



Ministero degli Affari Esteri
e della Cooperazione Internazionale



OpportunItaly
Driving business growth with Italian excellence.



The Italian Food Lab

January 26-30, 2026

Enjoy the **Extraordinary**
Italian **Taste!**

VENUE MAP

ITA Institutional Booth Pavilion South Hall 3 Stand 18-80

DUBAI EXHIBITION CENTRE | 26-30 JANUARY 2026



Italian Trade Agency - ITA



TRADE AND INVESTMENT

OPEN DOORS TO A WORLD
OF OPPORTUNITIES

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 a motivated and modern organization 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.

FIND YOUR ITALIAN PARTNER

ITA - Italian Trade Agency supports the business development of Italian companies abroad, increases business opportunities, improves the image of 'Made in Italy', promotes industrial collaboration and foreign investment in Italy. Find your Italian partner is a business directory with virtual showcases of Made in Italy companies. We offer you an overview of Italian businesses, including company profiles, products images and details, website, business proposals and contact information. Foreign companies or agent interested in Italian products or looking for partnership with Italian companies, can access the database with the profiles, searchable by sector or product, and find a business partner.

Register here:
ice.it/en/my-home/login



@ITADubai



Italian Trade Agency



@ITADubai



ITA - Dubai Office



I AMO LA CUCINA ITALIANA PATRIMONIO DELL'UMANITÀ



MINISTERO
DELLA
CULTURA



MINISTERO DELL'AGRICOLTURA
DELLA SOVRANITÀ ALIMENTARE
E DELLE FORESTE



ITA[®]
ITALIAN TRADE AGENCY



Ministero degli Affari Esteri
e della Cooperazione Internazionale



Opportun*Italy*
Driving business growth with Italian excellence.

Exhibitors

at The Italian
Food Lab



ARABIAN HORECA CAFÈ

**Pavilion South Hall 3
Stand No. 18-80**



Arabian Horeca is your UAE coffee partner, offering Trucillo coffee, machines, training, and full technical services to help cafés and businesses operate smoothly and grow.

Sheikh Al Mur Tower
Dubai, U.A.E.

Nicholas Menezes - Marketing Manager

Tel: +971 50 870 8375

Email: Nicholas.m@arabianhoreca.ae

Website: www.arabianhoreca.ae

CAFFÈ
TRUCILLO
Specialty Coffee

@arabianhoreca



Arabian Horeca



ARTE BIANCA SRL

**Pavilion South Hall 3
Stand No. 18-97**



Arte Bianca has been producing crustless bread since 1968 in Venice, Italy.

In its state-of-the-art facility, the company produces traditional tramezzini crustless bread in various weights and recipes, including whole grain, spelt, and the new 20% Protein variety.

Arte Bianca's crustless bread PAN PIUMA is made with just a few ingredients: flour, water, olive oil, natural yeast, malted cereal flour, and sea salt. It contains no animal fats, added sugars, or lactose, giving the product the authentic flavor of traditional fresh bread.

Thanks to long leavening times and unique production technology, the bread is exceptionally soft and offers an extended shelf life. It is available both at room temperature and frozen.

Via Del Trifoglio 18/22
Marghera VE
Italy

Massimiliano Anzanello

Tel: +39 041 5384233

Email: commerciale@artebiancagroup.it

Website: www.artebiancagroup.it



PanPiuma



#panpiuma



@panpiuma



ArteBianca Group



Pan Piuma



ARTIGIANA GENOVESE SRL

Pavilion South Hall 3
Stand No. 16-115



We are family company specialized in the production of Pesto Genovese and a wide range of typical sauces and tasty condiments of the Italian tradition, both organic and not organic.

Via Ungaretti 6/L
Piazza della Vittoria 11A/1B
16157 Genova
Italy

Isabella Monticelli - Export Manager

Tel: +39 010 6671233

Email: export@artigianagenovese.it

Website: www.artigianagenovese.com



Artigiana Genovese S.r.l. 

BISCOTTIFICIO VERONA SRL – MARINI

Pavilion South Hall 3
Stand No. 18-27



Founded in 1984 in Legnago by Ettore Marini, Biscottificio Verona grew producing ladyfingers, amaretti, and cantuccini.

Today it operates internationally with retailers and importers, under its brands and private labels, offering Made in Italy pastries crafted with quality ingredients and updated Veronese recipes for a tradition-inspired taste enjoyed worldwide today.

Via Luigi Piccinato 4
37045, Legnago VR
Italy

Claudio Rizzi - Commercial Director

Tel: +39 041 5384233

Email: exportebiscottificioverona.com

Website: www.biscottificioverona.com



Biscottificio Verona S.r.l. 

@biscottificio_verona 

Biscottificio Verona 

CONSERVE ITALIA SOC. COOP AGRICOLA

**Pavilion South Hall 1-3
Stand No. 19-80**



Via Paolo Poggi, 11
40068 San Lazzaro Di Savena BO
Italy

Christian Marcaccini - Export Manager
Tel: +39 051 6228311
Email: cmarcaccini@eccci.it
Website: www.conserveitalia.it

Cirio is an Italian brand belonging to Conserve Italia Group, an Italian co-operative that brings together 14,000 farming companies spread all throughout the Italian territory. This unique company set up creates a strong link with the territory, which is always an advantage in the management of the agricultural supply chain, thus controlled and monitored from the seed to the tables of end consumers: it guarantees for quality and safety of the raw materials and the final products. As a leader in tomato-based products and vegetables Cirio success is aligned to the group's mission: "To be a European leader in the processed fruit and vegetable industry, delivering value both to the farmers' owners and to the end consumers, through the co-operative supply chain"



@CirioUK



@ciriouk



Cirio UK



CONSORZIO DEL FORMAGGIO PARMIGIANO REGGIANO

**Pavilion South Hall 3
Stand No. 18-80**



Via Kennedy, 18
42124 - Reggio Emilia
Italy

Amandine Ferré - Trade Marketing Specialist
Tel: +39 0522 307741
Email: amandine.ferre@parmigianoreggiano.it
Website: www.parmigianoreggiano.com

The Parmigiano Reggiano Consortium is a non-profit organization, founded in 1934, that represents and protects the producers of the famous Italian cheese with Protected Designation of Origin (PDO) all over the world.



Parmigiano Reggiano



@parmigianoreggiano



Consorzio del formaggio Parmigiano Reggiano



DE MATTEIS AGROALIMENTARE SPA

Pavilion South Hall 3
Stand No. 18-16



Pasta Armando is a premium QUALITY ITALIAN PASTA FROM 100% ITALIAN DURUM WHEAT. Armando offers 2 different pasta ranges: our CERTIFIED "ZERO RESIDUES OF PESTICIDES" RANGE, bronze died and slow-dried, Italian durum wheat grown within the boundaries of an exclusive agreement between farmers and Armando's pasta factory. We also offer a CONVENTIONAL PASTA RANGE, teflon died and slow-dried.

The Armando direct and integrated Supply Chain was born in 2010. It was one of the first realities of this kind and nowadays is unique in the Italian market because it is based on a direct agreement with each individual grower. We call this approach the "Armando Pact", and it implies the observance of a strict cultivation protocol based on virtuous agricultural practices.

The farmer undertakes to sow the varieties agreed with De Matteis and to cultivate the durum wheat in compliance with a strict cultivation discipline.

Via Amoretti - Parco San Nicola n.6/E
83100 Avellino (AV)
Italy

Antonio De Dominicis - Export Manager Middle East-Asia-Pacific

Tel: +39 340 266 6659

Email: antonio.dedominicis@dematteisfood.it

Website: www.pastarmando.it/en/



ARMANDO

De Matteis
Agroalimentare S.p.A.



@pastarmando



DI MARCO CORRADO SRL

Pavilion South Hall 1-3
Stand No. 15-127



In the 70s Corrado di Marco began his research to create products that combine taste, naturalness and well-being. In 1981 Pizzasnella was born, a mix of wheat and soy-based flours. In 2001 he invented Pinsa Romana.

Via Monte Nero 1/3
00012, Guidonia Montecelio RM
Italy

Flaminia Casazza - Export Coordinator

Tel: +39 0774 572804

Email: f.casazza@dimarco.it

Website: www.dimarco.it



Di Marco - Fine Italian Bakers



@dimarco_professional



Di Marco - Professional



ESPOSITO FORNI CATERING EQUIPMENT TRADING LLC

Pavilion South Hall 3
Stand No. 18-80



Presenting authentic Italian pizza in all its forms and variants, from Neapolitan to contemporary and gourmet.

Warehouse 02
Street 36, DIP2
Dubai, U.A.E.

Mr. Bart Misztal - Owner & Managing Director
Tel: 0545253123
Email: info@espositofozni.ae
Website: www.espositofozni.ae



Esposito Forni
Made in Italy

Esposito Forni Catering Equipment
Trading LLC

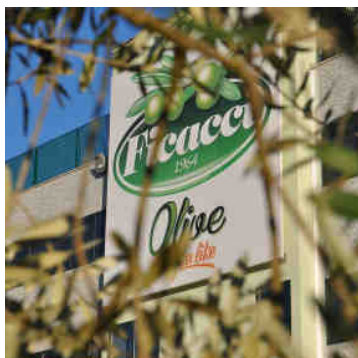


[@espositofozni_dubai](https://www.facebook.com/espositofozni_dubai)



FICACCI OLIVE CO. DBA ROMEO FICACCI SRL

Pavilion South Hall 3
Stand No. 19-99



Ficacci Olive is a family-owned company with three generations of dedication to freshness, quality, and sustainable nutrition, offering olives that not only taste great but also support overall well-being.

Via Empolitana KM 6350
00024 Castel Madama (RM)
Italy

David Dottorini - Export manager
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Website: www.ficacci.com



Ficacci Olive Co.



Ficacci Olive Company



[@ficacci_olive](https://www.facebook.com/ficacci_olive)



GRANAROLO SPA

DWTC
Sheikh Rashid Hall R-E51



Via Cadriano
27/2 40127 Bologna (BO)
Italy

Martina Tonelli – Group Product Manager ROW

Tel: +39 0514162751

Email: martina.tonelli@granarolo.it

Website: www.granarolo.com



Granarolo S.p.A.



@granarolo



The Granarolo Group is the leading agri-food group with Italian capital and one of the major players in the food industry in Italy. It has 15 production sites across the country, 2 production sites in France, 3 in Brazil, 1 in New Zealand, 1 in Germany, and 1 in the United States. It represents the most important Italian dairy supply chain directly owned by producers organized in a cooperative. It brings together over 475 dairy farmers, a raw milk collection system with approximately 100 tankers, and 500 distribution vehicles, which handle 900,000 tons of milk per year. The Group's mission abroad is to promote and export the tradition of Made-in-Italy dairy products.

GRUPPO MILO SPA

Pavilion South Hall 3
Stand No. 15-115



Via Montenapoleone, 8
20121 Milano (MI)
Italy

Nadir Argentiero - Export Department

Tel: +39 375 7045601

Email: info@gruppomilo.it

Website: www.gruppomilo.it



@casa_milo



Gruppo Milo is a family run business located in southern Italy which owns 3 factories: 1 for the production of premium fresh/frozen pasta, 1 for the production of superior bronze drawn dry pasta and 1 for the production of all natural savoury snacks.

GUSTIBUS ALIMENTARI SRL

Pavilion South Hall 1-3
Stand No. 17-51



Gustibus Alimentari produces high-quality Mediterranean sauces and vegetable preserves in Sicily, combining tradition, selected raw materials, and modern processes for global markets.

Corso Italia, 302
95129 Catania
Italy

Luca La Paglia

Tel: +39 3288760311

Email: clienti@gustibusalimentari.it

Website: www.gustibusalimentari.it

Gustibus

Gustibus Alimentari



@gustibusalimentari



KOITA FZE

Pavilion South Hall 3
Stand No. 18-80



Better Milk. Better Business.

Koita delivers premium organic and plant-based milks from Italy—trusted by retailers and foodservice partners to drive sales, repeat purchases, and sustainable growth.

905B, Business Central Tower
Media City
Dubai, U.A.E.

Pablo Gamez - BDM International Markets

Tel: +971 52 365 7486

Email: pablo@koita.com

Website: www.koita.com

KOITA

@itskoita



Koita Foods



LATTICINI ORCHIDEA - GRUPPO CASEARIO MERIDIONALE SRL

DWTC
Sheikh Rashid Hall
R-B48



From 100 years we produce Fior di Latte cheese for pizza. We have always worked side by side with the Master Pizzaiuoli: whether you use a wood-fired, gas, or electric oven, we have the right products for you.

Via E. De Filippo, 12
80048 Sant'Anastasia (NA)
Italy

Daniele Simone - Export Manager
Tel: +39 334 696 4846
Email: d.simone@latticiniorchidea.it
Website: www.latticiniorchidea.it

**LATTICINI
ORCHIDEA**



Latticini Orchidea



@latticiniorchidea_official



LE VIE DEL TARTUFO SRL

Pavilion South Hall 3
Stand No. 19-2



Le Vie del Tartufo is an Italian company specialized in truffle products. With over forty years of experience, through its main brand Tartufi Jimmy it combines tradition, innovation, and Italian excellence for global markets.

Via Del Lavoro SNC
06026 Pietralunga PG
Italy

Federica Zucchetti - Marketing Manager
Tel: +39 075 946 0452
Email: federica.z@leviedeltartufo.it
Website: www.jimmytartufi.it



Tartufi Jimmy



LVDT Le Vie del Tartufo s.r.l.



@tartufijimmy



OLIO ROCCIA DEI FRAT.LLI ROCCIA

Pavilion South Hall 3
Stand No. 18-80



OlioRoccia, our premium organic extra virgin olive oil, is the result of a fully integrated production process entirely managed within our family-run farm.

We cultivate our own olive groves following certified organic farming practices, and oversee every step in-house, from harvesting and cold pressing, to storage and bottling, under strict HACCP protocols to ensure safety, traceability, and consistent quality.

Over the years, the excellence of our oil has been recognized with several awards, including the prestigious "3 Leaves" by Gambero Rosso, confirming our dedication to producing an oil of the highest standard.

Specifically, in our company we produce 4 types of extra virgin olive oil: CORATINA, PERANZANA, ARBEQUINA and ASCOLANA.

Via SP 88
Ascoli Satriano FG
Italy

Antonella Roccia - CEO and Commercial Director

Tel: +39 3516322731

Email: a.roccia@olioroccia.it

Website: www.olioroccia.it



Olio Roccia  @olioroccia 

PASTIFICIO MEDITERRANEA SRL

Pavilion South Hall 3
Stand No. 16-67

**PASTIFICIO
MEDITERRANEA**



100% PRIVATE LABEL

+ 30 EXPORT COUNTRIES

+300 STORE BRAND SKU'S



Producers of quality dried pasta, made of bronze and Teflon, with over 40 shapes available.

Options of organic semolina, spelt, and whole spelt. 100% private label, 30+ export countries, 300+ store brand skus. Innovative products like pasta Meal Kit.

Via Lerma, 68
15060 Silvano d'Orba (AL)
Italy

Camilla Stucovitz - Global Category Manager

Tel: +39 3458306215

Email: camilla.stucovitz@pastificiomediterranea.com

Website: www.moccagattapasta.com



PASTIFICIO ANTONIO PALLANTE SRL

Pavilion South Hall 3
Stand No. 17-77



SS 87 KM 22.200
81020 Capodrise (CE)
Italy

Vencislava Ignatova - Export Director

Tel: +39 0823516311

Email: ignatova@pastificiopallante.it

Website: www.pastapallante.it

Pastificio Antonio Pallante Srl, one of the top ten major Italian manufacturers of pasta, since four generations is producing app. 300 tons per day - combining the best tradition of Italian pasta making with the finest raw materials and high technology. Currently present in more than 80 countries worldwide.

Certifications: ISO 9001:2008 /ISO 22005:2008 /ISO 22000:2005/ IFS / BRC/ HALAL (WHA)/ VEG

For further details: www.pastareggia.it /
www.frescaebuona.it / www.pastapallante.it



Pasta Reggia 

Pallante  [@pastareggia](https://www.linkedin.com/company/pastapallante) 

PONTI SPA SOCIETÀ BENEFIT

Pavilion South Hall 3
Stand No. 19-88



Via Erasmo Ferrari, 7
28074 Ghemme (NO)
Italy

Simona Bazzoni - Export Area Manager

Tel: +39 0163 844 111

Email: simona.bazzoni@ponti.com

Website: www.ponti.com

Ponti is the Italian producer and market leader in the wine vinegar, apple vinegar and Balsamic Vinegar of Modena.

Ponti holds B-Corp certification, blending tradition, innovation, and sustainability.



@pontiofficial 

Ponti 

RIZZOLI EMANUELLI SPA

**Pavilion South Hall 1-3
Stand No. 15-103**



Via Emilio G. Segre' 3/a
43122 Parma (PR)
Italy

Cinzia Romeo - Export Manager

Tel: +39 0521 211111 / +39 3402732096

Email: c.romeo@rizzoliemanuelli.it

Website: www.rizzoliemanuelli.com/en/



Rizzoli Emanuelli S.p.A.



Rizzoli Emanuelli



@rizzoli_emanuelli



VICENZI SPA

**Pavilion South Hall 3
Stand No. 17-32**



Matilde Vicenzi: Authentic traditional fine pastry, crafted in Verona since 1905. Leader in amaretti, ladyfingers and puff pastry in more than 100 countries.

Via Forte Garofolo, 1
37057 San Giovanni Lupatoto - (VR)
Italy

Simona Marolla - International Marketing Manager

Tel: +39 045 8262800

Email: export@vicenzi.it

Website: www.matildevicenzi.com



Matilde Vicenzi ME



Vicenzi S.p.A.



@matildevicenziuae





Italian Food Lab Program

26-30 January 2026
in collaboration with:



**Italian
Gourmet
Consulting**

THE ITALIAN FOOD LAB PROGRAM

January 26, 2026

TIME	DETAILS	Chefs
10:00 AM until Opening Ceremony	The Italian Breakfast Corner Arabian Horeca - Trucillo Caffè: Experience the premium quality of Caffè Trucillo, brought to you by Arabian Horeca Matilde Vicenzi: Authentic, traditional fine pastry, crafted in Verona since 1905 Koita: Italian-made premium organic and plant-based milks	The Italian Breakfast Corner
12:00 - 1:00 PM	Celebrity Chefs Masterclass Italian Excellences: The finest Italian chefs in Dubai presenting their signature dishes	Chef Saverio Sbaragli * Al Muntaha Jumeirah Burj Al Arab 1 Michelin Star
1:00 - 1:30 PM	Masterclass Consorzio Parmigiano Reggiano A celebration of the iconic Italian cheese, featured in tastings and original recipes	Chef Antonino Alagna Parmigiano Reggiano
1:30 - 2:00 PM	Pizza Masterclass Esposito Forni, Molino Pizzuti and Naughty Pizza Showcasing the art of authentic Italian pizza and celebrating its many variations, from Neapolitan to gourmet	Chef Ivan Lattanzio Chef Nico Rizzo Naughty Pizza Pizzeria Contemporanea
2:00 - 2:30 PM	Masterclass Le Vie del Tartufo With over forty years of experience, the company embodies tradition, innovation, and Italian excellence in the world of truffles through its flagship brand, Tartufi Jimmy	Chef Francesco Trani Scalini Restaurant Four Seasons Jumeirah
2:30 - 3:00 PM	Masterclass Arte Bianca srl The company crafts authentic tramezzini crustless bread, available in different sizes and recipe variations	Chef Enrico Derflinger * President of Euro-Toques

THE ITALIAN FOOD LAB PROGRAM

January 26, 2026

TIME	DETAILS	Chefs
3:00 - 3:30 PM	Masterclass Consorzio Parmigiano Reggiano A celebration of the iconic Italian cheese, featured in tastings and original recipes	Chef Andrea Fioravanti EMAAR Hospitality Group
3:30 - 4:00 PM	Masterclass Rizzoli Emanuelli Excellence in the art of fish preserves for over 120 years	Chef Francesco Magro Duomo Restaurant Edisons Hotels

THE ITALIAN FOOD LAB PROGRAM

January 27, 2026

TIME	DETAILS	Chefs
10:00 - 11:30 AM	<p>The Italian Breakfast Corner</p> <p>Arabian Horeca - Trucillo Caffè: Experience the premium quality of Caffè Trucillo, brought to you by Arabian Horeca</p> <p>Matilde Vicenzi: Authentic, traditional fine pastry, crafted in Verona since 1905</p> <p>Koita: Italian-made premium organic and plant-based milks</p>	The Italian Breakfast Corner
11:30 - 12:00 PM	<p>Masterclass</p> <p>Vicenzi</p> <p>Discover a modern twist on a classic Italian dessert with the new Vicenzovo Strawberry</p>	<p>Chef Enrico Derflinger *</p> <p>President of Euro-Toques</p>
12:00 - 12:30 PM	<p>Masterclass</p> <p>Pastificio Pallante</p> <p>A celebration of Italian excellence with uncompromised quality and sustainability, featuring premium pasta prepared in traditional recipes and tastings</p> <p>Ponti 1787</p> <p>Italy's leading producer of natural vinegars, including the renowned Balsamic Vinegar of Modena</p>	<p>Chef Devid DI BENIMEO</p> <p>Jumeirah Beach Hotel Group</p>
12:30 - 1:00 PM	<p>Masterclass</p> <p>Artigiana Genovese</p> <p>A family business renowned for its Pesto Genovese and a variety of condiments that embody true Italian flavor and tradition</p> <p>Pasta Armando</p> <p>Experience premium-quality Italian pasta crafted from 100% Italian durum wheat</p>	<p>Chef Carmine Faravolo</p> <p>Social Restaurant Waldorf Astoria Dubai Palm Jumeirah</p>
1:00 - 1:30 PM	<p>Pizza Masterclass</p> <p>Esposito Forni, Molino Pizzuti and Naughty Pizza</p> <p>Showcasing the art of authentic Italian pizza and celebrating its many variations, from Neapolitan to gourmet</p>	<p>Chef Ivan Lattanzio Chef Nico Rizzo</p> <p>Naughty Pizza Pizzeria Contemporanea</p>

THE ITALIAN FOOD LAB PROGRAM

January 27, 2026

TIME	DETAILS	Chefs
1:30 - 2:30 PM	Masterclass Consorzio Parmigiano Reggiano A celebration of the iconic Italian cheese, featured in tastings and original recipes	Chef Alessandro Miceli MamaBella Ristorante
2:30 - 3:00 PM	Masterclass Di Marco A perfect balance of taste, naturalness, and well-being. A legacy of the founder Corrado who created in 2001 the Pinsa Romana Latticini Orchidea For over a century, mastering the art of crafting fior di latte for authentic Italian pizza	Chef Samuele Crestale CRESTALE.
3:00 - 4:00 PM	Masterclass Consorzio Parmigiano Reggiano A celebration of the iconic Italian cheese, featured in tastings and original recipes	Chef Antonino Alagna Parmigiano Reggiano

THE ITALIAN FOOD LAB PROGRAM

January 28, 2026

TIME	DETAILS	Chefs
10:00 - 10:30 AM	<p>The Italian Breakfast Corner</p> <p>Arabian Horeca - Trucillo Caffè: Experience the premium quality of Caffè Trucillo, brought to you by Arabian Horeca</p> <p>Matilde Vicenzi: Authentic, traditional fine pastry, crafted in Verona since 1905</p> <p>Koita: Italian-made premium organic and plant-based milks</p>	The Italian Breakfast Corner
10:30 - 11:00 PM	<p>Masterclass</p> <p>Arabian Horeca - Trucillo Caffè</p> <p>For over 70 years, Trucillo has been spreading the coffee culture around the world</p>	<p>Trucillo Caffè & Chef Samuele Crestale</p> <p>CRESTALE.</p>
11:00 AM - 11:30 PM	<p>Masterclass</p> <p>Granarolo</p> <p>Granarolo is committed to bringing the tradition and excellence of Italian dairy products – milk, cheese, butter, and yogurt – to international markets</p>	<p>Chef Gianluca Guinzoni</p> <p>G&G Gianni & Gelato</p>
11:30 AM - 12:00 PM	<p>Celebrity Chefs Masterclass</p> <p>Italian Excellences: The finest Italian chefs in Dubai presenting their signature dishes</p>	<p>Chef Giovanni Papi</p> <p>Restaurant Beluga Mandarin Hotel</p>
12:00 - 12:30 PM	<p>Masterclass</p> <p>Gruppo Milo</p> <p>A family-run company from Southern Italy, Gruppo Milo crafts premium pasta and wholesome savory snacks made with all-natural ingredient</p> <p>Olio Roccia</p> <p>A dynamic family enterprise, Olio Roccia produces premium extra virgin olive oil using olives grown in the heart of Apulia</p>	<p>Chef Davide Marzullo</p> <p>Al Zorah Beach Resort Ajman</p>

THE ITALIAN FOOD LAB PROGRAM

January 28, 2026

TIME	DETAILS	Chefs
12:30 - 1:30 PM	Masterclass Consorzio Parmigiano Reggiano A celebration of the iconic Italian cheese, featured in tastings and original recipes	Chef Koyi Tanabe Arrogante Restaurant
1:30 - 2:00 PM	Pizza Masterclass Esposito Forni, Molino Pizzuti and Naughty Pizza Showcasing the art of authentic Italian pizza and celebrating its many variations, from Neapolitan to gourmet	Chef Ivan Lattanzio Chef Nico Rizzo Naughty Pizza Pizzeria Contemporanea
2:00 - 2:30 PM	Masterclass Pastificio Pallante A celebration of Italian excellence with uncompromised quality and sustainability, featuring premium pasta prepared in traditional recipes and tastings Gustibus Alimentari Crafting premium Mediterranean sauces and vegetable preserves in the heart of Sicily	Chef Alessandro Deka Restaurant Luigia Dubai
2:30 - 3:30 PM	Masterclass Consorzio Parmigiano Reggiano A celebration of the iconic Italian cheese, featured in tastings and original recipes	Chef Fabrizio Lusenti Belcanto Restaurant
3:30 - 4:00 PM	Masterclass Conserve Italia Cirio brings the authentic taste of Italy with its premium peeled tomatoes and flavorful tomato sauces. Ficacci 1964 A family-owned company spanning three generations, dedicated to freshness, quality, and sustainable nutrition, offering olives of exceptional taste.	Chef Leonardo Galati The Artisan Dubai

THE ITALIAN FOOD LAB PROGRAM

January 29, 2026

TIME	DETAILS	Chefs
10:00 - 10:30 AM	<p>The Italian Breakfast Corner</p> <p>Arabian Horeca - Trucillo Caffè: Experience the premium quality of Caffè Trucillo, brought to you by Arabian Horeca</p> <p>Matilde Vicenzi: Authentic, traditional fine pastry, crafted in Verona since 1905</p> <p>Koita: Italian-made premium organic and plant-based milks</p>	The Italian Breakfast Corner
10:30 - 11:00 PM	<p>Masterclass</p> <p>Koita</p> <p>Enjoy the perfect balance, delicious flavor and wholesome nutrition of Italian milk</p>	<p>Chef Samuele Crestale</p> <p>CRESTALE.</p>
11:00 AM -12:00 PM	<p>Masterclass</p> <p>Biscottificio Verona</p> <p>Authentic Italian pastries made with the finest ingredients, featuring classics like ladyfingers, amaretti, and cantucci</p>	<p>Chef Enrico Derflinger *</p> <p>President of Euro-Toques</p>
12:00 - 12:30 PM	<p>Masterclass</p> <p>Pastificio Mediterranea</p> <p>Creating high-quality dried pasta through the craftsmanship of bronze molds for exceptional texture and taste</p> <p>Conserve Italia</p> <p>Cirio brings the authentic taste of Italy with its premium peeled tomatoes and flavorful tomato sauces.</p>	<p>Chef Pasquale Costagliola</p> <p>Restaurant Siena Dubai</p>
12:30 - 1:30 PM	<p>Masterclass</p> <p>Consorzio Parmigiano Reggiano</p> <p>A celebration of the iconic Italian cheese, featured in tastings and original recipes</p>	<p>Chef Luca Crostelli</p> <p>Calavista Restaurant</p>

THE ITALIAN FOOD LAB PROGRAM

January 29, 2026

TIME	DETAILS	Chefs
1:30 - 2:00 PM	Pizza Masterclass Esposito Forni, Molino Pizzuti and Naughty Pizza Showcasing the art of authentic Italian pizza and celebrating its many variations, from Neapolitan to gourmet	Chef Ivan Lattanzio Chef Nico Rizzo Naughty Pizza Pizzeria Contemporanea
	Rizzoli Emanuelli Excellence in the art of fish preserves for over 120 years	
2:00 - 3:00 PM	Masterclass Consorzio Parmigiano Reggiano A celebration of the iconic Italian cheese, featured in tastings and original recipes	Chef Pietro Zamuner Gloria Osteria

THE ITALIAN FOOD LAB PROGRAM

January 30, 2026

TIME	DETAILS	Chefs
10:00 - 11:30 AM	<p>The Italian Breakfast Corner</p> <p>Arabian Horeca - Trucillo Caffè: Experience the premium quality of Caffè Trucillo, brought to you by Arabian Horeca</p> <p>Matilde Vicenzi: Authentic, traditional fine pastry, crafted in Verona since 1905</p> <p>Koita: Italian-made premium organic and plant-based milks</p>	The Italian Breakfast Corner
12:00 - 12:30 PM	<p>Masterclass</p> <p>Granarolo</p> <p>Granarolo is committed to bringing the tradition and excellence of Italian dairy products - milk, cheese, butter, and yogurt - to international markets</p>	<p>Chef Giovanni Pintore</p> <p>Gargash Group</p>
12:30 - 1:30 PM	<p>Masterclass</p> <p>Consorzio Parmigiano Reggiano</p> <p>A celebration of the iconic Italian cheese, featured in tastings and original recipes</p>	<p>Chef Marco Legittimo</p> <p>Bussola Restaurant</p>
1:30 - 2:00 PM	<p>Masterclass</p> <p>Pastificio Pallante</p> <p>A celebration of Italian excellence with uncompromised quality and sustainability, featuring premium pasta prepared in traditional recipes and tastings</p>	<p>Chef Paolo Romano</p> <p>Splendido Ristorante Ritz Carlton - JBR</p>
2:00 - 2:30 PM	<p>Pizza Masterclass</p> <p>Esposito Forni, Molino Pizzuti and Naughty Pizza</p> <p>Showcasing the art of authentic Italian pizza and celebrating its many variations, from Neapolitan to gourmet</p>	<p>Chef Ivan Lattanzio Chef Nico Rizzo</p> <p>Naughty Pizza Pizzeria Contemporanea</p>
2:30 - 3:30 PM	<p>Masterclass</p> <p>Consorzio Parmigiano Reggiano</p> <p>A celebration of the iconic Italian cheese, featured in tastings and original recipes</p>	<p>Chef Beatrice Segoni</p> <p>Pierchic Restaurant</p>

Handwriting practice lines on page 27. The page features 20 horizontal lines, alternating between light gray and white. A green dot is located at the top left and bottom left of the page, and a red dot is located at the top right and bottom right of the page.







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