

Saturday, 20 January

Dedicated to:

New trends in your gelato shop

Gelato is protagonist of new combination and new presentation modalities without neglecting the tradition and the value of locale receipts.

10:00

The simplification of excellent gelato

We extend the range of our products in our gelato shop with simple products of high-quality, in an innovative way like fiber gelato: a gelato without cream prepared at low temperature

Show making by Fabiano D'Urso, Gelateria D'Urso, Pesaro

11.30

The gastronomic sorbet

Tomato sorbet, basilic and olive oil served with burrata cheese on rice wafers

Show making by Rosario Nicodemo from Gelateria Roma's, Rome

13.00

A delicious desert

Truffle gelato and umbrian chocolat

Show making by Alessandro Crispini from Gelateria Crispini, Spoleto

14.30

Umbrian Flavours

Zabaione gelato garnished with the famous red umbrian wine: the Sagrantino di Montefalco

Show making by Alessandro Crispini from Gelateria Crispini, Spoleto

16.30

Perfect Sandwich – Gelato from the Abruzzi

Sorbet of artisan beer with hops from Atri (Abruzzo) served with smoked casereccio bread, iceberg salad, ham from Abruzzo grilled and composed with sweet peppers from Altino

Show making by Ida Gabriela Di Biaggio from Gelateria Novecento, Pescara

Sunday, 21 January

Dedicated to:

Gelato as main element in drinks

Gelato is entering the world of drinks as frozen alternative of cocktail receipts or a sorbet that highlights the taste of a cocktail, giving rise to new and unexpected sceneries.

10.00

Frozen Gelato

Almond and basilic sorbet served with Gin Mare and tonic water - a drink also people with lactose intolerance can enjoy

Show making by Ida Gabriela Di Biaggio, Gelateria Novecento, Pescara

11.30

Giostra D'Alcol

*A cocktail that highlights the drinks Barbera d'Asti, Campari and Cedrata Tassoni.
Served with chocolate and cheese gelato.*

Show making by Ida Gabriela Di Biaggio, Gelateria Novecento, Pescara

13.00

A cocktail becomes a gelato

Mojito Cocktail becomes a sorbet

Show making by Cinzia Otri, Gelateria Della Passera, Florence

14.30

A Gelato for strolling

An Aperol Spritz Cocktail you can sip as an ice lolly while strolling

Show making by Cinzia Otri, Gelateria Della Passera, Florence

16.30

It's cocktail time!

Cocktail Fury of the Panda served with chocolate gelato

Show making by Cinzia Otri, Gelateria Della Passera, Florence

Monday, 22 January

Dedicated to:

Gelato in the coffee bar

Gelato can be eaten at any time of the day in the coffee bar – as side dish for breakfast in the morning until the evening for having a drink after work.

10.00

Reinterpretation of the Sicilian breakfast

Coffee sorbet served with a Croissant

Show making by Cinzia Otri, Gelateria Della Passera, Florence

11.30

It's always tea time

Tea sorbet with biscuit

Show making by Cinzia Otri, Gelateria Della Passera, Florence

13.00

A traditional dessert from Florence

Crema flavoured with Vin Santo served with Cantucci di Prato

Show making by Cinzia Otri, Gelateria Della Passera, Florence

14.30

Venetian Tiramisù

Tiramisù Gelato following strictly the traditional venetian receipt served in fragments

Show making by Guido Zandonà, Gelateria Ciokkolatte, Padua

16.30

A delicious snack

Vicenzian zabaione gelato, refined with white passito wine IGT Dulcis from the winery Cavazza and garnished with Maranei biscuits from the vicenzian company

Loison

Show making by Guido Zandonà, Gelateria Ciokkolatte, Padua

Tuesday, 23 January

Dedicated to:

Gastronomic gelato

Gelato in the restaurant's menu: served on a plate as dessert for finishing the meal or as salted variation for finding new consistencies and innovative combinations.

10.00

Italico Gourmet Gelato

The salted variation of the Italico gelato flavour with ricotta cheese from Pizzoli, figues from Villapiana caramelised with Torcolato and Taralli from Puglia, anchovys from Cetrara and garnished with tomato sprinkles

Show making by Giuseppe Laterza, Bar Minguccio Palagiano, Francesco Dioletta, Bar Duomo and Guido Zandonà, Gelateria Ciokkolatte

11.30

Show making by Federazione Italiana Gelatieri, Nicola Pieruccini and his team

13.00

Gelato as Slow Food

Caciocavallo di Ciminà Gelato, passion fruit, salmon and green Carolea olives from Rossano Calabro served on a wafer of parmigiano cheese

Show making by Gaetano Vincenzi, Gelateria Barbarossa, Davide Destefano, Gelateria Cesare with the participation of Antonio Battaglia, executive chef Villa Chiringuito Cannitello

14.30

Cheese, cured pork and bread

Pecorino Canestrato cheese from Castel Del Monte (Presidio Slow Food) served with Guanciale from Amatrice and bread salad on bread croutons

Show making by Francesco Dioletta, Bar Duomo with the participation of the Chef Renato Trabalza, restaurant La Sora Lella, Roma, winner of the contest *4 ristoranti* by Alessandro Borghese

16.30

"Once upon a time there was an Azdora"

Polenta Gelato with Caciotta cheese and Sangiovese mushrooms

Show making by Roberto Leoni, Gelateria Leoni, Cesena

Wednesday, 24 January

Dedicated to:

Fruit sorbet

Fruits are a delicious and healthy ingredient and appear in new combinations for reinventing the sorbet.

11.30

Elder's flavour

Ananas and elder sorbet

Show making by Rosario Nicodemo, Gelateria Roma's, Roma

13.30

Plum Sorbet with mallow, camomile and honey

Show making by Roberto Leoni, Gelateria Leoni, Cesena