



Embassy of Italy
Singapore

INTERNATIONAL WEEK OF ITALIAN CUISINE

SETTIMANA DELLA CUCINA ITALIANA NEL MONDO



23
NOV
2020

TO

29
NOV
2020

SINGAPORE



THE EXTRAORDINARY
ITALIAN TASTE

#ItalianTaste



www.ambsingapore.esteri.it

CALENDAR OF EVENTS



LIMON-HELLO FEEL YELLOW

Cocktails & Lunch dedicated to Limoncello liquor

23 to 29 NOVEMBER

PRESENTATION OF THE BOOKLET "7 CUOCHI PER 7 RICETTE, ITALIAN SIGNATURE DISHES IN SINGAPORE"

Thematic Banquet (La Conviviale)

24-25-26 NOVEMBER

"IL FUTURO DELLA CARNE E LA CARNE DEL FUTURO"

Round table

25 NOVEMBER

***Eat*ALIAN PASTA LAB FOR KIDS (9-16 yo)**

Free activity

25 NOVEMBER

***Eat*ALIAN PASTA LAB FOR ADULTS**

27 and 29 NOVEMBER

GELATO MASTERCLASS

Online course

28 NOVEMBER

ALBA WHITE TRUFFLE WINE DINNER

Wine pairing dinner featuring white truffle from Alba,
Piedmont

29 NOVEMBER

WEEK-WIDE INITIATIVES

- Promotion of the **ITALIAN RESTAURANTS ON DELIVEROO** for food delivery
- **SPECIAL OFFERS OF ITALIAN PRODUCTS** on the online shops of selected importers and distributors (Angra, Clessidra, Enjoy-Italy, Ferrari Food+Wine, Good Food, Jupiter 57 and Wine List Asia)
- **PROMOTION ON ALL ITALIAN PRODUCTS** sold on NTUC FairPrice marketplace
- **3 RECIPE IDEAS** using part of the products displayed on the Italian Gallery in NTUC Fairprice
- **"THE RISOTTO ALLA MILANESE" (RISOTTO, MILAN STYLE).** IWG will present Pellegrino Artusi Recipe
- **SHOP&WIN LUCKY DRAW** with the possibility to win a voucher for a dinner for two people at Monti restaurant
- **SPECIAL MENU** for the International Week of Italian Cuisine in the world 2020, will be featured at several **OSPITALITA' ITALIANA RESTAURANTS**



LIMON-HELLO FEEL YELLOW

VENUE:

OSO Restaurant

27th floor, Ossia Hotel Downtown

100 Peck Seah Street S079333

(+65) 6327 8378 / (+65) 9827 1224

<http://singapore.oso.sg>



DATE

- 23 to 29 November 2020 Lemon-hello Cocktails (Limoncello spritz, Limoncello martini, Limoncello Mojito).
- Limon-Hello Lunch, 28 & 29 November, 12-3 pm (4 course)

Booking and details: <http://singapore.oso.sg>

Promotion of the typical liqueur of the Campania Region of Italy, an event dedicated to Limoncello Pallini organized by Oso in collaboration with Angra Wine from 23-29 November 2020.

**LIMON-HELLO
FEEL YELLOW**

23 - 29 november
Limoncello Cocktails at \$12⁺⁺

28 & 29 november, 12-3pm
Limon-Hello Lunch, 4 course \$48⁺⁺

PALLINI
Family

THE EXTRAORDINARY
ITALIAN TASTE

Angra **OSO**

SALAD

Lobster in Pâté served cold with Green Leaf Salad
Or
Smoked and Cooked Pancetta Belly
Served cold with Parsley Bagnetto
Or
Oven Baked Tart in a pan
With Smoked Eggplant Pulp and Mozzarella
Or
Thick and Creamy Roasted Pumpkin Soup with Black Truffle Puree

~

PASTA

Angel Hair Pasta "From Gragnano"
Served Cold with Lemon Zest, Lemongrass, Avruga Caviar
Or
Pasta with Classic Beef Bolognese Sauce

~

MAIN

Stewed Seabass Fillet with Smoked Eggplant Pulp,
Lemon-Cappers Sauce
Or
Grilled and Deboned Chicken Leg,
Black Truffle Sauce, White Radish

~

DOLCI

Oven Baked Lemon-Honey Cake served with Limoncello Sauce
Or
Whiter Truffle Flavour Ice Cream, Black Crumble Biscuits
Or
85% Venezuelan Single Origin Dark Chocolate
With Amalfi Lemon Comfit

For a Limoncello Spritzer to start & a chilled Limoncello neat to finish
Add \$12⁺⁺ only

Presented by

In collaboration with



PRESENTATION OF THE BOOKLET "7 CUOCHI PER 7 RICETTE",

Italian Signature Dishes in Singapore, Thematic Banquet (La Conviviale)

VENUE:

ART Restaurant

1 St Andrew's Road

06-02 National Gallery Singapore 178957

<https://www.artrestaurant.sg/>

DATE

24, 25, 26 November, 12.30pm

By invitation only

Dress code: Business attire



The Italian Academy of Cuisine, Delegation of Singapore, Malaysia ed Indonesia is contributing to the International Week of Italian Cuisine with a banquet held at Art Restaurant and a Booklet entitled "7 Cuochi per 7 Ricette- Italian Signature Dishes in Singapore" published by the Delegation. This Booklet is a collection of seven stories: those of seven successful Italian Chefs whose biographies are written in one of their most famous creations. These seven recipes testify the devotion of our country to food, ingredients and conviviality. The Italian Academy of Cuisine was Founded in Milan on the 29th of July 1953 by Orio Vergani with a group of well-qualified representatives of culture, industry and journalism. Designated as a Cultural Institution of the Italian Republic since 2003, the Italian Academy of Cuisine aims to protect the traditions of Italian cuisine, whose improvement it promotes and favors in Italy and abroad. Through its Study Centre and its Delegations and Legations in Italy and worldwide, the Academy strives to promote initiatives intended to increase familiarity with the values of Italian cuisine, which form the basis for every substantial innovation. In Singapore our Association is focusing its activity and creativity on quality and innovative webinars, seminars and convivial events centered on culture and dissemination and preservation of the Italian life style and spirit.

Presented by



In collaboration with:

Art

IL FUTURO DELLA CARNE E LA CARNE DEL FUTURO

Round Table - Webinar in Italian

DATE

25 November 2020, 5.00 pm

RSVP here: accademiaitalianacucinasg@gmail.com



So...
What is
'Clean Meat'?

The Round Table "Il Futuro Della Carne e la Carne e del Futuro" is a contribution from the Italian Academy of Cuisine - Delegation of Singapore Malaysia and Indonesia - to celebrate the 5th Week of Italian Cuisine in the World, whose theme is the Mediterranean Diet, viewed inter alia as a defence mechanism against possible diseases. The Round Table's subject aims at being fully comprehensive as it involves topics and considerations that span across culture, ethics, religion, economics, politics, medicine and technology. All that in line with the patchwork of what has ultimately characterized with different weights at different times, the aspects of belonging and individuality of our society since ancient times.

So many different topics that for simplicity we have decided to synthesize in a discussion on what a core food product could be in this 21st century: alternative meat, whether it is vegetable protein or stem cell cultivation. The Round table will focus specifically on issues related to meat from vegetable proteins. -

Welcomed by Dr. Paolo Petroni, Presidente Accademia Italiana della Cucina and H.E. Raffaele Langella Italian Ambassador in Singapore.

Moderated by Giorgio Maria Rosica, Delegate of Singapore Malaysia Indonesia

Panelists Dr.a Alessandra Gennaro, Dr.a Maurizia Debiaggi, Dr. Martino Rigacci, Dr.a Anna Lanzani, Dr. Raffaele Iannizzotto, MDA Salvatore Albani, Dr. Pietro Ginefra, Dr. Alberto Musacchio, Mr. Eshchar Ben-Shitrit and Dr. Anton F. Börner.

Presented by



Find us at: <https://www.accademia1953.it>



PASTA LAB

VENUE:

APICS Italian Cultural Centre
43a Beach Road, Level 2

Only upon registration **by 22 November:**
welcome@apics.com.sg



DATES

*Eat*alian Pasta Lab for kids (9-16 yo) FREE ACTIVITY!

- 25 November | 4.30 pm to 6 pm [tagliolini]



*Eat*alian Pasta Lab for adults

- 27 November | 4.30 pm to 6 pm [malloreddus]
- 29 November | 4 pm to 6 pm [tagliatelle]

Fee: \$ 70/adult

The participants are involved in a fully hands-on class where they learn more about the dough and the flours using 100% fine Italian products to make delicious pasta dishes with the Italian flag colors! Complimentary Panettone, Pandoro, Italian Soft Drinks and Espresso for all attendees. And of course...pasta tasting for everyone!



Organized by



GELATO LAB

Gelato masterclass with Maestro Gelatiere Vetulio Bondi from Florence (online)

VENUE:

ZOOM Platform

Min number of registrations: 6

Only upon registration **by 24 November:**

welcome@apics.com.sg

DATE

28 November | 3.30 pm to 5.30 pm

Fee: \$ 60



The participants have the opportunity to learn how to make their own artisanal Gelato from one of the best in the world, Maestro Vetulio Bondi, live from his laboratory "I Gelati del Bondi" in Florence. The class is facilitated in English and is perfect for all Gelato lovers who want to learn more about this ancient Italian art. The class is designed to teach how to create homemade gelato with or without the gelato-maker machine. Participants can prepare their gelato live following Maestro Bondi and interact with him. The class will be recorded and available to watch later on.

Flavours: - fior di latte - cioccolato- crema- sorbetto

Email at welcome@apics.com.sg for details regarding the tools/ingredients needed during the class.

Organized by



ALBA WHITE TRUFFLE WINE DINNER

In collaboration with Indoguna Singapore and Angra Fine Wine & Spirits, Zafferano is proud to present a one night only wine pairing dinner featuring white truffle from Alba, Piedmont.

VENUE:

ZAFFERANO Italian Restaurant

Ocean Financial Centre Level 43, 10 Collyer Quay

Singapore 049315

Tel. (+65) 6509 1488

info@zafferano.sg

www.zafferano.sg

TO BOOK

DATE

29 November | Reception 6.30 pm | Dinner 7.00 pm

Fee: \$450

early bird (limited seats available): \$350



Organized by

Zafferano
ITALIAN RESTAURANT & LOUNGE

GOURMET PURVEYOR
INDOGUNA.
SINGAPORE
SOURCING • SERVICING • CREATING


Angra
WINE & SPIRIT



5 course Menu

WINE PAIRING MENU

AMUSE BOUCHE

a selection of canapés

NV Carte Blanche Bauget-Jouette Champagne

CAPELANTE

'Hokkaido' scallop, confit Yamanashi egg yolk, Balinese pepper cauliflower, white truffle

2017 Vie di Romans Chardonnay

TAGLIOLINI

house-made 'tagliolini' pasta, butter sauce, white truffle

2018 Renato Ratti Nebbiolo

MANZO

slow roasted Wagyu short ribs, blue foot mushrooms
'taleggio' cheese aligot, white truffle

2014 Mastrojanni Brunello di Montalcino

TARTUFO

buffalo 'mascarpone' and 'Acacia' honey mousse
Piedmont Hazelnut, white truffle

2019 Scanavino Moscato d'Asti

ITALIAN RESTAURANTS

Promotion of the Italian restaurants on Deliveroo (app or desktop device) for food delivery

23 NOV 2020 TO 29 NOV 2020



THE EXTRAORDINARY ITALIAN TASTE

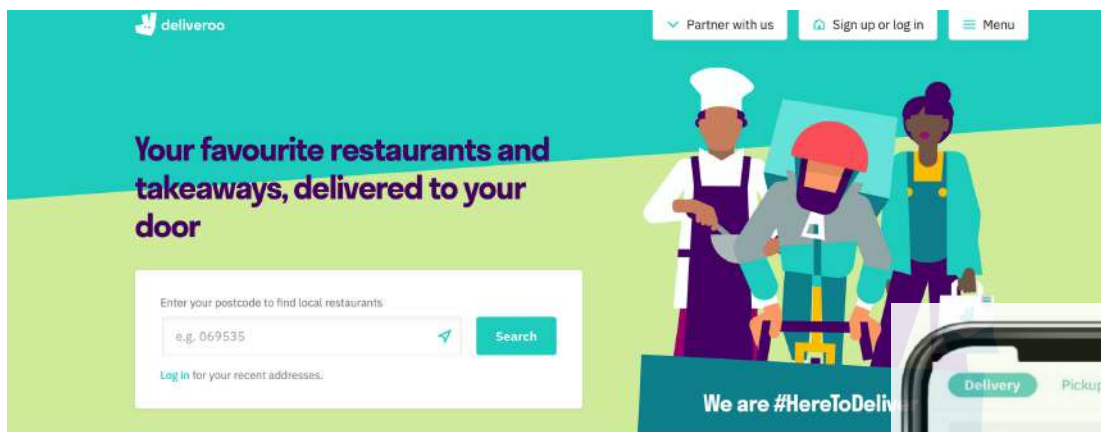


INTERNATIONAL WEEK OF ITALIAN CUISINE

SETTIMANA DELLA CUCINA ITALIANA NEL MONDO

Check out exclusive deals by top Italian restaurants till 29 Nov 2020

[View Restaurants](#)



Partner with us Sign up or log in Menu

Your favourite restaurants and takeaways, delivered to your door

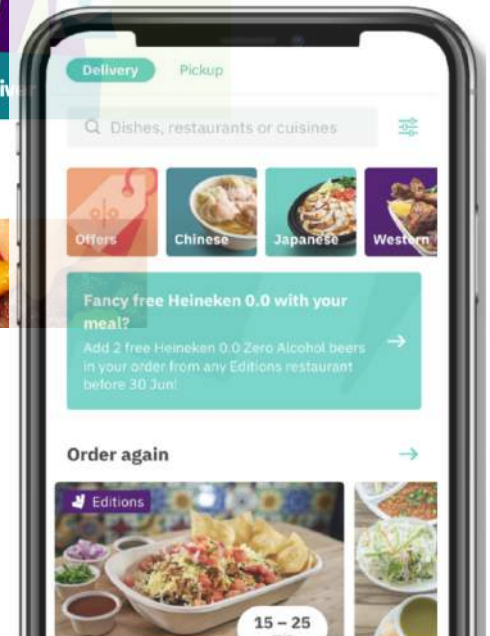
Enter your postcode to find local restaurants

e.g. 069535

[Log in](#) for your recent addresses.

We are #HereToDeliver

What's on the menu?



Delivery Pickup

Dishes, restaurants or cuisines

Offers Chinese Japanese Western

Fancy free Heineken 0.0 with your meal?
Add 2 free Heineken 0.0 Zero Alcohol beers in your order from any Editions restaurant before 30 Jun.

Order again

Editions

15 - 25 min

Supported by



Embassy of Italy
Singapore

ANGRA WINE & SPIRIT

CONTACTS:

Tel . +65 6532 7791

Whatsapp +65 8533 0245

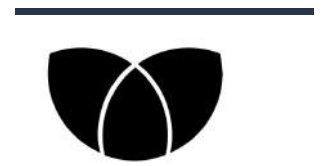
orders@angra.com.sg

marketing@angra.com.sg

Founded in 2005, Angra Wine & Spirit's mission is to import and distribute the high quality and authentic wines and beers. Driven by the passion and the pride to share the full wine experience, Angra curates labels from the best winemakers across Europe. Today, Angra is one of the main distributors of wines in Singapore. Angra prides itself with an unwavering commitment to wine enthusiast by providing truly extraordinary quality, sourced from sustainable winemakers. Angra's portfolio consists of over 80 world-renowned wineries. Each product featured in our portfolio has been specifically selected for its quality, innovation and respect for tradition. Partnering with multiple award-winning wine producers from across the world, Angra is able to import the finest wines into Singapore. Angra's knowledge of and passion for their products, combined with a commitment to customer service, have enabled Angra to build lasting relationships with a sophisticated and demanding customer base. Furthermore, Angra Wine & Spirit offers various services, from wedding to corporate events, including staff training for the F&B restaurants/bars/clubs/hotels and B2B marketing consulting to its clients. Angra Wine & Spirit is passionate about sharing and growing the wine culture, transmitting the extraordinary journey from harvesting the grapes to the final bottled experience.

Special offer

<https://angra.com.sg>



Angra

WINE & SPIRIT

A promotional graphic for a 'Warehouse Sale' event. It features a dark background with a bottle of wine in the center. The text 'Angra WINE & SPIRIT' is at the top left. Below it, 'WAREHOUSE SALE' is written in large, bold letters, with 'SALE' in red. The dates '28 - 29 NOV 2020' are below that. A red banner says 'UP TO 60% OFF'. A list of wine types is written in a script font: 'Champagne, Bordeaux, Burgundy, Barolo, Brunello, Amarone, Super Tuscans, Napa, and much more'. A QR code is on the right with the text 'SCAN TO REGISTER'. At the bottom, there is a URL and the website address 'WWW.ANGRA.COM.SG'. A small note at the bottom says 'Access by appointment only. 30 minute per appointment slot. T&C applies'.

CLESSIDRA

CONTACTS:

www.clessidra.com.sg

Facebook: www.facebook.com/clessidra.sg

Instagram: www.instagram.com/clessidrasg

Tel +65 96583987

Email: info@clessidra.com.sg



Clessidra offers an exclusive selection of authentic and genuine Italian food products. Clessidra travels around Italy to select and visit suppliers and farms to make sure they use only seasonal local ingredients, add no preservatives and follow traditional recipes. This results in a journey of discovery, learning and inspiration that brings to your table some exceptional products that taste amazing. Product range includes: artisanal organic pasta made with ancient wheat, premium extra virgin olive oils, aged balsamic vinegar, dips and pasta sauces, truffle products and wines. Their Christmas selection includes freshly baked panettone, chocolates and croccantini, gift sets and customized gift hampers.

Special offer

Discount code: SCI2020 to get 20% off selected products Autore, Mulino Val D'Orcia and on extra virgin olive oils. Discount code valid until 30/11/2020.



ENJOY-ITALY BY WLF PTE LTD

CONTACTS:

Andrea Vasintoni

Email: andrea@wlfgroup.asia

Luigi Artiaco

Email : luigi@wlfgroup.asia

Tel. +65 8318 4072



Enjoy-Italy is a registered trademark owned by WLF Pte Ltd since 2014. Established in Singapore, it focuses on offering a meticulous selection of Italian products locally (Singapore) and regionally (South East Asia). Enjoy-Italy's main mission is to let the consumers enjoy a unique tasting experience and pamper their palate with our premium Italian offerings. Their motto: With Love and Gratitude:

"With Love" is the commitment to their customers and share the love for our country's delicious bounty.

"Gratitude" is for the trust given by the producers who are passionate and devoted to cultivating their traditional skills and crafts. Enjoy-Italy has established very personal relationships with wineries, farmers and suppliers and is proud to be their sole representative in South East Asia offering a wide range of fine wines, craft beers and food.

Special offer

[https://enjoy-italy.asia/discount/ITALIANCUISINE100S\\$](https://enjoy-italy.asia/discount/ITALIANCUISINE100S$)

A promotional graphic for a 100 SGD discount gift card. The background is dark with bokeh light effects. The text reads: '100 S\$ OF DISCOUNT TO BUY ON WWW.ENJOY-ITALY.ASIA Premium wines and craft beer VALID PROMO CODE 30 DAYS MINIMUM SHOPPING 300 S\$ FREE DELIVERY'. Below this, a 'GIFT CARD' is shown with '100 SGD VALUE' and the 'Enjoy Italy' logo. The card also contains the text: 'PERSONAL PROMO CODE ITALIANCUISINE 100 S\$' and 'VALID PROMO CODE 30 DAYS MINIMUM SHOPPING 300 S\$ www.enjoy-italy.asia'.



FERRARI FOOD + WINE

CONTACTS:

Email: sales@giorgio-ferrari.com

giorgio@giorgio-ferrari.com

alan@giorgio-ferrari.com

duilio@giorgio-ferrari.com

CUSTOMER SERVICE HOTLINE: 9834 6892 and 9725 1465

FERRARI

FOOD+WINE

FERRARI FOOD+WINE has been a major player in the F&B industry in Singapore for almost 20 years. Since their inception in 2001, they have emerged as a significant player in the F&B industry in Singapore - specialising in fine food and premium wines from around the world. Their mission is to source, select and deliver unique gourmet products and quality ingredients to the most demanding chefs. They select the most reputed suppliers to deliver the highest quality products to the best restaurants, hotels and food retailers. They constantly source for unique and rare products to satisfy our customers always in search of new culinary excitement, because they want to guarantee only the best for their customers. FERRARI FOOD+WINE is strategically located next to Singapore's main seaport PSA, close to most five stars hotels and fine dining restaurants, while Singapore Changi Airport is only a few minutes away facilitating swift clearance and trucking of all their incoming air shipments. With 50,000 square feet of cold storage and bonded warehouse facilities, they ensure an uninterrupted cold chain both duty free and duty paid, providing on-time deliveries to their customers in Singapore and across the region. Ferrari Food & Wine is HACCP certified since 2010. Although Singapore remains its Head Office, they have also established direct presence with other subsidiaries in Thailand and Myanmar from 2018 where they operate with warehouse facilities, sales organization and local management. As part of their long term expansion plans in Southeast Asia, new offices are soon to open in Malaysia, Philippines, Vietnam and Indonesia.

Special offer

<https://www.giorgio-ferrari.com/collections/items-on-promotion>



GOOD FOOD

CONTACTS:

Tel. +65.6266.4760

Email: info@goodfood.com.sg



Good Food is dedicated to consistently and passionately sourcing the finest food and beverage products at the best value for our customer satisfaction

Special offer

<https://www.goodfood.com.sg/>

Discount Code : SDCI (Entered in system)

10% Minimum Spend 78 Sgd for free delivery



JUPITER 57

CONTACTS:

Email: contact@jupiter-57.com

Whatsapp: 91376564

Facebook: <http://www.facebook.com/jupiter57>

Instagram: <https://www.instagram.com/jupiter.57/>



From humble beginnings to the present day...

JUPITER 57 was established in 2004 as an Import & Distribution Company of Italian Confectioneries, with the main objective of promoting the traditional methods and recipes of historic & artisanal Italian brands. JUPITER 57 now distributes a wide range of artisanal brands that are known for producing handmade, skillfully wrapped gift hampers which represent the elegance & warmth of a bygone era; especially during the Holiday Seasons. Over the years JUPITER 57 has extended its product categories beyond confectioneries into other food delicacies such as Extra Virgin Olive Oil, savory treats, artisan pasta, wines/liqueurs and premium Italian soft drinks.

Special offer

<https://www.jupiter-57.com/products-services/international-week-of-italian-cuisine/>



WINE LIST ASIA

CONTACTS:

Tel. +65 63149473

Email: info@winelistasia.com

<https://www.winelistasia.com>



WINE LIST ASIA

Wine List Asia is an established boutique wine distributor representing over 350 labels of Italian wines across different regions and terroir. Some of the wineries they represent in Singapore are: Sartori (Veneto), Torrevento (Puglia), Ascheri (Piemonte), Bindi Sergardi, (Toscana), Peter Zemmer (Alto Adige) to name just a few.

Special offer

<https://www.winelistasia.com/products.html>

REDS: Antichi Poderi Jerzu - Cannonau "Bantu" DOC 2018 U.P. \$43.50, Special price: \$33.00
Baglio di Pianetto - Petit Verdot "Carduni" IGT 2009 U.P. \$107.00, Special price: \$80.00
Bindi Sergardi - Chianti Classico "La Ghirlanda" DOCG 2016 U.P. \$58.50, Special price: \$44.00
Librandi - Rosso Val di Neto "Gravello" IGT 2015 U.P. \$76.00, Special price: \$56.00

WHITES: Ascheri - Arneis delle Langhe Cristina Ascheri DOC 2018 U.P \$60.00 Special Price: \$45.00
ColleMassari - Vermentino "Irisse" DOC 2016 U.P \$82.00 Special Price: \$61.50

SPARKLING:

7Medici Ermete - Malvasia Dry Daphne DOC 2019 U.P \$44.00 Special Price: \$33.00
Ferro 13 - Prosecco Extra Dry Millesimato "The Boss" DOC 2019 U.P \$51.00 Special Price: \$38.00



EXCLUSIVE SALE OF ITALIAN PRODUCTS SELECTION

Promotion of all the Italian products sold on NTUC Fair Price marketplace.



23 NOV 2020 **TO** **29** NOV 2020

INTERNATIONAL WEEK OF ITALIAN CUISINE

SETTIMANA DELLA CUCINA ITALIANA NEL MONDO

THE EXTRAORDINARY ITALIAN TASTE

ICCS

Exclusive sale of Italian products selection

Browse on:

<https://www.fairprice.com.sg>

FairPrice

Enter your address or postal code | Login | Help Centre

Categories Promotions Shopping Lists More Search for products \$79.00 to FREE delivery Cart

Enjoy \$10 off your first order, and more deals! [Join now to redeem](#)

FIND JOY IN BITE-SIZED GOODIES

Celebrate the holidays with more savings on tantalising snacks! Till 18 Nov.

Highlights

- FREE Online Exclusive Free Litra Blender
- CHRISTMAS FAIRPRICE CHRISTMAS DRAW \$160,000 WORTH OF FAIRPRICE GIFT CARDS TO BE WON 40 WINNERS WEEKLY
- PLAN THE PERFECT PARTY Till 18 Nov 2020
- Brand Deals
- Marketplace
- Now This Week

Promoted by



3 RECIPE IDEAS

Using part of the products displayed on the Italian Gallery on NTUC Fair Price marketplace.



To shop:

<https://www.fairprice.com.sg/italian-gallery-sg>

Seafood Pappardelle with Parsley and Anchovies cream



Sardinian Gnocchi Salad, Cherry Tomatoes, Nostraline Olives And Basil.



Tiramisù

Promoted by



THE "RISOTTO ALLA MILANESE" (RISOTTO, MILAN STYLE)

The foundation of the National Cuisine

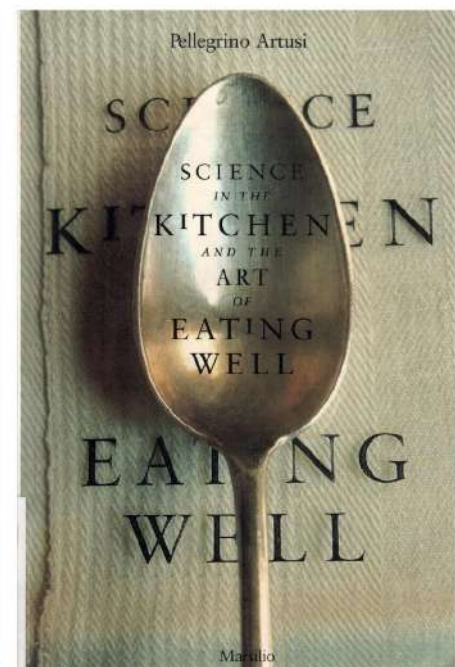
Pellegrino Artusi 1820 – 2020

In the 200th Anniversary of Pellegrino Artusi's birth, the founder of the Italian Cuisine, IWG will present the "RisoAo alla Milanese" (risoAo, Milan style) following the recipe published in 1891 in his book:

Science in the Kitchen and the Art of Eating Well

IWG is proudly participating in the **International Week of the Italian Cuisine**. In line with its mission to promote the knowledge of Italian cultural heritage, the selected dish has a strong national identity and an inviting appearance. Its intense flavour and velvety consistency won to "Risotto alla Milanese" its worldwide popularity. A businessman with the passion for the literature and the art of cooking, Pellegrino Artusi was the first to collect the traditional recipes from different regions in a book addressed to the home cook. Other books were written by professional chefs and for professional use. This allowed the gastronomic habits of the newly born Italy to be spread nationwide, a few decades after the declaration of unification in 1861. The book was the result of a detailed research (not an easy task at that time), of trials (many recipes were tested in the author's kitchen) and with a section dedicated to deepening the knowledge of nutrition and hygiene in the kitchen. All this brought the author to choose the very special title. The recipes explanations were simple and entertaining. The book had an impressive diffusion with one thousand copies sold in the first four years and its success led to the foundation of the Italian national cuisine.

"Cooking can be tricky; very often it is discouraging, but it also brings satisfaction because when you succeed or overcome an obstacle, you will feel very proud and shout out aloud your victory."



Presented by

SHOP & WIN LUCKY DRAW



Spend a minimum of S\$79 on Italian Gallery products in a single NTUC transaction to stand a chance to win a **S\$300 Gift Voucher Dinner for 2** at Monti restaurant.

The winner will be announced by the end of the International Week of Italian Cuisine.

CONTACTS:

Monti at Fullerton Pavillion

Tel: 65350724 / 9111 5529

E-mail: reservations@monti.sg | enquiries@monti.sg

Address: 82 Collyer Quay, Singapore 049327



To shop:

<https://www.fairprice.com.sg/italian-gallery-sg>



Promoted by



ITALIAN MENU

Special menu for the International Week of Italian Cuisine in the world 2020, will be featured at the following **OSPITALITA' ITALIANA RESTAURANTS**:



**AL FORNO
EAST COAST**

SINCE 1995

Amò

Art

BRACCI

p
da paolo
Since 1989

Etna
Italian Restaurant

GEMMA
STEAKHOUSE

grammi
Wholesome Italian

ITALIAN MENU

IL LIDO
Restaurants & Bars



LA BRACERIA
PIZZA & GRILL

Limoncello
PIZZA & GRILL
italian restaurant

MONTI

at 1·PAVILION

PUBLICO

OSO
ESTD 2004

BY COLLEONI & CHIARINI

Ristorante Da
Valentino



Presented by



The "Marchio Ospitalità italiana" is a quality certification given by the Italian Government to Italian restaurants abroad, aimed to protect Italian food heritage, after an extensive series of rigorous tests.



PRESENTED BY:



Embassy of Italy
Singapore



PROUDLY SUPPORTED BY:

