

### SATURDAY 11/03

10:00am-  
12:30pm



#### Barman championship Grand Prix - First Round

The barman championship with the use of the revolutionary “pressure profiling” technology, developed by La Marzocco on the Strada EP professional machine.

1:30pm-  
4:00pm



#### Barman Championship Grand Prix / Second Round

The barman championship with the use of the revolutionary “pressure profiling” technology, developed by La Marzocco on the Strada EP professional machine.

5:00pm



#### Taste Ring: A cup of coffee: improvisation or the fruit of training?

Speakers: Attilio Bottala (Giordano Caffè/Ivrea), Andrea Guerra (La Tosteria/Signa), Prunella Meschini (Le Piantagioni del Caffè/Livorno), Ettore Scagliola (La Marzocco), Francesco Sanapo World Champion (Ditta Artigianale/Firenze). The moderator par excellence will be the Gastronomist Davide Paolini.

### SUNDAY 12/03

11:00am



#### Taste Ring: How much will allergies, intolerances and celiac disease influence the food market if at all? Will trends move increasingly towards a “without” production?

Speakers: Piero Gabrieli (Petra-Molino Quaglia), Andrea Cavaliere (Pastificio Benedetto Cavaliere), Claudio Pistocchi (Torta Pistocchi), Massimo Giovannini (Pizzeria Apogeo), Maria Giovanna Sammarro (Brio Gluten Free Bakery). The moderator par excellence will be the Gastronomist Davide Paolini.

12:30pm

#### Presentation of the guide: “Giovani & Audaci. Ritratti (quasi veri) dei cuochi che stanno rivoluzionando la cucina italiana” [Young & Bold. (Almost real) Portraits of the chefs who are revolutionizing Italian cuisine]

Who is writing the future of our cuisine? This is the topic of the talk-presentation about the book “Giovani & Audaci. Ritratti (quasi veri) dei cuochi che stanno rivoluzionando la cucina italiana” by Stefano Cavallito, Alessandro Lamacchia and Paolo Vizzari (EDT Edizioni). Thirty-three chefs who represent the cutting edge of the cutting edge will help us understand where Italian cuisine is going, along with the ten maestros who inspired them.

2:00pm-  
3:30pm



#### Barman Championship Grand Prix / The Final

The final of the barman championship with the use of the revolutionary “pressure profiling” technology, developed by La Marzocco on the Strada EP professional machine.

4:00pm



#### Presentation of “Il Cucchiaino d’Argento” [The Silver Little Spoon]

The presentation of the first issue of Cucchiaino d’Argento - the magazine published by Domus and edited by Giovanna Camozzi – which will tackle the subject of children’s diets through recipes but also featuring ideas linked to taste and health.

5:30pm



#### Taste Ring: From “The Twilight of the Chefs” to the dawn of the food producers?: a debate on the book by Davide Paolini, “Il crepuscolo degli chef. Gli italiani e il cibo tra bolla mediatica e crisi dei consumi”/“The twilight of the chefs. Italians and food amidst the media bubble and consumer crisis”

Speakers: Vito Mollica (Four Seasons/Firenze), Marco Stabile (Ora D’aria/Firenze), Antonello Sardi (Bottega Del Buon Caffè/Firenze), Andrea Mattei (Meo Modo-Resort Borgo Santo Pietro/Chiusdino), Cristoforo Trapani (Magnolia-Hotel Byron/Forte Dei Marmi). The moderator par excellence will be the Gastronomist Davide Paolini.

### MONDAY 13/03

10:30am

#### Presentation of the book “Racconti in Nuce - Storie di risvegli e vite quotidiane” [Tales in essence - Histories of awakening and daily lives]

Fifty narrative fragments for as many slices of daily life, everyone with a common starting point: breakfast, the so-called most important meal of the day. The author Leonardo Romanelli will present his book.

12:00pm



#### La Marzocco - Cupping session

Tasting of single-origins blends.