with Chef Viola Buitoni

**IN-PERSON EVENT**

### WASHINGTON DC, NEW YORK, MIAMI, HOUSTON, LOS ANGELES, CHICAGO, 11/15–11/21

“Il Tagliere Italiano” Cheese & Salumi Board

**IN-PERSON EVENT**

### LOS ANGELES, 11/15–11/21

Special offers on Italian products @ Eataly Los Angeles

If you visit Eataly LA’s marketplace, you can become eligible  
to participate in a raffle offered by ENIT – Italian National  
Tourist Board for a stay in Lake Como.

**IN-PERSON EVENT**

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IN COLLABORATION WITH



Consulate General of Italy  
**Boston**

Consulate General of Italy  
**Chicago**

Consulate of Italy  
**Detroit**

Consulate General of Italy  
**Houston**

Consulate General of Italy  
**Los Angeles**

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**New York**

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