

PROGRAM

November 21st - Monday

6.30 pm: Official Opening Night Gala Dinner at the *Marche Club*. Four-course Italian dinner - Italian ingredients only – cooked by Chef Enzo Verdino - Ruby Red Flamingo and accompanied by Italian wines.

November 22nd - Tuesday

3.00 pm: Cooking demonstration at Mercato

5.30 pm: Seminar on the health benefits of the Mediterranean diet presented by Dr. Natalie Parletta at the University of South Australia.

November 23rd - Wednesday

5.00 pm: Cooking demonstration at the Marche Club:

- Olive ascolane (stuffed olives)
- Crespelle alla marchigiana (typical crêpes of the Marche region)
- Castagnole dolci (sweets similar tozeppole)
- Ravioli dolci al cioccolato (sweet ravioli filled with chocolate)
- Gnocchi

November 24th - Thursday

3.00 pm: Cooking demonstration at Mercato

November 25th - Friday

3.00 pm: Italian Cheese Tasting at Bottega Rotolo;

6.30 pm: Dinner organized by the "Accademia Italiana Della Cucina" (Italian Academy of Cuisine) at Enzo's Ristorante.

November 26th - Saturday

11.00 am: That's amore: Pasta fazool and other pulses. Cooking demonstration by chef Camillo Crugnale at *Central Market* in collaboration with *Flinders University, Dante Alighieri Society, Slow Food* and the *United Nations Association*. The theme will be: International Year of Pulses.

November 27th - Sunday

4.00 pm: Pizza cooking demonstration at the Campania Club – Official Closing Night

Furthermore:

Romeo's Foodland will showcase authentic products imported from Italy;
Chianti, Bocelli Cafè, Ruby Red Flamingo and Enzo's Ristorante will present, during the whole week, a special menu uniquely prepared with Italian quality products easy to find in supermarkets and specialty stores.

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