



Ministero degli Affari Esteri
e della Cooperazione Internazionale



the Italian Taste LAB



Italian Trade Agency at Food & Hospitality Asia 2026

21 - 24 April 2026

Singapore Expo, Hall 5, Booth 5J1-07



ITALIAN TRADE AGENCY

ITA - Italian Trade Agency is the Governmental agency that supports the business development of our companies abroad and promotes the attraction of foreign investment in Italy.

With motivated and modern organisation and a widespread network of overseas offices, ITA provides information, assistance, consulting, promotion, and training to Italian small and medium-sized businesses. Using the most modern multi-channel promotion and communication tools, it acts to assert the excellence of Made in Italy in the world.

The network. Through its headquarters in Rome, an office in Milan, a global network of 69 offices and 18 correspondence points in 74 countries linked to Italian embassies and consulates, the Italian Trade Agency provides information, assistance, promotion, training and co-operation in the industrial, consumer goods and services sectors. The Italian Trade Agency collaborates with Italian regions, Chambers of Commerce, Industry and Trade Associations and other public and private organisations.

Every year, ITA worldwide offices carry out hundreds of promotional projects and provide personalised services and assistance to thousands of Italian companies. The Italian Trade Agency also assists and supports foreign companies that want to establish or expand business and trade relations with Italian companies or to invest in Italy.

The main services offered to Italian companies by the Italian Trade Agency to increase the flow of exports and investments between Italy and the rest of the world are:

- information and assistance
- identification of commercial partners
- visits to international trade shows and industrial districts
- support for investments abroad

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 Italian Trade Agency

 Italian Trade Agency – Singapore

Italian Trade Agency Participation at Food & Hospitality Asia 2026

The Pavilion ITALIA at FHA 2026 is organized by the ITA- Italian Trade Agency office in Singapore, the Trade Promotion Section of the Italian Embassy to Singapore.

Within the booth, ITA has designed a special kitchen, **The Italian Taste Lab**, where cooking demonstrations and food tasting will be run throughout the 4-day event to present and promote the excellences of Italian food and cuisine to the Singaporean market.

For this occasion, we have appointed 1 executive chef and invited 7 Italian chefs' resident in Singapore to best represent the quality, the innovation and the tradition of Italian food products.

The chefs will be crafting their culinary creations using a selection of ingredients, which will proudly feature a few products from some of the Italian companies showcasing their offerings at FHA. This integration of Italian products highlights the diversity and excellence.

Please turn the page to learn more about The Italian Taste Lab Program and for the full list of Italian exhibitors at FHA 2026.

Agenda

the **Italian Taste LAB**



APRIL 21st

TIME	DISH/ACTIVITY	ITALIAN EXHIBITORS INVOLVED
10.45am	Italian Mixed Street food (Roman Arancini, Venetian Meatballs, Sicilian Caponata) by Chef David Marchiori	
12.00pm	Paccheri with Duck Ragù and Roasted Tomatoes by Chef Simone Fraternali (Solo Restaurant)	Olio Monini - Extra Virgin Olive Oil
1.00pm	Gnocchi with Porcini and Truffle Pâté, Hazelnut Butter and Crispy Sage by Chef David Marchiori	Rustichella Tartufi - Porcini with Truffle Patè, White Truffle Patè
2.00pm	Orecchiette with Pistachios, White Pepper, Orange and Taralli Pugliesi by Chef David Marchiori Wine pairing with Ti Amo Bianco, curated by MJ Wines	Gruppo Milo - Orecchiette, Taralli Pugliesi
3.00pm	Ricotta Tiramisu with Limoncello and Almonds by Chef David Marchiori	Caseificio Ghidetti - Ricotta Cheese
4.00pm	Beef fillet tartare, Granfruttato oil, sweet lemon and toasted hazelnuts by Chef David Marchiori	Olio Monini - Gran Fruttato Extra Virgin Olive Oil

APRIL 22nd

TIME	DISH/ACTIVITY	ITALIAN EXHIBITORS INVOLVED
10.30am	Pan Brioche with Whipped Butter and Balsamic Vinegar by Chef David Marchiori	Acetaia Giusti - Giusti Balsamic Vinegar 3 Gold Medals
11.30am	Pumpkin Feast Pizza by Chef Omar Tutino (Fortuna Restaurant)	
12.30pm	Rigatoni all'Amatriciana by Chef Egon Marzaioli (Medusa Restaurant)	
1.30pm	Pizza Reimagined by Chef Daniele Colaiacomo (Daniele's Pizza restaurant)	Mulino Denti - 2 types of Flour (Zero + 340 & Primamacina)
2.30pm	Amberjack in Carpione by Chef Andrea Chetta (Monti restaurant)	
3.30pm	Risotto with Tomato Water and Burrata by Chef Andrea Chetta (Monti restaurant)	
4.30pm	Pure Fior di Panna Ice cream With Extra Virgin Olive Oil and Balsamic Vinegar by Chef David Marchiori	Acetaia Giusti - Giusti Balsamic Vinegar 3 Gold Medals

APRIL 23rd

TIME	DISH/ACTIVITY	ITALIAN EXHIBITORS INVOLVED
10.30am	Fried Kalamon Olives with Lemon Zest and Whipped Basil Yogurt by Chef David Marchiori	Madama Oliva - Pitted Kalamon Olives
11.30am	Grilled Provolone with Thyme Herb, Salted Hazelnuts and Honey by Chef David Marchiori	Caseificio Ghidetti - Provolone Padano Cheese
12.30pm	Pizza in Teglia Variations: "Almost Orange Duck" and "Rocco" by Chef Antonio Brancato (Antopizza Restaurant)	
1.30pm	Pizza Padellino Asia Delight by Chef Mirko Chinzi	Molino Denti - Crockia flour
2.30pm	Rigatoni all' Arrabbiata with Roasted Peppers, Burrata Cheese, and Calabrian Chili Peppers by Chef David Marchiori	Madama Oliva - Calabrian Sliced Chili Peppers in Olive Oil
3.30pm	Chicken Bites Glazed with White Sweet and Sour Dressing with Sesame and Spring Onion by Chef David Marchiori Wine Pairing with Brunilde di Menzione Primitivo di Manduria DOC, curated by MJ Wines	Aceto Giusti - Giusti White Sweet and Sour Dressing

APRIL 24th

TIME	DISH/ACTIVITY	ITALIAN EXHIBITORS INVOLVED
10.30am	Greetings from Florence : Panzanella with Marinated Anchovies by Chef David Marchiori	
11.00am	Roasted Purple Onions with Yogurt and White Sweet and Sour Dressing Reduction by Chef David Marchiori	Acetaia Giusti - Giusti White Sweet and Sour Dressing
12.00pm	Greetings from Venice: Risi e Bisi (Green Peas Risotto) by Chef David Marchiori	
1.30pm	Greetings from Rome: Bucatini all'Amatriciana by Chef David Marchiori	
2.30pm	Greetings from Palermo: Caponata di Melanzane by Chef David Marchiori	

FHA ITALIAN TASTE LAB 2026 by ITA

ITALIAN COMPANIES

ACETAIA GIUSTI S.R.L.:

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

GRUPPO MILO S.P.A

<https://www.casamilo.it/>

LA RUSTICHELLA TRUFFLES

<https://www.larusticellatruffles.com/en>

MONINI SPA

<https://www.monini.com/en/>

CASEIFICIO GHIDETTI

<https://www.caseificioghidetti.it/en/>

INDUSTRIA MOLITORIA DENTI

<https://www.molinodenti.it/>

MADAMA OLIVA S.P.A.

<https://www.madamaoliva.it/en/>

LOCAL COMPANY

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