



WORLD WEEK OF
ITALIAN CUISINE
19 - 25 NOVEMBER 2018

#VIVERE
ALL'
ITALIANA



3rd Italian Haute Cuisine Week in New York

The third Italian Haute Cuisine Week, in association with the Italian Embassy in Washington, will take place in New York on 12-19 November.

The event, which is part of a larger program of celebrations of Italian Haute Cuisine on a national scale, is dedicated to the Puglia region.

[OpenTable](#), the online platform which connects diners to the best restaurants in the area, is this year's our exceptional partner. For the very first time, during Italian Haute Cuisine week, OpenTable will dedicate an entire section of the app, as well as of their website and Newsletter, to this fantastic initiative, with a group of selected Italian restaurants.

In recent years, OpenTable has become a crucial and valuable resource for the city's culinary scene and contributes, with its reviews, to guide the choices of thousands of users every day.

(<https://www.opentable.com/promo.aspx?m=8&pid=3004>)

Monday 12 November

The opening event takes place at the prestigious restaurant Blackbarn in Downtown Manhattan, and it features Chefs *Odette Fada e Tommaso Sanguedolce*. The latter will be travelling from Castello di Ugento in the Puglia region www.castellodiugento.com, to be a part of this memorable evening. The two main chefs will be joined by graduates of the renowned *Culinary Institute of America* in Hyde Park, New York www.ciachef.edu.

The *Castello di Ugento* is a good new notable addition to the Italian hospitality industry. Located in the Salento area of Puglia, it has recently established a new Cooking School, the Puglia Culinary Center which, in partnership with the Culinary Institute of America, and is committed to further strengthening collaborative haute cuisine initiatives between Italy and New York. This culinary event will involve renowned representatives of the New York media scene, perfectly highlighting, in the backdrop of a quintessential New York restaurant, this new and dynamic partnership.

Tuesday 13 November

The restaurant Armani Fifth Avenue hosts a smaller, exclusive dinner, in collaboration with the Consulate General of Japan.

This unique experience is a culinary “dialogue” between the Japanese chef Masaru Kajihara (Sakagura, East Village) and the chef from Puglia Tomasso Sanguedolce (Castello di Ugento), featuring raw fish dishes accompanied by a selection of wines and sake. The initiative, with the support of the Armani Group, aims to highlight how, in New York’s distinctly eclectic and global culinary landscape, Italian cuisine has a key role also encouraging a dialogue with the other food cultures.

Wednesday 14 November

The Italian Trade Agency in collaboration with *The Institute of Culinary Education* present:

A Celebration of Authentic Italian Cuisine, New York, November 14, 2018

Chef Raffaele Solinas, Vice President of AICNY, the Italian Chef Association of New York which brings together over 250 chefs in the State of New York, presents a selection of distinguished dishes and outstanding Italian products at the Institute of Culinary Education.

Thursday 15 November

The **Consulate General of Italy in New York** hosts a talk dedicated to Italian innovation in New York’s thriving food industry. Alessandro Biggi and Francesco Brachetti, founders of Avocaderia, and Beatrice Ughi from Gustiamo, are some of the guests who will talk about their recent, highly successful experiences in the city’s creative and globalized market.

Friday 16 November

The **Italian Cultural Institute** presents an extra from the documentary on “*Gualtiero Marchesi - The Great Italian*”, followed by a tasting experience curated by chefs of the Gualtiero Marchesi Foundation at the Consulate General of Italy in Park Avenue.

Monday 19 November

The **Italian Cultural Institute** hosts the screening of “*La Resistenza in Cucina*”, a competition promoted by IACE (The Italian American Committee on Education), featuring the winners. The screening will be followed by a dinner which will include dishes inspired by the “*cucina povera*” of the post-war era, and characterized by embracing constraints and discovering the delicious creativity that can spring from making do with what you’ve got.