



Ministero degli Affari Esteri
e della Cooperazione Internazionale



Week of the Italian Cuisine in the World

Conviviality, sustainability and
innovation: the ingredients
of the Italian cuisine
for people's health and the
safeguard of the planet

#italiantaste

November 13 - 26, 2022

Singapore Edition



Mario Andrea Vattani

**Ambassador of Italy
to Singapore**



7th Edition of the Week of the Italian Cuisine in the World – Singapore edition

“CONVIVIALITY, SUSTAINABILITY AND INNOVATION: THE INGREDIENTS OF THE ITALIAN CUISINE FOR THE HEALTH AND THE SAFEGUARD OF THE PLANET”

For several years our network of Embassies, Consulates, Italian Cultural Institutes and Italian Trade Agency Offices abroad has been promoting the Week of Italian Cuisine in the World an annual review dedicated to the promotion of our cuisine and quality Italian food products.

We are delighted to announce that the 7th edition of the Week of the Italian Cuisine in Singapore will begin on November 13th, once again introducing authentic Italian culinary tradition to the Singaporean public.

As in previous editions, we will not only be promoting the excellences of the Italian cuisine, but also the fruitful cultural exchanges between Italy and Singapore, thanks to numerous collaborations with Singaporean partners.

You will find more than 30 initiatives in the program, presented by the Embassy of Italy in Singapore in collaboration with the Italian Trade Agency (ITA), the Italian Chamber of Commerce in Singapore (ICCS), COMITES, the Singapore Italian Association, the Italian Cultural Center Singapore (APICS), the Italian Academy of Cuisine (AIC), the Italian Women Association (IWG), and many other partners.

The theme of this year's edition will be: “Conviviality, sustainability and innovation: the ingredients of Italian cuisine for people's health and the safeguard of the planet”. In accordance with this topic, we will place special emphasis on the importance of healthy nutrition starting from an early age, to

prevent diseases caused by excessive weight. This is why we have planned a seminar on Childhood nutrition: towards a healthy lifestyle, which will be held on November 21st at the National University of Singapore (NUS) with the presence of Prof. Mohamad Maghnie, head of the Pediatric Clinic of the Giannina Gaslini Institute, of the University of Genoa.

Some of this year's events will be focusing on specific Italian Regions. We will be pleased to welcome in Singapore the President of Piedmont Region, Hon. Alberto Cirio, who will be participating in the XXIII Alba White Truffle World Auction.








A special presentation of wines from the Abruzzo Region will also take place during this celebration of Italian taste and culinary history, where we aim to satisfy the growing curiosity of the Singapore public for Italian wines, considering that – with an increase of over 35% imports in the last two years - Italy gained positions as one of the top wine-exporters to the City-State.

For example, we will host the Borsa Vini, a b2b one-day event organised by the Italian Trade Agency where more than 300 trade partners, importers, distributors, restaurants, sommeliers and journalists based in Singapore will be invited to discover 30 Italian top wine producers from 10 different regions.

In addition, for the first time special wine-pairing dinners will be organized in Singapore's most renowned clubs. Also, wine lovers will be able to join master classes organised by local sommeliers to discover native Italian grapes.

We look forward to welcoming you at these and many other events of this year's edition of the Week of Italian Cuisine!

CALENDAR OF EVENTS

Date	Title	Page
13 Nov	 Alba White Truffle Benefit Dinner & Charity Auction 2022 at ART Restaurant <i>In collaboration with the World Alba White Truffle Charity Auction</i>	P.6
13 Nov 12PM - 4:30PM	 Wellspent™ Italian Sunday <i>organised by the AtSunrice Global Chef Academy in collaboration with the Embassy of Italy. Experiential workshops, children workshops, product market, wine tasting and Sunday lunch inspired to the culinary tradition</i>	P.7
13-17 Nov	 Wine Dinners in Selected Clubs of Singapore <i>Presented by Italian Trade Agency</i>	P.8
14 Nov 4PM	 Ospitalita' Italiana Award <i>organised by the Italian Chamber of Commerce in Singapore, in collaboration with Campari and in coordination with ISNART</i>	P.12
14 Nov 7PM - 9PM	 Italian Conviviality, Sustainability, Innovation: terminology and terms for students of Italian Language <i>Presented by FABItalia Lifestyle</i>	P.13
14-20 Nov	 My Nonna's and FABItalia: sustainability, protection, and conviviality of italian cuisine in the employment of "special champions" <i>Presented by FABItalia Lifestyle, My NoNNA's social business</i>	P.14
14-20 Nov 4:30PM - 7PM	 The Italian Travel: A walking itinerary in the international Italian cuisine week <i>Presented by Singapore Italian Association, FABItalia Lifestyle, DOIT.SG Pte Ltd, Alce Nero e Ayambrand</i>	P.15

Legend:

 Open to Public

 By Invitation

CALENDAR OF EVENTS

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14 Nov 12:30PM	 Discover Piedmont excellencies. Lunch with food & wine from Piedmont Region <i>Organised by Piedmont Region and Enoteca Regionale Piemontese Cavour</i>	P.16
15 Nov 7PM - 8PM	 Sustainability and innovation within the Italian Cuisine: A linguistic approach <i>Presented by FABItalia Lifestyle in collaboration with the Singapore Italian association</i>	P.17
16 Nov	 "A tavola con i Malavoglia" <i>A webinar organised by APICS presented by Anna Lanzani, member of Accademia Italiana della Cucina, food writer and professor</i>	P.18
16 Nov 7PM	 Four Hands Dinner at the Tower Club <i>Organised by Italian Trade Agency</i>	P.19
16 Nov 9AM - 12PM	 Local Food Tour with Chef Mazlan Boyamin <i>organised by Italian Women Group in collaboration with the turistic guide Fabrizio Righi and the local chef Mazlan Boyamin</i>	P.20
17 Nov 7PM	 Italian Cuisine: some aspects of sustainability, conviviality, and healthy habits - Italian Conviviality Night <i>Presented by FABItalia Lifestyle, Wine Resources Pte Ltd</i>	P.21
17 Nov 6:30PM - 9PM	 Italian Espresso Between Tradition and Sustainability <i>Presented by Comites in collaboration with La Marzocco</i>	P.22
18 Nov 1PM - 2PM	 Vini d'Abruzzo Singapore - b2b event <i>Presented by Consorzio di Tutela Vini d'Abruzzo, Marco Polo Srl</i>	P.23

Legend:



Open to Public



By Invitation

CALENDAR OF EVENTS

Date	Title	Page
18 Nov 7:30PM	 Cena Conviviale at Valentino Restaurant for the Week of the Italian Cuisine with award of Diploma of Buona Cucina 2022 <i>Organised by The Italian Academy of Cuisine.</i>	P.24
18 Nov 8PM	 Italian Dinner traditional Pizza in sustainability <i>Organised by Singapore Italian Association, RossoVino, FABitalia</i>	P25
19 Nov 11AM - 4PM	 Flavours of Italy - Sapori d'Italia <i>Organised by Club 1880 in collaboration with The Embassy of Italy</i>	P.26
19 Nov	 "Guess who's coming for a snack?" / "Indovina chi viene a merenda?" <i>Presented by IWG Italian Women Group and APICS</i>	P.27
19 Nov Sesh 1: 11AM - 2PM Sesh 2: 3PM - 6PM	 Wine Safari Italia - Discover Italy's Native grapes Region by Region Walkabout Tasting <i>Presented by Singapoured and Wine Xin</i>	P.28
20 Nov 7PM	 Conviviality, sustainability, and innovation: the ingredients of Italian cuisine for people's health and protection of the planet - An Italian dinner at the end of the week of the Italian cuisine <i>Presented by FABItalia Lifestyle</i>	P.29
20 Nov 11AM - 2PM	 Wine Safari Italia - Discover Italy's native grapes Region by Region Masterclass 1 - A Mount Edna contradas expedition <i>Presented by Singapoured and Wine Xin</i>	P.30

Legend:



Open to Public



By Invitation

CALENDAR OF EVENTS

Date	Title	Page
20 Nov 2PM - 4PM	● Masterclass 2 - Exploring different façade of Nebbiolo <i>Presented by Singapoured and Wine Xin</i>	P.30
21 Nov 3PM - 6PM	● Childhood Nutrition: Towards a Healthy Lifestyle <i>Organised by the Embassy of Italy in collaboration with the National University of Singapore (NUS)</i>	P.31
24 Nov	● Borsa Vini <i>Presented by Italian Trade Agency. b2b event organized by the Italian Trade Agency to promote Italian wine in Singapore</i>	P.32
24 Nov 6:30PM	● ICCS Gala Dinner <i>Presented by Ferrari, Pirelli, Accenture, Intesa San Paolo, Segafredo Zanetti, Campari.</i>	P.33
24 Nov 7PM - 8PM	● Innovative Italian Cuisine "A Cultural and Culinary Journey Through Italy" <i>Presented by FABItalia Lifestyl; National Library Board NLB, a governative organization; Alce Nero e Ayambrand</i>	P.34
24 Nov	● Italian Coffee Morning for SHOM <i>Organised for the groups of SHOM, Spouses of Head of Mission in Singapore at Italian Ambassador's residence</i>	P.35
25 Nov	● Aperitivo in Residenza <i>Organised by the Italian Women Group- IWG</i>	P.36
Nov	● Publication of the IWG Calendar 2023 <i>Presented by Italian Women Group</i>	P.37

Legend:

● Open to Public

● By Invitation

ALBA WHITE TRUFFLE BENEFIT DINNER & CHARITY AUCTION 2022

13 Nov 2022
From 6:45 PM
Art Restaurant
Singapore

On the occasion of the visit to Singapore of the Governor of the Piedmont Region Hon. Alberto Cirio during the XXIII edition of the World Alba White Truffle Auction, a charity event organized in connection with the Castle of Grinzane Cavour for the fourth consecutive year, the guests will be able to taste some of the region's food and wine excellences: the Alba White Truffle, the Barolo Docg, the Piedmont Rice and the Piedmont IGP Hazelnut of the Langhe.

ALBA WHITE TRUFFLE BENEFIT DINNER & CHARITY AUCTION 2022



In collaboration with **Alba White Truffle World Auction**, the annual tradition of the **Alba White Truffle Benefit Dinner** returns and brings together the best of Italian gastronomy, fine wines and the spirit of charity across five cities simultaneously.

Chef-owner Daniele Sperindio at one Michelin-starred Art di Daniele Sperindio, has crafted an innovative **5-course degustation menu** that celebrates the pure indulgence of Alba White Truffle in its prime with every course. The dinner will be paired with **exceptional Italian wines from Piedmont**.

During the evening, an **international auction** will be held live across cities such as Alba, Hong Kong and Singapore of this season's best Alba White Truffle specimens along with bottles of fine and rare Italian wines.

100% of the proceeds from the auction and the net proceeds from the dinner will be donated to our beneficiary partner **=DREAMS**. =DREAMS is local charity that provides after-school enrichment and holistic developmental support for children from low-income families.

Sunday, 13 November
6.45 pm

1 St Andrews Road, 06-02 National Gallery, Singapore 178957

White Truffle Degustation Dinner with 5 decades of fine wines from Piedmont

Tables of eight persons at \$4,800*

Tables of six persons at \$3,600*

Individual seats at \$680* min. two persons

*Prices subject to 7% GST

To reserve your seat or for more information on how you can support this event,
please email benefit@artrestaurant.sg

PRESENTED BY:

Art
di Daniele Sperindio



BENEFICIARY:

=DREAMS
Where Children Rise & Shine



WELLSPENT™ ITALIAN SUNDAY

13 Nov 2022
12PM - 4:30PM
Sunrice chef
Academy

Experiential workshops, children pizza & gelato workshops, product market, wine tasting. The event concludes with "Italian Nonna's Sunday Luxe Lunch" curated by three Academy chefs, Italian chef Federico Scordo, French chef Richard Ravel and Austrian chef Martin Brader. The menu is designed to bring back Italians' childhood memories. In particular, they want to recall the love of Italian grandmothers, matriarchs of the house, in serving dishes in the typical style of Italian families gathering for lunch after Sunday religious ceremonies.

SUNDAY LUXE SERIES... WELLSPENT™ ITALIAN



Eventbrite Links

Italian Nonna's Sunday Lunch:

<https://www.eventbrite.sg/e/sunday-luxe-series-wellspenttm-italian-nonnas-sunday-lunch-tickets-440189818597>

Italian Produce Market:

<https://www.eventbrite.sg/e/sunday-luxe-series-wellspenttm-italian-produce-market-tickets-440190510667?aff=ebdssbdstsearch>

Italian Wine Tasting Class:

<https://www.eventbrite.sg/e/sunday-luxe-series-wellspenttm-italian-wine-tasting-class-tickets-440193138527?aff=ebdssbdstsearch>

Italian Children's Pizza Class:

<https://www.eventbrite.sg/e/sunday-luxe-series-wellspenttm-italian-childrens-pizza-class-tickets-440191844657?aff=ebdssbdstsearch>

Italian Timperio Olive Oil Workshop:

<https://www.eventbrite.sg/e/sunday-luxe-series-wellspenttm-italian-timperio-olive-oil-workshop-tickets-443988019117?aff=ebdssbdstsearch>

WINE DINNERS IN SELECTED CLUBS OF SINGAPORE

A series of dinners based on Italian cuisine paired with Italian wines, with the participation of an Italian chef and a sommelier explaining the wine proposal and its combinations. The dinners will be spread over four evenings (at the British Club, Cricket CLUB, Japanese Association, and Tower club), with 50-70 guests expected at each dinner.

13 Nov 2022
7:30PM
MountBatten
Bar&Grill
British Club



ITALIAN CUISINE WEEK
in Collaboration with
Italian Trade Agency

Mountbatten Bar & Grill
Sunday, 13 November 2022
Dinner will be served at 7:30pm sharp.
Bookings must be made in accordance to prevailing measures at the time of event.

\$148+ per Member
\$158+ per Guest

In collaboration with the Italian Trade Agency, under the patronage of the Embassy of Italy in Singapore, the British Club will be kickstarting the Italian Cuisine Week this November!

Join our Italian Guest Chef, Chef David Marchiori, and Sommelier, Giovanni Oliva, who will bring the best of the great Italian tradition of hospitality and quality at the table.

Click [HERE](#)
to know more about
Chef David Marchiori and
Sommelier, Giovanni Oliva

WINE DINNERS IN SELECTED CLUBS OF SINGAPORE

14 Nov 2022
7PM - 10PM
Cricket Club

A series of dinners based on Italian cuisine paired with Italian wines, with the participation of an Italian chef and a sommelier explaining the wine proposal and its combinations. The dinners will be spread over four evenings (at the British Club, Cricket Club, Japanese Association, and Tower club), with 50-70 guests expected at each dinner.



Ministry of Foreign Affairs
and International Cooperation



THE WINE CIRCLE OF THE
SINGAPORE CRICKET CLUB
IN PARTNERSHIP WITH
THE ITALIAN EMBASSY AND ITA
PRESENTS



A JOURNEY TO ITALY

food, wines, stories and memories

MONDAY NOVEMBER 14th
from 7 to 10 pm

a special night discovering the Italian authentic food and wine tradition with two special guests

6 courses set dinner curated by Chef David Marchiori paired with 6 different wines selected by Special Guest Giovanni Oliva never brought to Singapore before

The week of Italian Cuisine in the world is promoted by the Ministry of Foreign affairs and International Cooperation through the Embassy of Italy in Singapore. The wine dinner at the Singapore Cricket Club is organized by the Wine Circle in partnership with Italian Trade Agency and the support of an Italian Chef David Marchiori sommelier Giovanni Oliva

SPECIAL GUESTS



DAVID MARCHIORI
executive chef
GIO gourmet italian osteria



GIOVANNI OLIVA
co founder
Ethica wines

"Italian cuisine is a mixture of memories, flavors and stories that send me back over the years, from when I was a child to today. Every important moment of my life has been surrounded by food"

"Italy is filled with a beautiful and diverse landscape of vineyards, wines, and the families who make them, and I will bring some of them to you"

SCC Wine members - SGD 60
SCC Members - SGD 120
Non SCC members - SGD 180

WINE DINNERS IN SELECTED CLUBS OF SINGAPORE

14 Nov 2022
7PM - 10PM
Cricket Club

A series of dinners based on Italian cuisine paired with Italian wines, with the participation of an Italian chef and a sommelier explaining the wine proposal and its combinations. The dinners will be spread over four evenings (at the British Club, Cricket Club, Japanese Association, and Tower club), with 50-70 guests expected at each dinner.

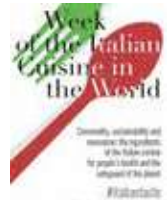


Ministry of Foreign Affairs
and International Cooperation



A JOURNEY TO ITALY

monday, november 14th



THE MENU

HOMEMADE BREAD AND HOME MADE SMOKED BUTTER (V)

SERVED WITH CEMBRA "ORO ROSSO" DOSAGGIO ZERO BLANC DE BLANC TRENTO DOC

EGGPLANTS MEATBALL WITH CHILI PEPPER MAYONESE (V)

SERVED WITH CEMBRA "ORO ROSSO" DOSAGGIO ZERO BLANC DE BLANC TRENTO DOC

BURRATA WITH AUTUMN BLACK TRUFFLE (V) AND CONFIT CHERRY TOMATOES

SERVED WITH ST. PAULS "PLOTZNER" PINOT BIANCO ALTO ADIGE DOC 2020

FRIED PIZZA WITH 'NDUJA' AND BURRATA (NV)

VEGETARIAN OPTION
FRIED PIZZA WITH BURRATA CHEESE, GARLIC, ROSEMARY, CHILI FLAKES CHILI OIL, ROCK SALT
SERVED WITH ST. PAULS "LUZIA" PINOT NERO ALTO ADIGE DOC 2021

PUMPKIN RAVIOLI WITH SMOKED RICOTTA (V)

SERVED WITH COLOMBAIO DI CENCIO "MONTICELLO" CHIANTI CLASSICO 2018

BRAISED AND CRUSTY BEEF CHEEK WITH VEGETABLES (NV)

VEGETARIAN OPTION
POTATOES, ONIONS AND CHEESE PANCAKE WITH TRUFFLE

SERVED WITH COLOMBAIO DI CENCIO CHIANTICLASSICO GRAN SELEZIONE 2018

CHEESE SELECTION (V)

SERVED WITH COLOMBAIO DI CENCIO "MONTELODI" TOSCANA ROSSO IGT 2018

TIRAMISU

WINE DINNERS IN SELECTED CLUBS OF SINGAPORE

17 Nov 2022
7PM - 10PM
Japanese
Association of
Singapore

A series of dinners based on Italian cuisine paired with Italian wines, with the participation of an Italian chef and a sommelier explaining the wine proposal and its combinations. The dinners will be spread over four evenings (at the British Club, Cricket Club, Japanese Association, and Tower club), with 50-70 guests expected at each dinner.



Ministry of Foreign Affairs
and International Cooperation



**THE JAPANESE ASSOCIATION
OF SINGAPORE
IN PARTNERSHIP WITH
THE ITALIAN EMBASSY AND ITA
PRESENTS**



ITALIAN FOOD AND WINE TALES

food, wines, stories and memories

**THURSDAY NOVEMBER 17th
from 7 to 10 pm**

**a special night discovering the
Italian authentic food and wine
tradition with two special guests**

**6 WINES TASTING WITH
AUTHENTIC ITALIAN
FOOD PAIRING**

The week of Italian Cuisine in the world is promoted by the Ministry of Foreign Affairs and International Cooperation through the Embassy of Italy in Singapore. The wine dinner at Japanese Association is organized by the Italian Trade Agency with the support of an Italian Chef David Marchiori sommelier Giovanni Oliva

SPECIAL GUESTS



DAVID MARCHIORI
executive chef
GIO gourmet italian osteria



GIOVANNI OLIVA
co founder
Ethica wines

"italian cuisine is a mixture of memories, flavors and stories that send me back over the years, from when I was a child to today. Every important moment of my life has been surrounded by food"

"Italy is filled with a beautiful and diverse landscape of vineyards, wines, and the families who make them, and i will bring some of them to you"

OSPITALITA' ITALIANA AWARD

14 Nov 2022

4PM

Campari ,

Gateway East ,

#28-05/08, 152

Beach Rd, 189721

The Italian Chamber of Commerce in Singapore, in collaboration with Campari and in coordination with ISNART will award a number of Italian restaurants with the Ospitalita' Italiana brand. The award-winning restaurants will be: Da Paolo, Griglia, Guccio by Chef Marco and Luce by Davide Giacomelli

OSPITALITÀ ITALIANA AWARDS

14th November 2022, 4 PM

CAMPARI - Gateway East, #28-05/08, 152 Beach Rd, 189721

BY INVITATION ONLY



In Collaboration With
CAMPARI

ITALIAN CONVIVIALITY, SUSTAINABILITY, INNOVATION: TERMINOLOGY AND TERMS FOR STUDENTS OF ITALIAN LANGUAGE

17 Nov 2022
7PM - 9PM
Singapore,
zoom event,
open to public
and students of
FABItalia Lifestyle

FABItalia will hold a zoom meeting open to the public and shared with its network of language learners. Participants will explore linguistic terms, idiomatic phrases, proverbs and expressions used in the kitchen and related to food, wellness, health, culture and lifestyle. The event is designed for Italian lovers, with the purpose of informing about the innovation, sustainability and conviviality of Italian Cuisine.



International Week of The Italian Cuisine ZOOM MEETING:

Italian Conviviality, Sustainability, Innovation: terminology
and terms for students of Italian Language - Terminologia,
frasi e proverbi su Cucina e Salute nella Lingua Italiana

Time: Nov 14, 2022 - 07:00-09:00 PM Singapore

Join Zoom Meeting 15 minutes earlier

<https://us06web.zoom.us/j/84671912747?pwd=Rk9yM2xDTTA3N09ZV3JjclhRcWlmUT09>

Meeting ID: 846 7191 2747
Passcode: 976472



MY NONNA'S AND FABITALIA: SUSTAINABILITY, PROTECTION, AND CONVIVIALITY OF ITALIAN CUISINE IN THE EMPLOYMENT OF "SPECIAL CHAMPIONS"

14 - 20 Nov 2022
Singapore,
2 Linden Dr,
Singapore
288683, and
129 Whitley Rd,
Singapore 297822

My NoNna's will promote the event with a special menu for International Italian Cuisine Week. The menu will feature vegetarian, sustainable and healthy ingredients as well as Italian fusion recipes, also available for takeout and to pre-order, and will continue beyond the week throughout the year 2022 and 2023. Employees will be coached on new Italian food recipes by Chef Fabrizio. With the registration of 1,600 students from Nanyang Girls High School, and the 1650 students from Catholic Junior College, as well as their families and teaching staff, the event will raise awareness among at least 10,000 people, during the International Week of Italian Cuisine, and its continuation.



My NoNna's and FABItalia Lifestyle: International Week of Italian Cuisine and employment sustainability of "Special Champions"



<https://www.mynonnas.com/>

Award winning My NoNna's is a social enterprise with a mission to provide meaningful employment for differently-abled persons and the elderly. On top of operating three food outlets to provide employment to them, My NoNna's Match-and Train program under Inclusion Inc. trains differently-abled persons, and employers who are keen to hire them, to ensure sustainability in their employment. Open in Nanyang Girls High School and Catholic Junior College, and to public at our SUN CLUB Community Cafe by My NoNna's at 600 Upper Thomson Road. Come visit us, or pre-order your favourite dishes!

~*~ You can now enjoy our tasty foods in the comfort of your homes or for your small gatherings. During the International Week of the Italian Cuisine and for 2022/2023 you will have healthy vegetarian Italian food fused with local ingredients available for order!

Contact Geri @81888368 to find out more!! ~*~



THE ITALIAN TRAVEL: A WALKING ITINERARY IN THE WEEK INTERNATIONAL ITALIAN CUISINE WEEK

14 - 20 Nov 2022
4:30PM - 7PM
Singapore River
and restaurants
on Boat Quay,
Clark Quay,
Robertson Quay.

Singapore Italian Association, together with DOIT.SG and FABItalia with Tricia and Fabrizio, two local STB guides who are experts in food tours and certified, will offer walking tours aimed at learning about Italian Cuisine in Singapore. The events will also be publicized through the partners' websites newsletters, and social media. The tours will take place in Singapore's most iconic area, the Singapore River area. A visit to three of the most distinctive Italian restaurants, Ricciotti, Rosso Vino, and Limoncello, with availability of Pasta Fresca and Vespetta, is also planned. They will share specific themes of conviviality, sustainability, and innovation through distinctive ingredients. Each location will share small sampling of Italian Cuisine and its innovative and healthy ingredients with appetizers, wine, desserts, or other examples of Italian food, thought by the restaurant and chef. It will be presented by local managers and guides, with anecdotes and stories about the ingredients and Italian cuisine. Alce Nero, Italy's largest consortium of organic products, distributed by Ayambrand, will offer Goodie Bags.



The Italian Travel: A walking itinerary in the International Italian Cuisine Week

Between 14-20 November 2022 - 4:30 – 7:00 PM

Subject to minimum number of participants. Book in advance.

Let's match together the exciting story of Singapore and the Singapore River with that one of the Italian Cuisine in Singapore, and let's enjoy amenities with Italian food and restaurants in such an interesting walking tour with our specialized STB Tour Guides!

Goodie Bag by Alce Nero.

Contact DOIT.SG: tricia@doit.sg / fabrizio@doit.sg or Italian Language School Amrita: info@italianschool.sg for booking and further information.
E-mail: info@italianschool.sg



DISCOVER PIEDMONT EXCELLENCIES. LUNCH WITH FOOD & WINE FROM PIEDMONT

14 Nov 2022
12:30PM
Residenza
Singapore



SUSTAINABILITY AND INNOVATION WITHIN THE ITALIAN CUISINE: A LINGUISTIC APPROACH

15 Nov 2022
7PM - 9PM
Singapore, 20
Kramat Ln, #05-
05 United House,
Singapore 228773

A meeting will be held in the evening at the Kramat Lane school open to students and interested parties, publicized on the website and social networks of SIA and the partners involved. The meeting will discuss the themes of the International Week of the Italian Cuisine, terminology, idiomatic phrases and proverbs related to cooking, conviviality, lifestyle, food and health in the Italian language.



Sustainability and innovation within the Italian cuisine a linguistic approach!

At the **Italian Language School** an open meeting for students and interested parties, advertised on the **Singapore Italian Association** together with partners:

The theme will be the **International Week of the Italian Cuisine**, and the meeting will explain the international initiative, and the terminology, idioms and proverbs related to cooking, conviviality, lifestyle, food and health in the Italian language.

15 NOVEMBER 2022

7:00- 9:00 PM @Italian Language School

**20 Kramat Lane #05-05 United House
Singapore 228773**

FREE EVENT

Under the patronage of



Embassy of Italy
Singapore



Contact **Italian Language School** Andrea Ros +65 8830 7492 or **FABItalia** Fabrizio Righi +65 8375 8156 for booking and further information. Email: info@italianschool.sg

“A TAVOLA CON I MALAVOGLIA”

16 Nov 2022
APICS Italian
Cultural Center
online Zoom
conference

Conviviality-themed meeting. On the occasion of the centenary of Giovanni Verga's death, a reinterpretation of the second half of the 19th century and of Verga's entire oeuvre is planned through the cuisine of its main characters and authorial portraits of the era. A simple, almost archetypal cuisine, in which the main condiment is hunger, as opposed to the baroque opulence of the Palermitan courts (ref. Il Gattopardo)

On the occasion of the VII week of Italian cuisine in the world and the 100th Anniversary of the death of Giovanni Verga.

APICS Italian Cultural Centre is glad to invite you to...

"An Italian Night with Anna Lanzani & Giovanni Verga: A tavola con i Malavoglia"

16. November. 22

6.50pm on Zoom

To register: admin@apics.com.sg



Anna Lanzani: an Italian food scholar, with a strong background in humanities and over 15 years of experience in international food companies.



Supported by:

FOUR HANDS DINNER WITH TWO INCREDIBLE CHEFS

16 Nov 2022
7PM
Atlantic

2 | NOVEMBER EVENTS

WEDNESDAY, 16 NOVEMBER

Four Hands Dinner

WITH TWO INCREDIBLE CHEFS -

Chef David Marchiori and Chef Elson Cheong



Atlantic | 7:00 p.m.

Join us for a spectacular evening featuring two talented chefs, seven satisfying courses, one knowledgeable wine expert, and five superb wines. This wine dinner is organized by the Italian Trade Agency with the support of an Italian Chef David Marchiori and a sommelier Giovanni Oliva. The week of Italian Cuisine in the world is promoted by the Ministry of Foreign Affairs and International Cooperation through the Embassy of Italy in Singapore.

Chef David Marchiori is a recognized face in Italy where he has made numerous television appearances and has long been the resident chef of the Slow Food stand at Vinitaly. Together with our own Chef Elson, these two kitchen aficionados will be crafting a delicious seven-course Italian menu expertly paired with five wines.

Giovanni Oliva, the self-dubbed "Ambassador of Fine Italian Wines to Asia" and the founder of Ethica Wines Asia Pacific, will walk guests through the finer points of the five wines being tasted throughout the dinner and answer any questions guests may have.

This is a special evening you won't want to miss.

AMUSE BOUCHE
Crispy Duo of Meat Ball
with Chili Matinees

Baccalà Mantecato
Stock Fish Mousses on Crispy Polenta
Nino Franco "Rustico" Prosecco di Valdobbiadene DOCG Brut

MENU
Vitello Tonnato (by Chef Elson Cheong)
Sous Vide Veal Loin with Smoked Chuturo, Crispy Salted Capers, Banana Shallot Pickled, Quail Egg and Tuna Foam
Anselmi "Capitel Foscarino" Veneto IGT 2020

The Ultimate Spaghetti Alla Buzara (by Chef David Marchiori)
with King Prawn, Fresh Parsley, Red Vine Tomato and Seafood Tomato Sauce
Anselmi "San Vincenzo" Veneto IGT 2020

Sardines in Saor (by Chef David Marchiori)
with Crispy Baby Squids, Braised Onion, Black Raisin Compote, Heirloom Tomato, Lemon Purée, Baby Zucchini and Chervil Vinaigrette
Anselmi "San Vincenzo" Veneto IGT 2020

Slow Cook Wagyu Short Rib (by Chef Elson Cheong)
with Caramelized Roots Vegetables, Baked Layered Potato, Garlic Purée, Bresaola and Morel Sauce
Nicolis "Seccal" Ripasso della Valpolicella Classico Superiore 2017

The Tiramisu (by Chef David Marchiori)
Nino Franco "Primo Franco" Prosecco di Valdobbiadene DOCG Dry 2021

Artisan Italian Farm Cheese
with Condiments

Freshly Brewed Coffee or a Selection of Fine Tea

\$168 per person



ITALIAN CUISINE: SOME ASPECTS OF SUSTAINABILITY, CONVIVIALITY, AND HEALTHY HABITS - ITALIAN CONVIVIALITY NIGHT

17 Nov 2022
7PM
Singapore, One Farrer Hotel, Camelia Suite, 1 Farrer Park Station Rd, Singapore 217562

Italian Conviviality Night is an evening of immersion in Italian Food, Wine and Music for those who are passionate about or interested in learning more about Italian Culture and Cuisine. During the evening, participants will have the opportunity to better understand Italian culture, food and music united by the element of conviviality. They will also have the opportunity to partake to an online demonstration on how to make an authentic tiramisù, followed by a 4-course meal paired with Italian wines and Italian Opera arias as the main attraction. There will also be a presentation of la SCIM's themes and the benefits of Italian cuisine in terms of wellness, health, conviviality, lifestyle and ingredients. Alce Nero, Italy's largest consortium of organic products, distributed by Ayambrand, will offer Goodie Bags.

Italian Conviviality Night

Enjoy an Evening of Italian food and wines while being entertained by a singing chef and a soprano singer

Thu 17 Nov 22, 7:00pm, Camelia Suite, 6th flr One Farrer Hotel

Price: \$128 nett



Programme (Goodie Bag for all + 1 portion of Tiramisu)

7:00 pm Cocktail
7:15 pm Tiramisu Making Demo & 2 songs by Singing Chef Fabrizio Righi
7:45 pm 4-Course Italian Dinner with wines
Solo voice performance by Soprano Patricia Teng
Italian culture and wines by Malcolm Tham



Chef Fabrizio Righi from **FABItalia** is nicknamed the singing chef as he likes to sing while whipping out his dishes. He specialises in Roman and Italian cuisines and has been sharing his passion all over Singapore through the People's Association and other culinary institutions.

Soprano Singer Patricia Teng is a classically trained vocalist. Her passion in singing has seen her performing the world over with the likes of Choral Institute of Melbourne, Switzerland Brass Ensemble in Chemignon and our very own Singapore Symphonic Chorus.

Malcolm Tham is the wine portfolio consultant from Wine Resources. He has studied and worked in Europe for over 10 years. Beside wine, he is also an intercultural consultant.

4-course Italian Dinner

designed by Executive Chef Marcus Tan of One Farrer

Burrata

Mennated Heirloom Tomatoes, Basil Oil
Micro Cress, Gold Leaf
**

Chestnut Angel Hair

Chestnut Cream Sauce, Truffle Paste
**

Barramundi

Basil, Crisp Capers, Anchovy Pomodoro Sauce
OR

Braised Beef Cheek

Lemongrass, Barley Vongole, Asparagus
**

72% Chocolate Fondant Cake

Vanilla Ice Cream

Wine Selections

Cocktail Passaparola Prosecco
Pisara Pinot Grigio Friuli DOC 2020
Barolo 2008 vs Barolo 2015 (Vertical)
Amarone 2016 vs Amarone 2016 (Horizontal)
Ari DOCG Dolce

Supporting Organisations

Enterprise Singapore Society
FABItalia Lifestyle Pte Ltd
Prestige Wine Cellar Pte Ltd
Wine Resources Pte Ltd

Venue Partner

One Farrer Hotel

Enquiry and Booking: wineresources@gmail.com (97287473)



ITALIAN ESPRESSO BETWEEN TRADITION AND SUSTAINABILITY

Sustainability and innovation, when it comes to sustainable coffee, go beyond traceability and transparency of the source. Many roasters are focusing on ethical and sustainable supply, as well as social and environmental factors involved in the production process. However, it is necessary to take into account the impact of the entire value chain. During the meeting we will discuss how local operators in Singapore are changing the coffee market with innovative products and formats, respecting the Espresso traditions and using Italian technologies.

17 Nov 2022
6:30PM - 9PM
Interlocal Center,
100G Pasir
Panjang Road,
#01-17

Espresso and Sustainability Tradition and Innovation

In this panel, we will discuss how some leading figures in the coffee industry in Singapore, following the espresso tradition and using Italian technologies, are transforming the sector with innovative products and formats.

Scan the QR code to RSVP today.



Date: 17 November 2022

Time: 6:30pm - 9:30pm

Location: La Marzocco SEA

100G Pasir Panjang Road
Interlocal Centre #01-17
Singapore 118523

brought to you by



LOCAL FOOD TOUR WITH CHEF MAZLAN BOYAMIN

16 Nov 2022
9AM - 12PM
itinerante

Food tour to a typical Singapore wetmarket, Geylang Serai, to discover local ingredients and their use in traditional Italian recipes and Mediterranean diet for healthy and sustainable eating. Enjoy your lunch on site for a moment of conviviality.



IWG
Italian Women's Group
Singapore



LOCAL FOOD TOUR WITH CHEF MAZLAN BOYAMIN

16 NOVEMBER 9.00 AM

A morning visit to the famous Geylang Serai wet market, an introduction to the local vegetables, their use and benefits, followed by a Nusantara cooking class by Chef Mazlan Boyamin at My NoNna's kitchen

Cost: 60S\$ - Register at: secretary@iwgsingapore.org

Cooking class dishes:

- Four-Angled Bean Salad
- Eggs with Spice Chili Sauce (Telur Belado)
- Chicken Rendang
- Nasi Kuning/Fragrant Turmeric Rice
- Eggplant top with Spice Chili Sauce
- Egg and Cucumber Salad



IWG Italian Women's Group

VINI D'ABRUZZO SINGAPORE

18 Nov 2022
10AM - 3PM
Four Points
by Sheraton
Singapore,
Riverview

Masterclass on Montepulciano d'Abruzzo, followed by a guided tasting; Walk-around tasting with preparation of tasting benches at which invited guests will have the opportunity to meet representatives of Italian wineries and taste the wines from Abruzzo.



ABRUZZO WINES EXPERIENCE

November 18th, 2022, Singapore



CAMPAGNE FINANCIÉE
AVEC L'AIDE DE
L'UNION EUROPÉENNE



With the patronage of:



CENA CONVIVIALE AT VALENTINO RESTAURANT FOR THE WEEK OF THE ITALIAN CUISINE WITH AWARD OF DIPLOMA OF BUONA CUCINA 2022

18 Nov 2022
7:30PM
Ristorante
Valentino

Conviviale (invitation only) for the awarding of the Diploma di Buona Cucina of the Italian Academy for 2022



ITALIAN DINNER TRADITIONAL PIZZA IN SUSTAINABILITY

18 Nov 2022
8PM
RossoVino
Restaurant



Italian Dinner traditional Pizza in sustainability

18 November 2022 - 8:00 PM @ RossoVino Restaurant
15 Merbau Rd, Singapore 239032 Pizza + Beer

Singapore Italian Association and RossoVino organize on November 18th a dinner, open to all, where pizza and Italian food will be presented. The themes of the International Week of Italian Cuisine will be addressed. Specifically, the convivial and associative aspect of the kitchen will be emphasized, which maximizes the well-being and the Italian lifestyle, and the benefits of Italian ingredients and the Mediterranean diet will be discussed.

Contact Italian Language School Activities For: +65 8330 2652 or PABItalia Fairtrivis Right: +65 8370 8116 for booking and further information. Email: info@italianchocolat.com



FLAVOURS OF ITALY (TBC)

19 Nov 2022
11AM - 4PM
Club 1880

At the entrance of Club 1880, attendees will be able to purchase the selected wines, followed by a tasting of more than 100 wine labels from different regions of Italy. At the Double and The Studio, retailers, winemakers and experts will showcase their wines and talk about their products directly with customers. Guests will also have the opportunity to visit the Natural Wine Room, where they can discover natural wines and participate in a 45-minute masterclass on Italian cheeses and charcuterie products. Our guests will also be able to taste fresh pasta live-made by the Italian winner of "Masterchef" first edition and purchase Italian retail products. Participants will also be able to dine at the restaurant with a specially curated Italian menu and wine pairing. For an additional price, attendees can refresh themselves with Aperol Spritz, Campari cocktails and Prosecco at the club terrace to the music of a DJ set.



1880 x WEEK OF 14 NOV 2022 FESTIVAL

FLAVOURS
of **ITALY!**
Sapori D'Italia

DETAILS
SAT, 19 NOV
11AM — 4PM

Get your tickets here:
rebrand.ly/italy1880

Expect an afternoon of great food and fun with over 100 labels of wine from different regions in Italy, a natural wine room, an extensive Italian cocktail menu, Italian delicacies, a Bubble Trouble Terrace for sparkling lovers, and more!

Guest of honor, the Italian Ambassador
H.E. MARIO ANDREA VATTANI

\$68** entry (includes wine tasting of 100+ wines)
\$88** entry + Free-flow Terrace access

“GUESS WHO’S COMING FOR A SNACK?” / “INDOVINA CHI VIENE A MERENDA?”

Educational snack for the students of the Scuola Supplementare Italia and the children of IWG associates. The children will receive teachings about table manners, food waste recycling, good nutrition. They will also participate in sustainability and food education themed quizzes and games will be organized.

19 Nov 2022
Stamford American International School –
Woodleigh Campus,
1 woodleigh Ln,
Singapore 357684



Save the Date: 19th November 10.00am
Location: Stamford American International School - Woodleigh Campus, 1 Woodleigh Ln, Singapore

On occasion of The VII International Week of Italian Cuisine in The World

In collaboration with



WINE SAFARI ITALIA - WALKABOUT TASTING

19 Nov 2022

Wine Safari and local wine merchants present about seventy Italian wines currently available on the local market. Here you can learn about wines found along the banks of the Tanaro River and in the mountain areas of Val d'Aosta and Valtellina, as well as the many characteristics of Vermentino with different appellations, and trendy volcanic wines from Etna. Enjoy the tastings of some unusual blends such as Manzoni Rosso and Albarossa.



Discovering Italy's Native Grapes Region by Region

www.WineSafariItalia.com



Discovering Italy's Native Grapes Region by Region

www.WineSafariItalia.com

Wine Safari
ITALIA
2022

Walkabout Tasting Session 1

November 19, 11am - 2pm



Winebanc Toa Payoh
The Wine Tasting Room
615 Lor 4 Toa Payoh, #08-00, S(319516)

JOIN THE SAFARI NOW!

In Cooperation With:



Glassware Partner:



Storage and Vessel Partner:



WINEBANC
Member Since 2014

Wine Safari
ITALIA
2022

Walkabout Tasting Session 2

November 19, 3pm - 6pm



Winebanc Toa Payoh
The Wine Tasting Room
615 Lor 4 Toa Payoh, #08-00, S(319516)

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Glassware Partner:



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WINEBANC
Member Since 2014

CONVIVIALITY, SUSTAINABILITY, AND INNOVATION: THE INGREDIENTS OF ITALIAN CUISINE FOR PEOPLE'S HEALTH AND PROTECTION OF THE PLANET - AN ITALIAN DINNER AT THE END OF THE WEEK OF THE ITALIAN CUISINE

20 Nov 2022
7PM
RossoVino
Restaurant,

FABItalia Lifestyle and RossoVino will host a fixed-price, fixed-menu dinner open to students, volunteers and FABItalia's circle contributors. Planned activities include performances of Italian music and opera, featuring Soprano Patricia Teng. It will close the official programming of FABItalia events of the SCIM in the beautiful setting of the Singapore River, where modern Singapore originated, at Robertson Quay. Specifically, the convivial and associative aspect of cooking that maximizes Italian wellness and lifestyle will be emphasized with the manager of Rosso Vino, and the benefits of Italian ingredients and the Mediterranean diet will be discussed. The last event will take place on the 24th as a recap of all activities held with the NLB audience.



Conviviality, sustainability, and innovation: the ingredients of Italian Cuisine for
people's health and protection of the planet Earth:
An Italian Dinner at the End of the Week and of the Program.

Sunday 20 November 7:00PM, limited to 20 seats, book in advance, SGD40, fixed set
menu with pizza and beer.

We will retrace the events during the week of the Italian Cuisine, enjoying an
Italian Pizza, a cold beer, the Singapore River, and sharing our Companionship
together with the Italian Chef, Educator, Trainer, Teacher, Tour Guide, Cultural
Expert, and Event Organizer Fabrizio Righi from FABItalia Lifestyle.

Contact in advance Fabrizio at +65/83758156 for booking.

At RossoVino Restaurant, Robertson Quay, 15 Merbau Rd, Singapore 239032



WINE SAFARI ITALIA - MASTERCLASSES

20 Nov 2022

A series of masterclasses led by Italian wine ambassadors Chan Wai Xin and Jessica Anne Tan, will focus on emerging wines. Taste the differences between Etna's volcanic wines and then discover that Nebbiolo is also found in different areas of Piedmont and outside the region. Here you can get technical information about the wines and immerse yourself in the terroir and winemaking styles of the Italian regions.

Wine Safari
ITALIA
2022

MASTERCLASS 1: A MOUNT ETNA CONTRADAS EXPEDITION

November 20, 11am - 1pm



Winebanc Toa Payoh
The Wine Tasting Room
615 Lor 4 Toa Payoh, #08-00, S(319516)

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RAMPANTE
MONTELDOLCE
GUARDIOLA
PORCARIA

www.WineSafariItalia.com

Wine Safari
ITALIA
2022

MASTERCLASS 2: EXPLORING DIFFERENT FAÇADE OF NEBBIOLO

November 20, 2pm - 4pm



Winebanc Toa Payoh
The Wine Tasting Room
615 Lor 4 Toa Payoh, #08-00, S(319516)

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www.WineSafariItalia.com

<https://singaporedd.com/site/>

CHILDHOOD NUTRITION: TOWARDS A HEALTHY LIFESTYLE

21 Nov 2022
3PM - 6PM
10 Medical Dr,
MD11, Auditorium,
NUS

Seminar on the necessity for a healthy nutrition from the earliest years of life to avoid chronic nontransmissible diseases related to excessive weight, such as type 2 diabetes, metabolic syndrome and cardiovascular disease. Overweight and obesity during childhood are risky as they often persist into adulthood due to both physiological and behavioral factors. During the seminar, the available data on childhood obesity in Singapore and Italy and the policies undertaken to counter this growing phenomenon will be compared. For Italy, Prof. Mohamad Maghnie, currently head of the Pediatric Clinic, Clinical Service in Pediatric Endocrinology, Diabetes and Metabolism at the Giannina Gaslini Institute, and Vice-Director of the Department of Neuroscience, Rehabilitation, Ophthalmology, Genetics, Maternal and Child Health, University of Genoa, have been invited.

**Childhood Nutrition:
Towards a Healthy
Lifestyle**

Monday November 21st 3-6 PM
10 Medical Dr, MD11, Auditorium, NUS

Guests of Honour
Mario Andrea Vattani
Ambassador of Italy to Singapore
Prof Chong Yap Seng
Dean, NUS Medicine

Speakers
Dr Mary Foong-Fong Chong
National University of Singapore
Nourishing our Next Generation
Prof Mohamad Maghnie
Director of the Pediatric Clinic of the University of Genoa
Academic achievements and intervention
program on childhood obesity in Italy
Dr Keri McCrickerd
Singapore Institute for Clinical Sciences, A*STAR
Enhancing eating self-regulation skills to
support child health and development

Moderator
Prof Salvatore Albani
Duke-NUS Singapore

Register here

On the occasion of

Week of the Italian Diet in the World

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27
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Embassy of Italy
Singapore



Human Potential Translational
Research Programme
Yong Loo Lin School of Medicine

BORSA VINI

B2b event to promote Italian wine in Singapore. 30 Italian companies will exhibit wines at a historic city-state convent hall (Chijmes) and have the opportunity to meet with importers/ distributors and restaurants in Singapore to develop possible business partnerships. Nine delegates from Thailand, Vietnam and Malaysia are expected to join.

24 Nov 2022
11:30AM - 6:00PM
Chijmes, 30
Victoria Street,
Singapore,
187996



Ministero degli Affari Esteri
e della Cooperazione Internazionale



BORSA VINI 2022

24th November 2022

Chijmes Hall - Singapore

ICCS GALA DINNER

The Italian Chamber of Commerce in Singapore will organize the annual ICCS Gala Dinner, with the aim of promoting Made in Italy agricultural and food excellence. The 2022 theme will be From Heritage to Innovation and will celebrate 75 years of Ferrari, and 150 years of Pirelli.

During the event, considerable space will be given to Made in Italy products, the dinner will be curated directly by an Italian chef. The menu will be decided in collaboration with the Academy of Italian Cuisine.

24 Nov 2022

Registration

6:30PM

Singapore, The

Fullerton Bay

Hotel, 80 Collyer

Quay, Singapore

049326



PRESENTING SPONSORS



SUPPORTING PARTNERS



“INNOVATIVE ITALIAN CUISINE | “A CULTURAL AND CULINARY JOURNEY THROUGH ITALY”

24 Nov 2022
7PM - 9PM
Singapore,
National Library
Board, Zoom
program and
sessions

With more than 1.7 million digital resources, visitors booking more than 37.9 million library materials each year, and 11.5 million visitors annually, National Library Board is a giant in Singapore’s popular local community base. NLB and FABItalia have several previous collaborations under their belt, with in-person and online events to promote Italian Cuisine, Culture, Language and Lifestyle. Together with the NLB’s Department of Health and Cuisine, FABItalia has a year-round program with several session-conferences taking place on Zoom on Italy-related topics called “A Cultural and Culinary Journey Through Italy.” For the November session “Sustainable and Innovative Italian Cuisine | “A Cultural and Culinary Journey Through Italy” will be presented with the aim of promoting the initiatives planned during the week by the different participants and partners involved in Singapore. Previous zoom events have had the direct participation of an average of 100 bookstore staff members, amangers, volunteers, and are open to additional audiences, publicized and shared throughout the NLB network for a potential advertising pool of the entire population of Singapore (5,600,000 people).

Go Library

A Cultural & Culinary Journey to Italy

Innovative Italian Cuisine

Week of the Italian Cuisine in the World

Take a bite into the world of Italian cuisine with Chef Fabrizio Righi!

Scan the QR Code or go to <https://go.gov.sg/nlb/innovativecuisine> to register

With the patronage of

Embassy of Italy Singapore

FAB Italia

ITALIAN COFFEE MORNING FOR SHOM

24 Nov
Morning

An event exclusively organised for the groups of SHOM, Spouses of Head of Mission in Singapore at Italian Ambassador's residence. Rita Bonucchi from Bonucchi e Associati will present the innovative Italian design brands Coffeefrom and Kajkao etc., which transform food waste into useful products. The guests will enjoy Matteo Pertoldi (Atipico)'s Italian food and also some dishes from IWC's recipe calendar 2023.



APERITIVO IN RESIDENZA

25 Nov 2022
Singapore

Italian Women Group IWG will organize an aperitivo in the Residence on the International Day Against Violence Against Women and will present its 2023 publication in a convivial moment.



IWG
Italian Women's Group
Singapore

At the end of the Week of the Italian Cuisine in the World and as the holidays season approach

CHRISTMAS PARTY

**25 NOVEMBER, 7.00PM
IN A SPECIAL LOCATION**

-  For IWG members and partners
-  Standing dinner 100\$ each (early bird by Nov. 12)
-  Goody bag by our sponsors
-  Festive attire with red accessories
-  Register at secretary@iwgsingapore.org

Supported by



 **IWG** Italian Women's Group

PUBLICATION OF THE IWG CALENDAR 2023

Nov 2022
Singapore

The Italian Women Group IWG 2023 calendar will include 12 recipes (3 appetizers, 3 first courses, 3 second courses, 3 desserts) of the Mediterranean diet revisited with local ingredients. The goal is one of sustainability - preference is given to the use of local and non-imported ingredients where possible - and innovation.



C A L E N D A R

2023

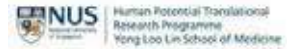




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THE FINE DINING WATERS
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WINE & SPIRIT

Art
di Daniele Speranda



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Where Children Rise & Shine



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Wine Resources



WINE XIN

