

THE ITALIAN FOOD LAB PROGRAM

NOVEMBER 7, 2023

TIME	NOVEMBER 7	Italian Exhibitors involved
11:00	Michelin Star Chef  Chef Luigi Lionetti <i>Le Monzù - Capri - Italy</i> Sardines, Anchovies	SARDINE POLLASTRINI DI ANZIO Good Advice Italian Food & Wine - Consorzio Grosseto Export
11:40	Chef Sebastiano Ferlito Creamy orange risotto and pistacchio crumble	Riso Margherita Srl CAMPO D'ORO S.r.l.
12:10	Chef Sebastiano Ferlito Cream Caramel topped with strawberry marinated with balsamic tiers, and mint	Pascal srl Aceto Balsamico del Duca dal 1891
12:50	Michelin Star Chef  Chef Maria Grazia Soncini <i>La Capanna di Eraclio - Codigoro - Italy</i> Hosting: Cucina, Marriott Resort Palm Jumeirah	
13:30	Chef Sebastiano Ferlito Roasted lamb, on a bed of sauteed Carrots, topped with truffle cream	Consorzio per la Tutela dell'IGP Agnello di Sardegna Sessa Tartufi
14:10	Michelin Star Chef  Chef Fumiko Sakai <i>Palazzo Seneca - Norcia - Italy</i> Hosting: Capital Club, DIFC	
14:50	Chef Sebastiano Ferlito Spaghettino quadro, in Evo oil and basil, touched with caviar	ADAMAS CAVIAR - SALMO-PAN S.R.L. PASTIFICIO FABIANELLI SPA
15:30	Michelin Star Chef  Chef Alessandro Tormolino <i>Sensi - Amalfi - Italy</i> Hosting: Social, Waldorf Astoria Palm Jumeirah	
16:10	Chef Sebastiano Ferlito Gluten free pasta, with Vegan ragout on roasted yellow pepper cream	Buononaturale



Michelin Star



Green Michelin Star
Chef Sustainable Award

THE ITALIAN FOOD LAB PROGRAM

NOVEMBER 8, 2023

TIME	NOVEMBER 8	Italian Exhibitors involved
11:00	Chef Sebastiano Ferlito Pasta, in tuna lemon caper sauce, topped	PESCE AZZURRO CEFALU' S.R.L Frantoio D'Orazio
11:40	Chef Sebastiano Ferlito Calamarata pasta, with Octopus tomato sauce, and wasabi oil	LÓLIO - FRANTOIO PAPARELLA NORD SALSSE SRL
12:10	Michelin Star Chef 🌸 Chef Felice Lo Basso <i>Felix -Milano - Italy</i> Hosting: Bella, Grand Millennium Hotel - Business Bay	
12:50	Chef Sebastiano Ferlito Chick peas cream, roasted croutons, Olive oil	Agrideavallillo srl La Contadina srl
13:30	Chef Sebastiano Ferlito White mushrooms risotto, and canelle of mascarpone	Riso Margherita Srl Pascal srl.
14:10	Michelin Star Chef 🌸🌿 Chef Francesco Stara <i>Fradis Minoris -Pula - Italy</i> Hosting: Vanitas, Palazzo Versace, Jaddaf Waterfront	
14:50	Chef Sebastiano Ferlito Salty finger bread with anchovies, pesto trapanese and wasabi oil	SARDINE POLLASTRINI DI ANZIO Agrideavallillo srl Good Advice Italian Food & Wine - Consorzio Grosseto Export CAMPO D'ORO S.r.l.
15:30	Michelin Star Chef 🌸 Chef Ciro Sicignano <i>Lorelei - Sorrento - Italy</i> Hosting: Trattoria, Souk Madinat Jumeirah	
16:10	Chef Sebastiano Ferlito Pasta with lamb ragout, on truffle cream	Consorzio per la Tutela dell'IGP Agnello di Sardegna PASTIFICIO FABIANELLI SPA Sessa Tartufi



Michelin Star



Green Michelin Star
Chef Sustainable Award

THE ITALIAN FOOD LAB PROGRAM

NOVEMBER 9, 2023

TIME	NOVEMBER 9	Italian Exhibitors involved
11:00	Chef Sebastiano Ferlito Spghettini butter and caviar	ADAMAS CAVIAR - SALMO-PAN S.R.L PASTIFICIO FABIANELLI SPA
11:40	Michelin Star Chef 🌿 Chef Domenico Iavarone <i>Josè - Torre del Greco - Italy</i> Hosting: Casa Mia, Le Méridien	
12:10	Chef Sebastiano Ferlito Roasted pumpkin cubes, with mascarpone canelle and balsamic drops	Aceto Balsamico del Duca dal 1891 Pascal srl.
12:50	Michelin Star Chef 🌿 Chef Marco Bottega <i>Aminta - Genezzano - Italy</i> Hosting: Vanitas, Palazzo Versace, Jaddaf Waterfront	
13:30	Chef Sebastiano Ferlito Pasta, pesto rosso and raw tuna can	Agrideavallillo srl NORD SALSE SRL PESCE AZZURRO CEFALU' S.R.L
14:10	Michelin Star Chef 🌿 Chef Giuseppe Stanzone <i>Glicine - Amalfi - Italy</i> Hosting: Eataly At The Beach, Jumeirah Beach Residence	
14:50	Chef Sebastiano Ferlito Pan fried marinated Cod, wasabi oil, on a bed of chick peas cream	La Contadina srl LÓLIO - FRANTOIO PAPARELLA
15:30	Chef Sebastiano Ferlito	
16:10	Chef Sebastiano Ferlito	



Michelin Star



Green Michelin Star
Chef Sustainable Award