



**51<sup>o</sup>** CHAÎNE DES RÔTISSEURS  
**GRAND CHAPITRE *d'Italie***  
Abruzzo, May 9-10-11-12th 2019



Abruzzo is located in central Italy, between the Adriatic Sea and the Apennines, reaching here their highest peaks and then gently sloping down towards the sea with a wide hill range. Its four Parks make it the greenest region in Italy. Historically, Abruzzo has been part of the Kingdom of the Two Sicilies until the unification of Italy. It was the obligatory passage - to avoid the Pontine marshes - for traffic and exchanges between North and South. Splendid testimonies of these transits of merchants and armies, but also of artists directed to Naples, are still present in rich cities, such as L'Aquila and Sulmona, and in small villages such as Pescocostanzo. This is just a preamble to explain the origins, the peculiarities and the variety of the Abruzzese cuisine. A kitchen of ancient tradition, simple, but complete and refined at the same time, which combines the maritime cuisine of the coast, the rural inlander cuisine and the mountain typical cuisine of the so-called Altipiani Maggiori (Major Highlands), the latter linked to the historical phenomenon of transhumance. The sea offers us fantastic fish broth, frying of "papalina" (fried baby fish), fried "cianghette" (small fried soles), stuffed calamari, "rusciulette" with tomatoes sauce, "surgitti" with clams, rigatoni with shrimp sauce and many other typical dishes of the coast from Alba Adriatica to Vasto. The fish of the Adriatic Sea, because of its greater salinity, is then notoriously tastier. From the rural tradition we have the "pasta alla chitarra" ("guitar" pasta), the "sagne" (fresh whole grain pasta made without eggs), the "taiarilli" "with beans, lentils with chestnuts, pappardelle "alla papera muta" (with duck breast), the saffron risotto, the "cardone" in broth, beans with broccoli or potatoes or wild vegetables such as "orapi" (mountain spinach), rabbit, "ventricina" (cream of sausages and lard with pepper and chilli), the "fiadoni" (baked panzarotti) and the cod, cooked in various ways; in the Teramo area we

have the turkey "alla canzanese" (with its jelly), the "mazzarelle" (rolls of lamb offal wrapped in endive leaves), the "virtues" (a kind of vegetable soup) and a refined, noble and extraordinary dish: the "scrippelle" (crepes), that can be "mbusse" (in broth) or baked (the timbale). The shepherds customs have transmitted us dishes such as lamb "cace e ove" (with cheese and eggs), the sheep "alla calara" (boiled sheep), the typical "arrosticini" (sheep skewers), "pecorino" (sheep) cheese, dried scamorza, caciocavallo and ricotta. But that's not all. I would also like to mention the traditional desserts: the soft nougats of L'Aquila, the confetti of Sulmona, the "Parrozzo" and "Senza Nome", the Pan Ducale of Atri, the "sise" of the nuns (cream sponge paste) of Guardiagrele, the "cicerchiata" (sweet dough balls with honey), the "bocconotti" of Lanciano (shortcrust pastry filled with grape jam and chocolate), the "ferratelle" or "nevole" (tasty waffles), the "cagionetti" (fried panzarotti filled with chestnut or chickpea cream). A special mention goes to the world-famous pasta factories of Fara San Martino and to the high-quality pasta factories throughout the region. Among the liqueurs, we mention the traditional Aurum, Centerbe and Ratafià, the bitters and gentians, while among the fine agricultural products, we mention the Navelli's saffron, the Sulmona red garlic, the Santo Stefano di Sessanio lentils, the Fucino potatoes, the delicious peppers, the ever-present chilli pepper, the big and fleshy tomatoes, the oil from the hills of Loreto Aprutino, the liquorice of Atri, the truffles, the figs, and many others. Finally, we mention the wines of Abruzzo: the classic Trebbiano, Cerasuolo and Montepulciano which have reached levels of excellence and numerous awards for years. Today the classic vineyards are joined by new and excellent ones, like Pecorino and Passerina. Over the centuries, all these products have been transformed into traditional dishes by the

chefs of Abruzzo, and particularly by the Chefs from Amatrice - who, since the sixteenth century, characterize the Roman restaurants -, and by the chefs from Villa Santa Maria, who invaded the world and especially the courts of the rulers of the Earth, proving that the cuisine of Abruzzo, typically poor, simple and genuine, in the hands of its local and expert chefs, can be considered a refined cuisine for the most demanding palates. Luckily, nowadays our chefs no longer have to migrate elsewhere, but they can remain in their land, waiting for the right recognition - witnessed by the proliferation of "stars" in Abruzzo - fully cultivating their traditions. A witness to the importance that, since '500, the conviviality plays in Abruzzo, is the final mention to the "Panarda" (from the greek pan = all and Arabic burn = hot), the traditional and endless banquet, the great feast whose courses ranged from fifty to one hundred representing the entire cycle of the Abruzzese gastronomic culture, of the land and of the sea, from the most humble to the most refined dishes... a real triumph of flavors! In this context, in 2009 the confrérie of the Chaîne des Rôtisseurs arrived in Abruzzo, filling a serious gap. The "mission" of the 51st Grand Chapitre d'Italie will be to introduce the local cuisine to the confrères coming from all over Italy and from all over the world.

*Marco Forcella*

*Bailli Abruzzo Adriatico*



# Abruzzo

## «Fertile Land Of Wheat And Even More Fertile Of Grapes»

Dearest Consoeurs, dear Confrères and friends of the Chaîne des Rôtisseurs,

it is always wonderful to meet us and share the joy and enthusiasm that pervades our meetings. We know that what binds us is not only the promotion and appreciation of culinary art, but also that, in all the cultures of the world, sharing the meal has always been associated with friendship and conviviality.

First of all, let me warmly thank our Confrère, **Notary Marco Forcella**, Bailli of Abruzzo Adriatico, and all the Friends of Abruzzo for their generous hospitality on the occasion of the Grand Chapitre d'Abruzzo 2019.

A special thanks also goes to **Lawyer Carlo Del Torto**, Bailli of Abruzzo Nord, for the valuable advice given by him in the organizational phase. In his presentation of the event, Marco Forcella describes, with exceptional expertise, the extraordinary local gastronomic traditions. For my part, I can therefore only add some historical curiosity, the frame of the culinary painting described by Marco.

As always, I start from the ancients: the lands of Abruzzo gave birth to one of the greatest poets of all time, Ovid, who was born in Sulmona in 43 BC; his life ended exactly 2000 years ago. In 18 AD, Ovid describes his birthplace as a "fertile land of wheat and even more fertile of grapes".

Surely, this land has inspired Ovid to compose a representation of the mythical golden age - that, in my opinion, is the most beautiful one -, where not only prosperity, justice and peace prospered, but

where mankind also lived in an eternal spring, particularly thrilling for us, members of the Chaîne des Rôtisseurs.

In fact, Ovidus imagined that at the time "the land, even if not plowed, was producing cereals, and the fields, without having to remain at rest, were yellow with large spikes. Rivers of milk and of nectar flowed; blond honey dripped down along the holm oak".

After all, this is the utopia of our Confraternity, with its 25,000 members in 75 countries, a chain that keeps us happily united not only by the promotion of eno-gastronomic excellences, but also by the values of hospitality, generosity and of human solidarity that existed, according to the Ovidian myth, in the happiest age of mankind.

Moreover, not by chance, still in Abruzzo - in Villa Santa Maria (Chieti) - San Francesco Caracciolo was born; he died in 1608 at the age of 44, and in 1996 he was declared patron of the cooks by the Holy See. Although he was renowned for its frugality (he fasted on bread and water for three days a week), it was at the request of the Italian Chefs Federation that San Francesco Caracciolo became their patron saint, precisely for his generosity in distributing food to the hungry.

A figure of a Saint therefore exceptionally significant and current for us, members of the Chaîne, which, among our values, also include those of contributing to international aid to provide food to the needy and to promote the professionalism of the chefs in a spirit of conviviality and brotherhood.

In fact, this is the message of our

founder, Louis IX king of France, canonized St. Louis of the French, which we find - not by chance - depicted in a fresco in the wonderful Cathedral of Atri, the ancient town of Abruzzo called Hadria from the Romans. A few meters from the Cathedral is the theater where the Induction ceremony will take place. Therefore, we can say our ceremony will be sponsored by our founding Saint.

With these beautiful premises, from 9 to 12 May 2019 we will celebrate our Grand Chapitre, meeting each other in a beautiful area, surrounded by the vineyards of Montepulciano to whom Ovid referred describing the rivers of nectar that flowed into the happy age of mankind. A happy age that we will have the good fortune to relive together in four extraordinary days.

*Vive la Chaîne!*

*Roberto Zanghi  
Bailli Délégué d'Italie*





## Why visiting Abruzzo, Italy's "new" hot destination?

Central Italy's Abruzzo region is now on the verge of an international tourism boom. With incoming travel numbers on the rise in the country, visitors are increasingly searching for lesser known and undiscovered regional destinations ... and Abruzzo has it all. This includes lakes, the Adriatic coastline, national parks, imposing mountain ranges, UNESCO heritage sites, some of the most beautiful medieval towns in the country, and an eclectic and diverse cuisine.

**A**bruzzo takes you by surprise. It represents what most people expect from an Italian vacation experience but simply cannot find in the more well-known destinations. With easy access from Rome and its own airport in Pescara (servicing some major Italian, UK and European cities), Abruzzo has something for everyone, from the food and wine traveler to the adventure and sports traveler. Here are few reasons you should visit Italy's new hot destination.

### **Abruzzi cuisine and top restaurants**

With mountains and sea as its strategic borders, fishing and farming are this region's lifeblood. The cuisine therefore varies significantly from the coast, where seafood dishes are prominent, to the inland areas where legumes and meat –especially mutton and pork– reign supreme. Arrosticini, thin mutton skewers simply salted and flame-grilled, are one of its most famous dishes. Abruzzo also has a long history of pasta-making and has produced handmade 'spaghetti alla chitarra' for more than 200 years. This variety of egg pasta is pushed through a wooden contraption that has stainless steel guitar-like strings. Antico Pastificio Rosetano, located in Roseto degli Abruzzi, is one of several historic pasta production houses in the region that have been producing the pasta since the late 1800s. It

makes the popular Verrigni brand with water from the Gran Sasso mountain ranges, and exports across Italy and beyond. As the Italian food sector consistently looks to innovate and honor historic traditions and local customs, quality dining establishments continue to pop up in the Abruzzo landscape. Today Abruzzo has 7 starred restaurants, including the Reale restaurant, by Chef Niko Romito, this year positioned at the top of Italian restaurants. The region is known especially for its Montepulciano d'Abruzzo wine, which is produced with the Montepulciano grape, but many others are the vines: Trebbiano, Cerasuolo, Pecorino and Passerina.

### **Beautiful lakes, idyllic beaches and natural springs**

The natural beauty of Abruzzo rivals every region across the boot-shaped peninsula. Many of its seven picturesque lakes propose water sports like rafting and canoeing. Lake Bomba, Lake Scanno and Barrea are some of the prettiest, encircled by mountains and winding roads on approach. The Sorgenti del Pescara (natural reserve with crystal clear springs) by the small town of Popoli is another favorite with locals, particularly on hot summer days. Finally, Abruzzo features long stretches of sandy beaches along the Adriatic.



The Capestrano Warrior, VI sec. B.C., National Museum of Abruzzo

### **Spectacular skiing and hiking trails**

Abruzzo is known as the “green region of Europe,” due its national and regional parks (Parco Nazionale d’Abruzzo, Parco Nazionale del Gran Sasso e Monti della Laga, Parco Nazionale della Majella, Parco naturale Regionale Sirente-Velino) covering one third of the regional territory, making it the most rural region of Italy. With their mountain landscape, its no wonder towns like Roccaraso, Castel di Sangro, Ovindoli and Campo Felice are magnets for avid skiers from Italy and other parts of Europe. The area gets a heavy and lasting snowfall each year and with the Altopiano delle Cinquemiglia (a five-mile long, 1,200-meter-high plain), Abruzzo gives a hard time to other Alpine destinations thanks to its lower costs. In the warmer months, hiking trails in many of these towns are perfect for those who love the great outdoors. Some of the best are

in the Abruzzo National Park and the Majella National Park.

### **Preserved medieval towns**

Away from the crowds of more famous medieval towns like Tuscany’s Siena or San Gimignano, places like Pescasseroli, Tagliacozzo, Pescocostanzo, Scanno and Santo Stefano di Sessanio provide even more authentic regional experiences and stunning scenery

***The Sorgenti del Pescara (natural reserve with crystal clear springs) by the small town of Popoli is another favorite with locals, particularly on hot summer days. Finally, Abruzzo features long stretches of sandy beaches along the Adriatic.***

(some even with castles). One of the most distinctive among these medieval gems is Rocca Calascio, which boasts a watchtower from the 10th century and remains the highest fort in all of Italy, at nearly 1,500 meters above sea level.

### **The Trabocchi coast**

The Trabocchi Coast features old fishing net structures known as ‘trabocchi’. This UNESCO World Heritage-protected 70-kilometer coast stretches from Ortona to San Salvo in Chieti province. Historically the trabocchi were used by fisherman to avoid deep waters and collect varieties like anchovies, sardines, sea bream and sea bass.

While many are no longer in use because they can’t compete with modern-day fishing technology, some are still managed by generations of fisherman and have branched out, now operating as restaurants.



## Hotel Accommodation

The hotel selected as the headquarters of the event is the elegant Villa Maria Hotel & SPA 4\*, that is located in the heart of the pinewood of Francavilla al Mare, an important seaside town in the province of Chieti, which stretches over a gently sloping hill territory, towards the Adriatic Sea.

**The hotel is about 8 km from Pescara airport (“Pasquale Liberì” international airport of Abruzzo) and about 6 km from Pescara railway station.**

**During the event, Villa Maria Hotel will offer a free shuttle, at scheduled times, to Pescara city center and back.**

**The hotel’s large car park is free of charge for guests. The hotel also offers some coffee corners in public areas, self-service laundry and free Wi-Fi throughout the hotel. The reception is open 24 hours a day.**

- **Check-in time: 14: 00-23: 00**
- **Check-out is by 12.00**

### **Villa Maria Hotel & SPA \*\*\*\***

The small hill on which the hotel stands is covered with pines and olive trees and is located 1.5 km from the sea, which can also be reached on foot in 9 minutes. From the hotel you can enjoy a breathtaking view of the park and of the Adriatic Sea. Villa Maria has also been cultivating a profound passion for art for some time. This is why in the common areas of the hotel there is a collection of works by great artists such as Nicola Bolla, Jan Dibbets, Hidetoshi Nagasawa and Bizhan Bassiri, all observable by guests and set in the park of six hectares in which are home many beautiful plant species worthy of a botanical garden. The hotel features two restaurants, the Oliveto

and the Pinetina restaurants, and an American Bar overlooking the park.

In the big Hotel park (6 hectares of surface), walking or jogging can be practised, enjoying the breeze of the sea and the scent of the flowers in the garden. The Villa Maria Resort offers to its guests an indoor swimming pool located inside the Wellness Centre “LINFA” and an outdoor pool immersed in the park, surrounded by very old pines and olive trees where guests can relax and enjoy its fresh waters in Summertime. The breakfast buffet, included in the overnight stay, can be consumed either in the Salone delle Feste or in the adjacent panoramic terrace overlooking the sea.



*The hotel proposes Standard, Superior, Deluxe rooms, Junior Suites and a Master Suite.*



### Junior suite (45 sqm)

*The Junior Suite allows a division between the night area and the living room meant for more privacy and quietness. Some JS are provided with a sofa bed.*

The new contemporary design decor makes the space adequate to special treatment requirements. The private terrace, where you can relax on, looking at the sea, completes the Suite endowments:

- Free WI-FI
- Air Conditioning,
- TV- colour and satellite pay-tv

- Bathroom with shower or bath
- Hair-dryer
- Safety -box
- Kettle -set
- Daily room refreshing service
- Free access to Wellness Centre for 2 hours per day. Wellness-kit included (bag, bathrobe and towel)
- Treatments for a fee.
- Mini-bar (extra).
- Private terrace.



### Standard Room (20 sqm)

Standard rooms are located in a quiet area of the Hotel, connected to the hotel's public areas through the corridor getting across the winter garden. These rooms, with a king-size bed and **overlooking the park or the sea**, are sober but at the same time functional and are provided with everything might be useful, in particular, they are provided with:

- Free-Wi-Fi
- Air Conditioning
- TV- Colour and pay-satellite TV
- Bathroom with shower or bath and window
- Hair-dryer
- Safety-box
- Mini-bar service (drinks for a fee)
- kettle set
- Free access to Wellness Centre for 2 hours per day. Reservation is compulsory. Wellness-kit to be rented under payment (bag, bathrobe, Flip-Flops and towel)
- Treatments for a fee.

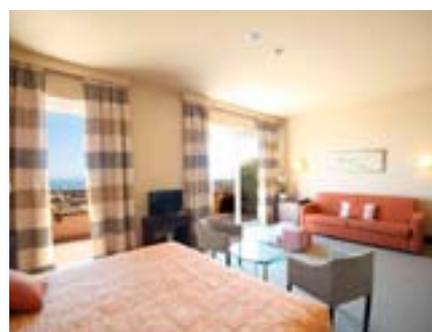


### Superior Room (25 sqm)

*The Superior rooms offer a pleasant view over the pinewood of the park or over the sea from the distance.*

They are located in the central block of the Hotel allowing a direct access to the SPA from the floor of your own room. The rooms can be chosen both as double or twin-beds rooms and they offer:

- Free-WI-FI
- Air conditioning
- TV-Colour and pay-satellite TV
- Bathroom with shower or bath
- Hair-dryer
- Safety - box
- Mini-bar service (extra)
- kettle set
- Mini bar (drinks for a fee)
- Free access to Wellness Centre for 2 hours per day. Reservation is compulsory. Wellness-kit to be rented under payment (bag, bathrobe, Flip-Flops and towel)
- Treatments for a fee.



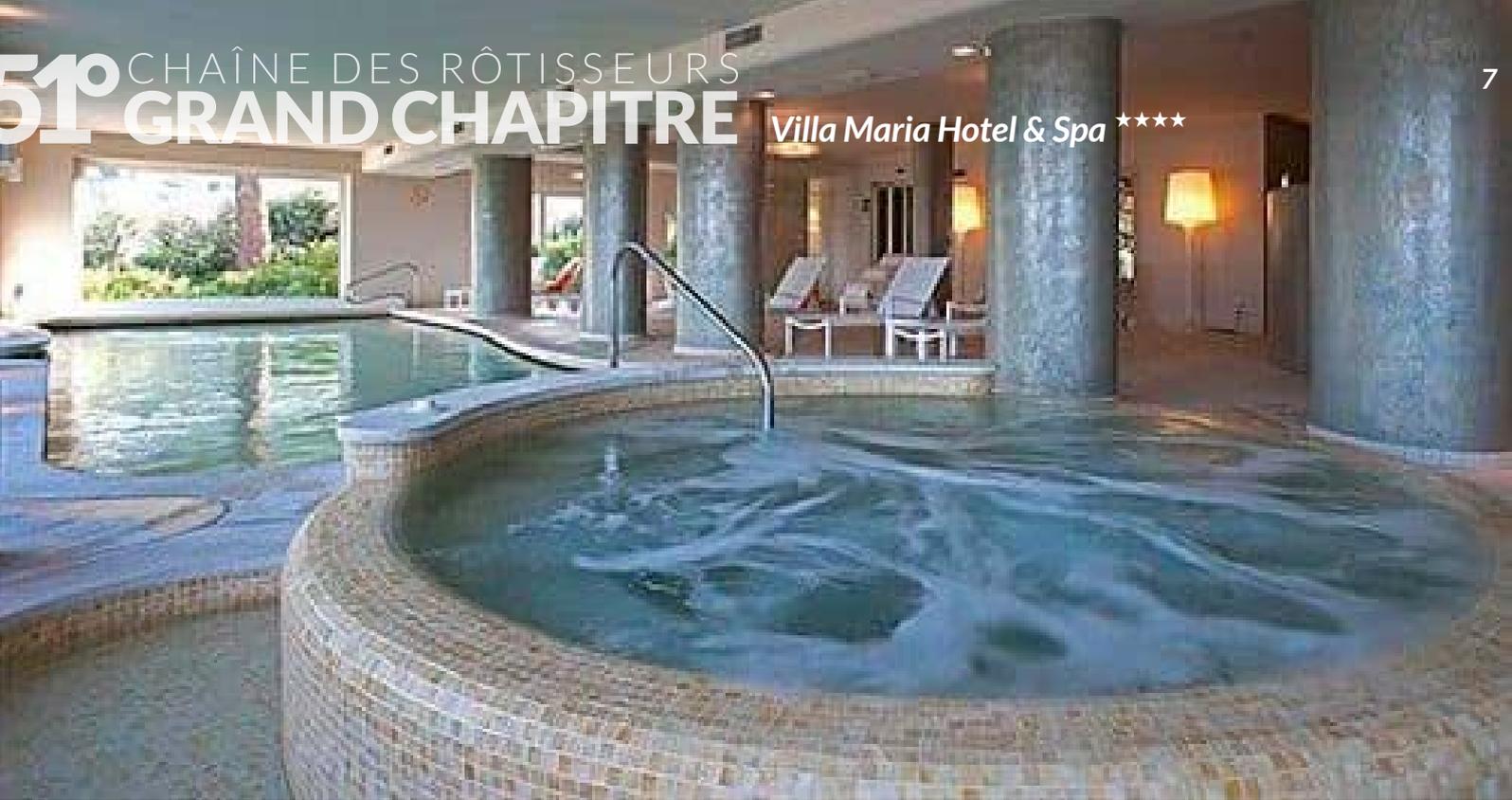
### Deluxe Room (30 sqm)

*All these rooms feature a terrace.*

Style and decor of Deluxe Rooms have been designed for a space where rewarding holidays and stays are to be spent. These spacious rooms are located in the central block of the Hotel with direct access to the SPA from the floor of your own room. They overlook the sea or the pinewood of the hotel private park. The rooms can be chosen either as double or twin- bed rooms and they offer:

- Free-WI-FI
- Air conditioning
- TV-Colour and pay-satellite TV
- Bathroom with shower or bath
- Hair-dryer
- Safety - box
- Mini-bar service (extra)
- kettle set
- Mini bar (drinks for a fee)
- Free access to Wellness Centre for 2 hours per day. Reservation is compulsory. Wellness-kit (bag, bathrobe, Flip-Flops and towel) included
- Treatments for a fee.





## Linfa Wellness Center

*The environment of the Linfa wellness center, reserved and exclusive, allows you to relax and regain the balance between body and mind. It is made of three areas: relaxation, beauty and fitness areas.*



Linfa offers its customers different routes that include a first part in the relaxation area, consisting of the swimming pool, sauna and Turkish bath and tea corner, and then the relax in one of the cabins of the center with a treatment or massage, depending on the various routes.

The wide selection ranges from Ayurvedic to Californian and stone massage as well as face and body treatments including special wraps in cloud-bath or traditional beauty treatment made with the best products of Maria Galland.

Children admitted to the wellness center from 12 years.





## Lunch at The *Trabocco Pesce Palombo*

*The Trabocchi of Abruzzi dot one of the most beautiful coastal stretches of the Adriatic. The trabocchi are ancient fishing machines built on stilts, located a few meters from the shore; they exploit the fishing system with giant lift-nets (scale fishing gears operating in the shallow water of freshwater).*

Once trabocchi were indispensable for supplies when sea conditions prevented the exit of boats. Today many of these structures have been converted into zero-kilometer restaurants where you eat fresh fish.

The Pesce Palombo Trabocco al-

ready existed in 1923, as witnessed by some historical photos. After the collapse of 1979, due to a strong sea storm, only two stakes remained for a while to testify its existence. The trabocco has been rebuilt and reopened in 2001 as a restaurant.

The Pesce Palombo Trabocco will make you live an unforgettable gastronomic experience combined with an equivalent emotional experience ... you will have lunch in an ancient fishing stilt suspended over the sea and with breathtaking views also guaranteed by the floor which, for long stretches, is transparent thus giving a total vision from the sky to the sea. Here you will taste the flavours of the Adriatic Sea which, depending on the season and the day, are mullets, bass, cuttlefish, whitebait and anchovies. To get to the Trabocco, you have to go down a small stone staircase towards the sea and walk on the catwalk suspended over the sea. Surely an experience that will remain indelible in your memory!



**Thursday May 9th**

01:00 Pm

**Lunch at *Trabocco Pesce Palombo***

Address: SS16, 66022 Fossacesia CH

Transfer on request

**Dress-code: Casual**





## Oil Tasting and Welcome Dinner at **La Bandiera** Restaurant 1 Michelin Star – Affiliated to Chaîne des Rôtisseurs

**A**mong the delicate colours of Pescara's hills, a minimal and innovative cuisine based on the extraordinariness of the raw materials, chosen one by one by the reliable local producers, genuinely tells the visitor about the ancient traditions of this land and its countless tastes. The menu of the restaurant embraces a wide gastronomic range that is able to narrate the century-old historical background of a generous land. The works by artist Sandro Visca enrich this sober and moderately elegant environment. Intimate and light, the three essentially furnished rooms exalt the scents and tastes of a genuine cuisine. The Spadone family puts together the experience of 3 generations, starting from Grandmother Anna D'Andrea. It was in 1977 that Anna, after a 20-year-old work experience as a cook in Rome, got back to Civitella Casanova to give birth and shape to her dream: changing a Tobacconist's into a 'trattoria'. Following in his mother's footsteps, Marcello Spadone is in charge of the restaurant since 1988 along with his wife Bruna. Their twin sons Alessio and Mattia (born in 1988) are employed in the dining room and in

the kitchen, respectively. Together with a cohesive staff, the Spadone family has changed La Bandiera into an elite place of the Abruzzian cookery.

**Marcello Spadone** has trained at Albereta in the entourage of Gualtiero Marchesi as well as in the best Italian restaurants.

**Mattia** has developed his skills at the school of the Roca brothers, multi-starred Spanish chefs who created one of the world's cooking temples in Girona, and he inherited from them new techniques and creativeness brought to his family's restaurant in 2011.

**Alessio** took his first step in the world of fine dining with an apprenticeship at the Enoteca Pinchiorri - sacred place whose three Michelin stars are preserved by Chef Annie Féolde - returning to La Bandiera in 2009.

**Bruna**, chef and soul of the restaurant, has applied her valuable experience as an agronomist in the magical kitchen garden where vegetables and aromatic herbs are cultivated. The herbs that are cultivated with loving care by Bruna herself in the near orchard are able to infuse the genuine taste of the past to the

restaurant dishes. The dishes, taken care of in detail, follow the rhythm of the seasons, using only raw materials of quality and of exclusive regional origin. The Michelin star and the recognitions from gourmet guides are the result of the dedication and merit of the whole team.

No frills, nor standardization. La Bandiera's cuisine is its own kitchen, the result of a style that has been established over time and never under arrest. On the restaurant menu you will find some dates, telling us when some signature dishes have been created but never replaced since then. These dishes are a source of inspiration for further creations, the basis for the change of a kitchen

### Thursday May 9th

07:00 Pm

**Oil tasting and welcome dinner  
at Ristorante La Bandiera**

address: C.da Pastini, 4  
Civitella Casanova (PE)  
T. +39 085845219

- Meeting in the Villa Maria hotel with our assistants. Departure by private mini bus to reach the restaurant.
- Return back to the hotel at the end of the dinner.

**Dress-code: dark suits/gowns with ribbons. Jacket required for gentlemen**





that is essential but at the same time innovative, based on culture, raw materials and on the elegance of the own technique of the Michelin starred restaurants. Marcello Spadone is absolutely convinced that nothing can be standardized in a kitchen, especially in such a territorial context as that of the Abruzzi hinterland. **This means a good kitchen needs a lot of typicality, unique creations, few redundancies and lots of flavor.**

**I**n the restaurant, the dinner will be preceded by a tasting of some precious extra virgin olive oils produced by the local **Forcella company**. Forcella Company was established in 1924 in the province of Pescara, an area with a strong tradition of olive growing. The historical part of the estate is still located in Città Sant'Angelo on the rolling hills overlooking the Adriatic Sea, an area extremely well suited to growing local olive varieties. Other orchards were later added in Loreto Aprutino, at the foothills of the Gran Sasso, one of the highest mountains in Italy.

Eighteen hectares are currently olive-groves, with over 4,000 plants and an average annual production of about 100 hectoliters, but six additional hectares are ready to host new plants. The varieties produced

by the company are mainly dritta and leccino; other cultivars are the intosso, the leccio del corno and the frantoio. In the Sixties, the activity had an impulse thanks to Italo Iannetti. Following his researches on olive oil extraction at the Experimental Institute for Elaiotecnica, a national specialized research institute located in Città Sant'Angelo, he directly experimented in his domain the new cultivation and extraction methods, fostering quality as constant target of his activity.

The Forcella Company appears, with its extra virgin olive oils, in the main specialized publications and for years participates, and is noted, in the most important national and international prizes and competitions. Among the various awards obtained, the Monovarietà Intosso oil of the company has earned the 3 leaves of the Gambero Rosso in the 2017 guide and the 3 olives in the Slow Food guide in 2011. But the list of awards that the company has obtained is long. The continuity of the Company's presence at national and international events expresses a precise choice made by the property to expose its products to the evaluation of experts and tasters, because the comparison with the other excellent productions of the sector is what pushes for a continuous improve-

ment in the various stages of production, with the goal of perfection. Since pasta reflects traditions deeply rooted in the Abruzzo territory, the Forcella Company, which has a strong sense of belonging to its land, today produces pasta made with durum wheat grown on its land ... it thus results in a product that has the natural color of gold, the raw surface, the unique and unmistakable taste of Italian wheat. A short supply chain that unfolds in 30 square kilometers, using the best artisans, using San Carlo wheat, mountain water, the tradition of stone mill and preferring the artisan technique, with slow drying and low temperature.



For generations, starting from the middle of the 600s, the Forcella family has produced high-quality extra virgin olive oil, using only olives produced in their own groves. The company is currently run by brothers Giovanni and Paolo Iannetti who, in their daily quest for excellence, harmonize tradition and technology with the right proportion between innovation and continuity.





## Tour 1

Panoramic Tour of **Sulmona**, With Visit At The **Pelino Confetti** Factory and Museum, Wine Tasting And Lunch At **Zaccagnini Winery** In Bolognano

The city sits within a UNESCO-protected valley, once a lake that disappeared in prehistoric times. The streets here are lined in floral creations made-up of confetti covered in colored paper and bunched into bouquets in any flavor imaginable: Nutella, tiramisu, ricotta and pear, fruits of the forest, hazelnut, ... the list goes on.

The history of Sulmona is very old. Ovid, who was born here, reconnects her to the destruction of Troy. As the poet narrates, Sulmona is historically linked to the theme of water. Coming from the imposing mountain ranges that surround it, the fresh mountain waters penetrate the city's fabric from the beautiful Swabian aqueduct and feed the ancient fountains of the old town, the medieval Aqueduct, the Fontana del Vecchio, that of Piazza Garibaldi and the Fountain of Sant'Agata or Santa Margherita. The center of Sulmona, which branches off along the main avenue, Corso Ovidio, is full of beautiful buildings, many of which are in Baroque style, such as Palazzo Mazzara, Palazzo Corvi,

Palazzo Anelli, Palazzo Grilli - De Capite and the churches of the SS. Annunziata (which is one of the most important examples of the architectural production of the Baroque period in Abruzzo), that of San Francesco della Scarpa, the convent of Santa Caterina d'Alessandria and that of Santa Chiara. The confetto is a very ancient sweet, which was already present on the tables and in the feasts of the Romans. Sulmona's confetti are so famous that they were chosen by Prince Harry and Meghan Markle for their marriage and even before by Charles and Diana and many other royals.

The first stop of the tour includes a visit to the Pelino Museum of the Art and Technology Confectioner to discover the art of making confetti that have made this town famous all over the world.

In the adjacent shop of the historic Pelino Company, you could taste, admire and buy the most awarded and famous confetti.

The Pelino Company, born in 1783, is proud to have been awarded 66 of the highest national and



**Friday May 10th**

8:30 AM- **Tour 1**

Full day

**Panoramic tour of Sulmona, with visit at the Pelino Confetti Factory and museum, wine tasting and lunch at Zaccagnini Winery In Bolognano.**

**Dress-code: casual**



Guests will meet their guides in the lobby of the Villa Maria hotel. They will depart by GT bus to reach Sulmona, a town in the center of Abruzzi region, famous for being the capital of sugared almonds, known as "confetti" in Italian, and torrone (classic Italian nougat).

**Those who do not have the chance to take part in the morning tour in Sulmona, have the possibility to reach us directly at the Zaccagnini Wine Cellars to take part in the visit with tasting and lunch.**





international awards and honours over the last few decades: 12 Gran Prix, 36 gold medals, Gold Mercury and Gold Hercules and others.

All Pelino products have always been made according to the ancient confectioner tradition of Sulmona, which dates back to the late fifteenth century. In the same period, the tradition of floral art in confetti, made by binding with silk thread the petals of confetti adorned with leaves and pistils in satin and valuable papers, begins.

Afterwards, guests will have a walk in the center of Sulmona, at the end of which they will reach Bolognano, a small town in the Abruzzi region which guards great treasures and traditions.

In 1978 the Zaccagnini Company has been established in Bolognano;

this Winery will open its doors to us for a visit with wine tasting and lunch. Starting from a family-run business, the Winery has grown rapidly and steadily with the goal of “absolute quality, from cluster to glass”, reaching the current condition of an international reality with more than 300 hectares of beautiful vineyards, well-kept and monitored at every production stage. Excellence, passion and devotion to job have made Tralcetto’s wines the pride of Abruzzi’s wine production appreciated all over the world.

70% of an annual production of over 3,000,000 bottles is destined to an international market divided into 45 countries including Australia, USA, Europe, Japan, Singapore, South Africa. The company also participates every year in world-

class trade fairs and events such as Vinitaly in Verona, Prowein in Duesseldorf, Merano Wine Festival, Foodex in Tokyo, Wine Spectator Grand Tour in the USA. The guided tour, conducted by an expert guide or by the company winemaker in person, will take you through enchanting vineyards, to discover the works of art that embellish the estate and the cellar premises where the magical transformation of the precious grapes in wines takes place, to obtain the wines that have made the success of Cantina Zaccagnini. The guide will assist guests also during the tasting. Guests will have lunch in the winery, with a pairing of wines from the Zaccagnini production. In the afternoon, guests will return to the hotel with a GT bus.





Four-Hands Dinner at the Restaurant **Café Les Paillotes** (1 Michelin Star)  
 Chef **Matteo Iannaccone** and chef **Massimiliano Capretta**

**T**he *Café Les Paillotes* is part of the *Il Lido delle Sirene* complex, located on the beach of Pescara. The gourmet restaurant, owned by the **De Cecco family**, has been reconfirming the prestigious Michelin star since 2009.

The restaurant boasts a prestigious collaboration with Chef Heinz Beck (3 stars in the Roman restaurant **La Pergola**) who, by participating in the elaboration of the menu, proposes his philosophy of catering not losing sight of the link with the territory of Abruzzo.

The location is particular and suggestive: in winter you can sit in the large room with oriental furnishings, while in summer you can take advantage of the beautiful veranda overlooking the sea. The environment is refined but informal.

Talent, experimentation and raw materials of undoubted excellence are the trademark of the restaurant. In the kitchen, there is the talented **Chef Matteo Iannaccone** who offers seafood specialties, with his *estrus* and skill on the side. His creative cuisine combines high school

techniques with traditional cooking methods. The menu follows the change of the seasonal offer of products, ensuring fresh ingredients in delicious combinations.

Born in 1980 and originally from Caserta, Iannaccone graduated from the Professional Institute of Piedimonte Matese E.V. Cappello in 1999 and he immediately began a training program that led him to work in some of the best clubs in Italy and in Europe (the *Hotel Savoy* in Florence, the *Hotel Plaza Athenée*, therefore *Ducasse*, in Paris, and others). In 2003, thanks to the experience gained and his own imagination in manipulating raw materials, he enters the kitchen of Chef Giancarlo Perbellini (2 Michelin stars) in *Isola Rizza*.

After a short time, he moved to *La Pergola* restaurant in Rome, where he had the opportunity to work closely with Chef **Heinz Beck**. But what for many could represent a point of arrival, for Iannaccone is an opportunity to learn and re-propose, so in 2005 he moved to the kitchen of *Café Les Paillotes* as

sous-chef where he remained for four years, until the awarding of a star by the Michelin guide with Chef *Antonio Strammiello*.

Then Matteo started to hear his homeland calling him and he moved first to Sorrento and then to Caserta, where he opened **Le Chef**. In 2014 he decided to return in one of the most representative places of his training: the Abruzzese *Café Les Paillotes* and this time as its resident Chef.

**Friday May 10th**  
 7:30 PM



**Four-hands Dinner at Café Les Paillotes Restaurant**

One Michelin star  
 Piazza Le Laudi 2  
 65129 Pescara  
 T. +39 085 61809

**Dress-code: dark suits/gowns with ribbons. Jacket required for gentlemen**

Guests will meet their guides in the lobby of the Villa Maria hotel. They will depart by GT bus to the restaurant. Return to the Hotel at the end of dinner.





For this special celebration involving all the Abruzzo region, there will be the special collaboration of **Chef Massimiliano Capretta** (*Arca* restaurant, Alba Adriatica - TE), a loyal partner of the Bailliage of Abruzzo Nord, directed by Bailli Lawyer Carlo Del Torto. Massimiliano, who shares his adventure at the *Arca* restaurant with his sister Dalila, is a chef who loves risk, who has the pleasure of living against the current. Its restaurant, in a few years, has become a **temple of natural cuisine**, where the “zero kilometer” product is not a fashion, but is a philosophy of life and its own gastronomic proposal. His restaurant was the first in Abruzzo with the organic certification that guarantees the customer on the scrupulous use of the raw material and, above all, of its origin. The *Arca* restaurant is mentioned in many specialized guides and has received numerous awards; Massimiliano has been a guest of various TV programs as a chef-symbol of organic cuisine. Max studied and experienced in the years when molecular cuisine was in vogue. In countertendency, he spent years studying and researching macrobiotics, with great masters in Italy and abroad. Hence it was a decisive and conscious choice for a kitchen that combines healthy, organic, natural and cooking techniques that safeguard health. He says his cuisine is a *nutraceutical* or

**Massimiliano, who shares his adventure at the Arca restaurant with his sister Dalila, is a chef who loves risk**

*bio-Mediterranean* one: its dishes are well-balanced by the presence of proteins, fibers, carbohydrates, fats and cooked with optimal techniques. The starting point is the choice of Mediterranean-inspired raw materials, according to the cycle of the seasons. This does not mean his meals are without structure or, worse, without recognizability. The miracle of Massimiliano is that of making his dishes inviting, with very clear flavors and mixtures of good taste to obtain a natural, healthy and good cuisine. He never ventures too daring combinations. Its combinations recall the tradition, even if revisited and, sometimes, correct. “I deepened the knowledge of the cuisine of the ancient Romans, discovering that a great chef of the time, Marco Gavio Apicius, used very basic foundations: fresh and dried fruit and honey as sweet parts mixed with an acid part (vinegar, gurum, colatura of anchovies). And, above all, spices, many spices. I tried to mix my knowledge and skills: macrobiotic, natural cooking, ancient Roman cuisine and the dictates of my grandmother creating my personal style, my subjective expression. I agree that my kitchen is difficult to define, it is not very catalogable. Fifteen years ago I defined it as “the art of taking away”, deconstructing my dishes, gradually removing the ingredients and then reinserting them later”.

Massimiliano Capretta





**Atri** is a small town in the Province of Teramo, whose historic center is full of monuments, palaces, museums, quaint alleys and squares. Every building, even the smallest, has its own history. The richness and importance of the monuments, the well-preserved and clean historical center, which is enriched with plants and flowers, rightly make Atri a city of art.

Its charming old town is a maze of narrow streets that have preserved the ancient medieval appearance, in some places following the model of the Roman city. Corso Elio Adriano, for example, connects the two most important points of the city, Piazza del Duomo and Piazza Duchi Acquaviva (known as Piazza del Comune, formerly Piazza Guglielmo Marconi), which in Roman times were

precisely the Baths and the Forum. Characteristic above all are the district of Capo d'Atri, that of Santa Maria and that of San Giovanni (near Porta San Domenico), with tiny streets that sometimes allow the passage of only one person at a time. The external architecture of the monuments has remained predominantly medieval, while the interior, in the Baroque age, has undergone many tweaks as happened

to the churches of San Domenico and Santa Chiara. The richness of the historical-artistic and in general of its cultural heritage, testifies to the great importance and the great



**Saturday May 11th**

9:30 AM

Induction Ceremony in the Theater of Atri.

**Dress-code: Elegant with ribbons**

At the end - **Tour 2**

**Guided visit of the Cathedral and of St. Reparata Church In Atri and "Specialties from Teramo" buffet tasting (cared by Zunica Restaurant) in the cloister of the Cathedral.**

Guests will meet their guides in the lobby of the Villa Maria hotel. They will depart by GT bus to the restaurant. Return to the Hotel at the end of the tasting.





history that Atri has had in the past. According to some historians, the city of Atri was founded by the Illyrians in the eleventh century BC, taken its name from the Illyrian god Hatranus (Hatrani). According to some, its ancient name was also the source from which the Adriatic Sea derived its name, while for others the name of the sea derives from the Etruscan city of Adria, in Veneto.

Atri had a flourishing commercial activity with the Etruscans, Umbrians and with Greece towards which it exported wine and oil; the most interesting Etruscan or perhaps Italic jewelry found here are kept at the British Museum in London. It was part, with Ascoli Piceno and Ancona, of the Piceni

people, a group formed by Confederate Italian people against Rome in the so-called Italian league (*lega italica*).

Its important port allowed Atri to have a dreaded fleet and to have flourishing commercial contacts with Greece, although ships were often attacked by Illyrian pirates. Becoming a Latin colony in 289 BC, Hatria still continued to beat its currency and always distinguished itself in battle by accumulating prizes and privileges.

In the imperial period the city continued to be an important center; the emperor Hadrian considered it his second homeland and in it he held the office of five-year life and public curator. From the same Italic family who moved

to Spain, the emperor Trajan, his consanguineous, was born.

In the Late Middle Ages due to the invasions of the barbarians and then of the Illyrian pirates, the Saracens, the Hungarians, etc. Hatria was subject to a long period of decadence and abandonment. Until the thirteenth century there is little information about the city that, under the Lombards, was part of the Duchy of Spoleto and in the twelfth century it was the main fief of the Conti d'Apruzio.

Nowadays, Atri is known worldwide for the production of glass (for churches and not only) by a glass company founded in the last century, and for its licorice; the production of licorice dates back to ancient times, perhaps already at the time of the Romans. It was then the Dominicans who continued the production of licorice, which was interrupted with their expulsion in 1809. In 1836 Cav. De Rosa started production again, establishing the factory in the Dominican convent (where it is still located) and right from 1836 the fame of Atri's licorice grew more and more. In the fifties Cav. Menozzi opened its own factory which then merged with the De Rosa one, giving rise to the "Menozzi-De Rosa" licorice.



## Induction Ceremony At Atri's Theater

The Induction Ceremony will take place at the Teatro Comunale of Atri (Atri theater) which, for its interior of particular value, is known as the “bomboniera” (bonbonniere) and that, due to the sober and regular lines of the façade - responding to the canons of neoclassical architecture - by many is also compared to the Scala of Milan, with the due distinctions. **People to be inducted or upgraded will seat in the stalls of the theater, while the attendance will participate in the ceremony from the upper floors.** The history of the theater in Atri dates back to the Augustan age, when the city of Hatria (the Roman name of Atri), boasted an imposing building, whose ruins are still visible today, capable of containing almost ten thousand spectators. Starting from 1776 the presence in town of a Public Theater adjacent to the church of St. Andrew and the Jesuit college is documented; the deterioration of this building made the desire to build a new theater - more suitable to the new demands - growing. The Canon A. Mambelli, a patriotic follower of Mazzini, was the first to be interested in the construction of a new theater in Atri. At that time the construction of a theater assumed

a clear innovative, social and political function: in this regard we point out the contrast existing between the people, favorable to the work, and the rulers, who were against it. A special “Theater Society” was created, made of landowners who were interested in holding a stage in the future theater. After several vicissitudes, the works began in 1872, directed by the architect Consorti who had reworked an old project - dating back to 1857 - of the engineer Teramo Mezzucelli and ended the following year. Several years passed before the official opening took place on 25 April 1881, with the staging of “Un ballo in maschera” by Giuseppe Verdi. Its facade faces that of the Cathedral of Santa Maria Assunta. It is a neoclassical theater with overlapping stages, with a horseshoe-shaped layout, a typology spread in the nineteenth century on the model of the Teatro alla Scala in Milan (18th century). At that time, in fact, the example of the ancients was abandoned in the construction of theaters for different reasons: the change in the type of show (the introduction of the Opera for example); the possibility of using the theater also as a hall for dance parties, a gambling house, a living room; in the need to contain a greater number of

spectators in a closed place; the acoustic requirements (for this the “horseshoe” shape). The theater has an interior of particular value, so much to be known as the “candy box” (la bomboniera). A fresco by Giustino Di Giacomo, reproducing the Euterpe muse on a winged horse, characterizes the ceiling. This theater is compared by many, with due distinctions, to the Scala of Milan for the sober and regular lines of the façade, responding to the canons of neoclassical architecture. The façade is divided into two overlapping orders, Doric and Ionic. The architectural principles of the end of the nineteenth century include the rational arrangement of the stuccoes, the sober decorations, the sense of order and the imitation of the Greek temple with the triangular tympanum and the balcony at the center of the façade. The interior of the theater is made up of three rows of boxes for a total of 38 and a gallery with 300 seats. During the eighties, following an important restoration, the theater was reopened to the public, and has since returned to its original cultural function. Today there are various representations and numerous cultural events.





**Guided visit of the Cathedral and of Santa Reparata church, then Buffet Tasting “Specialties from Teramo” cared by Zunica 1880 restaurant in the cloister of the Cathedral**

**A**t the end of the Induction Ceremony, a guided visit of the Dome of Atri (Santa Maria Assunta Cathedral) and to the adjacent Church of Santa Reparata is proposed to guests, ending with a visit to the Cathedral Cloister where guests will join the buffet tasting of specialties from Teramo.

**The Cathedral of Atri** is a 13th century church built on the remains of a previous Romanesque structure. The walls, the columns and the vault of the chorus of the Cathedral are adorned with a cycle of 101 frescoes by the XVth century artist from Abruzzo, Andrea de Lizio (or Delitio), a cycle that is considered the masterpiece of this painter and one of the main artistic expressions of Central and Southern Italy and the highest expression of the Abruzzese Renaissance. When Atri was founded around the XII-XI century BC, in the area of the Cathedral there were the cyclopean walls that surrounded the city.

When the Romans conquered Atri in 290 BC they demolished the cyclopean walls to enlarge the city and, in the area occupied today by the cathedral, they built a temple dedicated to Hercules. Subsequently, there was built a domus and, between the first and second century AD, the baths, under which the cisterns can still be visited. The decline of the Western Roman Empire led to a general crisis. Atri was invaded by the barbarians and the spa of Atri was abandoned becoming a ruin overgrown with weeds. In the meantime Christianity had reached Atri, so a place of worship became necessary. It was built on the ruins of the Roman baths, using its materials for the construction: the Ecclesia de Hatria was probably built in the ninth century. The Christian community grew. In the eleventh century, the first church was demolished and a new one was built as big as the present cathedral, but lower and with five naves (the remains

of the aforesaid church can still be admired inside the cathedral) which was enriched of works of art, now lost. The new church was consecrated to Sancta Maria de Atria (Santa Maria di Atri) and then to Santa Maria Assunta. It incorporates a tall bell tower (56m) or clock tower and a beautiful cloister.

**Saturday May 11th**  
**Tour 2**



**Guided visit of the Cathedral of Atri and of St. Reparata Church. “Specialties from Teramo” buffet tasting (cared by Zunica 1880 restaurant) in the cloister of the Cathedral.**

**Dress-code: Elegant with ribbons**

With our event we will contribute to the restoration of an ancient text kept by the Atrian diocese.

Return to the Hotel by GT busat the end of the tasting.





**The Church of Santa Reparata** is annexed to the Cathedral so, probably, also here the cyclopean walls first stood, then the temple of Hercules, then the domus and finally the Roman baths with the underlying cisterns. But, while the Cathedral has returned under its foundations ancient remains of buildings, under the church of Santa Reparata nothing has ever been found.

Around 1350, the devotion to Santa Reparata of Caesarea of Palestine spread to Atri. The cult of this Saint was not very strong until the election as bishop of the ancient diocese of Atri-Penne (with its seat in Atri) a Dominican friar of Florence, Marco Ardinghelli, who increased the devotion of St. Reparata in Atri so much to proclaim her patroness of the city. The church was erected next to the Cathedral and then it was renovated artistically. The new church had a Greek cross plan, a late baroque style but (especially inside) with neoclassical influences, and it

was designed and built by Giovan Battista Gianni. The façade, like all the rest of the church, is typical of Lombard Baroque, and shows something that seems to precede neoclassicism. The octagonal dome is one of the characteristics of the church and one of Giovan Battista Gianni's most successful works.

**The Cloister of the Cathedral of Atri** is a marvelous brick-building, with round arches and acute arches in a single basal side. It is an excellent example of medieval monastic architecture with large abulacra and central green space. It was built in the early thirteenth century and was the first residence of the Cistercian Fathers and later of the Canons of the Cathedral Chapter. In 1400 it was used as an episcopal cemetery. Along the corridors you can see some cenotaphs with frescoes from the 1400s. Strangled columns are visible below the current pavement, testifying more ancient periods

(second half of the 12th century). At the center of the cloister, there is a well with a sixteenth-century octagonal base. On the left aisle is the access to the upper loggia which develops on three sides of ten arches each, with squat little columns in brick, some with several capitals, generally very flattened and datable at the end of the eleventh century. Here is the lapidarium with Roman and medieval finds. The lower portico has pointed arches on large columns; under the portico there are other pre-Roman, Roman and medieval finds and remains of frescoes on the walls. From here you can have a beautiful and interesting view of the rear part of the cathedral and the bell tower.

The excavations have highlighted part of the mosaic floor of the thermal building that stood here before the construction of the current Cathedral. The cloister, with its annexed rooms, houses the collections of the Capitular Museum.





## **At the end of the visit a buffet “tasting of specialties from Teramo” cared by Zunica 1880 restaurant is proposed in the Cathedral Cloister.**

The tasting of products and typical dishes of the Teramo area will be cared by **Chef Daniele Zunica**, of the historic *Zunica 1880* restaurant founded by Antonio Zunica in Civitella del Tronto (TE). The restaurant is affiliated to the Chaîne des Rôtisseurs. Daniele is the fourth generation

in charge of the *Zunica 1880* restaurant. His passion for cooking and hospitality is a choice of life for him. He is leading a young and motivated staff that adds the value of creativity and continuous research to family experience and tradition.

The *Zunica 1880* restaurant is

recommended by the best gastronomic guides and is considered one of the best restaurants in Abruzzo. This gourmet restaurant offers dishes of the Abruzzo cuisine with some contamination from Marche, combining the strong and generous flavors of the ancient recipes of the territory with the lightness and creativity of a young staff, which is always open to the inspirations of the many travelers who come there recalled by the gourmet cuisine of Zunica. Zunica's gourmet cuisine is the result of a skillful balance of freshness of flavors and classic recipes. The raw materials are selected according to the moods of this borderland that is at the foot of the Gran Sasso mountain massif but looks to the sea and lives a unique combination of aromas and textures. The dishes are light, delicate and cared for in presentation, simple but fulfilling even under the visual and olfactory profile.





## Aperitif and Eight-Starred Hands Gala Dinner: Niko Romito (Reale restaurant\*\*\*), Marcello & Mattia Spadone (La Bandiera restaurant\*), Peppino Tinari (Villa Maiella restaurant\*) at **Castello Marcantonio**.

The gala dinner will take place in the beautiful Marcantonio Castle located in Cepagatti (PE). Welcome to the guests will be given in the cellars of the Castle, with an aperitif made by the castle Resident Chef. The dinner will be prepared by 4 chefs-symbol of the Abruzzo catering, whose restaurants are affiliated to the Chaîne des Rôtisseurs: Chef Niko Romito from the Reale Restaurant in

Castel di Sangro, AQ (3 Michelin stars) who will dedicate us a second course, Chef Marcello and Mattia Spadone from La Bandiera restaurant in Civitella Casanova, PE (1 Michelin star) who will prepare the starter and the dessert and Chef Peppino Tinari from the Villa Maiella restaurant in Guardiagrele, CH (1 Michelin star) who will prepare two courses.

**S**ince 2000, Chef **Niko Romito** has been running the Reale restaurant, today located in the Casadonna complex in Castel di Sangro, with his sister, Cristiana.

Reale quickly conquers all the goals of a restaurant: in 2007 the first Michelin star, in 2009 the second and in 2013 the third star.

From 2017 the Reale restaurant is at the top of the Gambero Rosso "Guide of Restaurants 2018" and



holds the highest recognition of the Three Forks together with the Five Hats of the Guide de L'Espresso. In 2018 the Reale restaurant earned the 36th position in the ranking of the "World's 50 best restaurants".

Niko Romito started as a self-taught chef. He was studying Economics and Commerce in Rome when his father's death brought him back to Rivisondoli, where the family patisserie had recently been converted into a trattoria. Niko and Cristiana decided to take over the restaurant and to start the extraordinary adventure of the *Reale*.

From his talent and from his entrepreneurial intuition, many other projects came to life: *Spazio* is the "middle" restaurant, located in Rivisondoli as an appendix of the Accademia Niko Romito training school, then also open in Rome and Milan with the Executive Chef Gaia

Giordano; *Bomba* is the Italian street food signed by Romito in collaboration with Autogrill; *Intelligenza Nutrizionale* is the gastronomic-scientific protocol for collective and hospital catering; he collaborates also with the Bvlgari Hotels & Resorts, for which he has defined an anthology of great classics of Italian cuisine able to tell the world the best of our gastronomic culture (a project that is replicable anywhere). Then, Niko conceived *ALT*, the gourmet stop on Strada Statale 17 in Castel di Sangro, and *PANE* laboratory, where every day fresh yeast, pastries and various types of bread - a symbolic product of the philosophy of Romito in sale in Italy and in Europe - are produced for sale by *ALT*.

Transversal to all the others, we finally have the Niko Romito Academy, the professional cooking school created in 2011 in the Casa-





donna complex where young chefs are trained and prepare to enter the world of work, more and more often starting with the numerous projects of the Niko Romito group.

One of the key words of the “Romito System” is *standardization*, intended as repeatability of methodologies and procedures created in the research laboratories of the *Reale* that are declined at all levels of catering, creating formats and projects that, even at a more popular level, take the know-how and results of the incessant research brought by the haute cuisine. Niko studies the ingredient and enhances its potential, giving shape and substance to a clean, essential and impactful kitchen that makes the (seeming) simplicity its stylistic signature. Through a kitchen that almost completely excludes added fats and sugars, Romito enhances the intrinsic potential of raw materials and their nutritional characteristics, without obsessions or healthy ostentation of any kind.

Concentration, extraction, stratification are just some of the techniques used to reach the essence of the ingredients, true protagonists of its dishes.

**Marcello Spadone** is one of the best chefs in Abruzzo.

He has always attended the kitchen: first that of his mother who, in 1977, returned from Rome to Civitella

Casanova (PE) to transform a salt and tobacco shop into a restaurant, then those of the Hotel management School of Pescara and, finally, those of the great restaurants in Italy where he went to experience. Among these, perhaps the most important period was the one spent at the *Albereta* at the court of Gualtiero Marchesi. Once back in his homeland, Marcello transformed the family restaurant, *La Bandiera*, into a large restaurant, a landmark in Abruzzo. Spadone is a contemporary chef, linked to tradition, but able to re-read it through his experience. One of its objectives is to propose an intelligent cuisine, linked to the good things of the area. The research of its suppliers is carried-out with absolute rigor, focusing on the excellence of the handicraft production and on the seasonality of the garden products: vegetables harvested in the day, fragrant herbs, eggs, flour.

His sensitivity, combined with that of his wife Bruna Sablone, has led to the review of the culinary customs of the past and to the creation of a special path in the repertoire of dishes of a region still largely to be discovered. Marcello’s art does not lack a strong Mediterranean fragrance and one of its greatest merits is that of knowing how to make the most of the poorest products of its territory to create delicious dishes.

**Mattia Spadone** was born in 1988. In 2010 – when he was only 22 years-old – he triumphed in Rome in the Cooking of Art event organized by the enogastronomic critic Luigi Cremona and Witaly, winning the award for the emerging young chef from central Italy.

In the Roman competition he won by presenting “the bubble of Mattia”, a blown sugar bubble, as done by the Murano glassmakers, stuffed

with a ricotta mousse and a persimmon mousse, then persimmon cream and honey. A success and an exciting experience that remains his workhorse. Today Mattia is 30 years old and, after gaining experience abroad, is now in the kitchens of the family restaurant *La Bandiera* (1 Michelin star) in Civitella Casanova in the province of Pescara, with his father Marcello and his mother Bruna, while his twin-brother Alessio elegantly manages the room.

*“When I was a child, my twin brother Alessio and I spent our days in a box for babies, in the kitchen of the restaurant, under the watchful eyes of our mother Bruna and our grandmother Anna (the cooks). I absorbed from the kitchen moods, aromas, flavors, but also passion, anxiety, and above all the constructive discussion of cooking. For fun, my mother made me prepare the meatballs to be used as a condiment for the “maccheroni carrati con le pallottine” (maccheroni with meatballs), which we still offer in our restaurant. The memory that I have in mind is the love of my mother who made us grow by constantly feeding of treats. Since I was a child she has made me participate in tasting and judging her delicacies and I will always bring this remembrance in with joy”.*

His first passion is cooking, but if he had not been a cook, he would probably have dedicated himself to drawing comics, his second great



passion. In fact, after finishing the artistic high school, Mattia enrolled in a comics course. In the meantime he attended internships on chocolate and modern cuisine ... At a certain point, the call of the kitchen led him to make a pained choice, with the abandonment of the comics course and the departure for Spain, to join the court of the Roca brothers, at *El Celler De Can Roca* (3 Michelin stars), which is considered by many to be the best restaurant in the world, the realm of technique applied to cooking, where Mattia spends about 1 year, learning a lot.

*"I owe so much to those 12 months in the El Celler brigade; when I came back, I realized that I had to use the techniques I learned not to distort, but to magnify the products of my land".*

He then returns to Italy with a rich heritage to add to that transmitted genetically by his father, a great master of classic cooking techniques and a lover of km0 raw materials, not for fashion but "by habit". Therefore we can say that the respect for the ingredient is the cornerstone of his kitchen. His cuisine is evolved, creative, sincere and amazingly abruzzese, with his head and his heart. An author's cuisine, less and less cooked, the result of a line of technical preparations which are ready to be assembled. His desserts are a dream ... not only beautiful, but greedy and effective.

**Peppino Tinari** is the Chef of the *Villa Maiella* Restaurant, one of the most charming places of hospitality in Abruzzo, which is located in Guardiagrele (CH), inside the Maiella National Park.

During the presentation of the guide "Restaurants d'Italia 2017", Peppino Tinari received the title of Restaurateur of the year by the Gambero

Rosso guide. Peppino and his wife Angela have forged their kitchen among the cold winds that descend from the mountain and with the will of those who know that with your effort and talent you can get the results. Two people who love their land and who, not to abandon it, have decided to bring the local cuisine to the highest level. The ingredients of their success are the products of the mountains and those of the near Adriatic Sea as well as an innate creativity. Maiella's air is uncontaminated, even from a gastronomic point of view, from "foreign" fashions and pollution. An example that their sons Arcangelo and Pascale - second generation of kitchen and hall - try to follow faithfully. Peppino studied at the Hotel Management School, then he experienced in great restaurants in Italy. He is particularly grateful to his master at the stove, Chef *Giovanni Spaventa*, who gave his best at the *Hotel Cipriani* in Venice for over thirty years. But the secret of Peppino is not only an authoritative training, but also the patient construction of a run-in and effective kitchen brigade that includes the parents of the chef. Peppino returns to the family restaurant in the early 90s, assisted by his wife Angela, who still prepares the pasta. It was not a simple and much less

immediate path that led to the "education" of customers who were used to heavier cooking methods: on his return home, Peppino found an audience not yet ready to receive what he had learned ...

*"On my side, however, I had excellent local products and a kitchen to be scratched and rounded-off. Slowly it was a success".*

In 2009 the restaurant won the Michelin star and Peppino started the restyling of the building, expanding it in a neorural sense with the planting of the garden, of the olive grove and above all with the start of the farms. There are about 12 hectares of land where the *black Abruzzese* pigs, the lambs and the *white Abruzzese* calves roam live in a semi-wild state, fed largely with the scraps of the restaurant according to a cycle that closes at the table. A breeding without approximations, as a veterinarian who is studying different ad hoc feeding lines follows the beasts up to the slaughterhouse. But there are also hens for eggs and a herd of donkeys, which keeps the land clean. It was increasingly difficult to find genuine and territorial raw materials, so that Peppino decided to produce them by his own. Today, thirty years later, the zero kilometer products remain a pillar of his restaurant; where self-production is not enough, local markets and local farmers compensate for what is missing, with the exception of the white Marchigian veal. In season spontaneous products don't lack in his kitchen. The work in his fields has encouraged Peppino's growing intimacy with the product, eventually even inspiring his cuisine. This has also led to the habit of using the whole animal, returning to a hand-craft of the now lost kitchen.





## Marcantonio Castle

*Marcantonio Castle is an enchanting historical building, among the most beautiful of Abruzzo*

**C**astello Marcantonio has some unique features: two big Roman tanks, brick walls, rooms with vault ceiling and Roman walls are just a few examples of the charm of this historic home. The tower offers a wonderful view that goes from the sea to the Majella and to the Gran Sasso.

The millennial history of the Castle is told by the building itself, that testify the developing of the building during the centuries. In

fact, the Castel rises on the ruins of a Roman villa and has still nowadays the tanks and the walls, an example of the “opus reticulatum”. The main core of the building, that is on four floors, has a surface of about 1600 sm and has been restored in a way that has preserved the authenticity and the ancient charme of Marcantonio Castle.

Alex Tower has 3 meters large walls; it was built by the Longobardum as a fortress. It is 24 me-

ters high and is the emblem of the city. It seems that the name “Alex” comes from Alessandro Valignani, marquess of Cepagatti, in 1632. The arch that join the tower to the Castle was the ancient gate to access to the city.

There is, in the end, also the little Church of San Rocco, built by the Valignani family to thanks the Saint for having safe them from the plague in 1657.



**Saturday May 11th**

7:00 PM



**Aperitif and Gala Dinner at the Marcantonio Castle**

Largo San Rocco, 65012 Cepagatti PE

**Dress-code: dinner jackets/tuxedo with ribbons.**

Guests will meet our assistants in the lobby of the Villa Maria hotel. Departure by GT bus to reach the Castle. Return to the hotel at the end of dinner.





**D.one:** the door to a surprising world, the start of a captivating journey through art, history and creativity...  
*Farewell lunch at the restaurant*

**A** trail of many different environments to be enjoyed in a row or separately, each one with its own character. D.one as DavidONE (Big Davide), which is Davide Pezzuto, the good giant of this story, the chef involved in this wonderful project in Montepagano, the historical and panoramic center of Roseto degli Abruzzi. From the hill of Montepagano you will enjoy a wonderful view of the blue waves of the Adriatic Sea on one side and the green of the countryside on the other. In Montepagano you will discover an enchanted world, the almost unchanged representation of what life was like in an Italian village thirty, forty years ago ... An ancient and important history winds its way through its streets, its memories and its small squares: in this small fraction are important monuments and churches, medieval buildings that crowd the main square, the Castle, the Romanesque bell tower at the base and baroque at the top... The patronne of D.One, **Nuccia**

**De Angelis**, who is deeply in love with Montepagano, launched an initiative to enhance its peculiarities. The D.one was born, on December 9th 2015, as the first restaurant in Italy - and perhaps unique in the world - being scattered in multiple spaces (=ristorante diffuso): you can choose to eat in the main core, or make a vertical wine tasting in the wine cellar, but there is also the romantic room just for two, or the privé to share with friends or colleagues, as well as a building for events ...), and it also has some suites for overnight.

Nuccia is an underwater archaeologist, so the restaurant winery offers a small list of wines refined in the bottom of the sea or lakes, and beers with sea water. In her ambitious and refined project, Nuccia involved **Chef Davide Pezzuto** who, at the time, was sous-chef of Heinz Beck at the Roman *La Pergola* (3 Michelin stars). Davide, born in Salento (South Puglia) in 1980, is talented enough to go very far, and

at that time he needed only a stage to show him in person. Behind the peaceful appearance, he hides a complex and almost tormented personality. *"I lost my father when I was 8 years old. My uncle was a farmer, so I always thought that I would work in that sector. When I joined the Hotel Management School, it was in order to earn money as a waiter: my first working season was at 16 y.o., on Lake Garda. The next year I went back and they assigned me to the kitchen... Everyone told me that I was good at cooking"*.

**Sunday may 12th**  
**12:45 PM**

**Farewell lunch at D.One, ristorante diffuso in Montepagano (TE)**

**1 Michelin star. Affiliated to the Chaîne des Rôtisseurs.**

**Dress-code: Smart casual with ribbons**

Guests will meet our assistants in the lobby of the Villa Maria hotel. Departure by GT bus and return to the hotel at the end of the lunch.





The turning point came in 1991, when the prices of vegetables and, in particular, of artichokes collapsed and his dream of a farmer vanished. He then dedicated himself firmly to the kitchen and he understood that cooking was necessarily his future. Pezzuto is a determined boy and therefore he is never satisfied: he quickly passed from the restaurants of 3-star hotels to 4-star hotels, then 5-star hotels: Palazzo della Fonte in Fiuggi, the Savoy and Villa La Vedetta in Florence with **Andrea Accordi** - his springboard towards the noble tables -, in 2006 the Rossellinis in Ravello with **Pino Lavarra**, then the Abac in Barcelona and La Pergola in Rome, where, as said, he became a sous chef of **Heinz Beck**, for three and a half years. In 2012, Beck sent him to Abruzzo to form the brigade of the Café Les Paillotes in Pescara, owned by the famous pasta maker De Cecco, where the Italian-German chef was chef-consultant. From Pescara to Montepagano it was a short road.

*“Do I like cooking? I have embraced this work for good and for bad: I also love ugliness, fatigue and sweat. It's the only thing I can do, so it's all for me. We are servants: we must make our guests happy; I don't work by the hour, but I do not feel exhaustion. Beck taught me never to say no”.*

He is unstoppable: the brigade is composed of four people marching as if they were three times as many workers.

A few years ago, his name began popular in internet, on websites talking about culinary arts and awards. In May 2017, Davide won the “Chef Awards 2017” in the category “**Best Chef Art & Creative**”. These are prizes awarded on the basis of online reviews left by over three million people who have rated 400 thousand restaurants on the web.

In November 2017, he has been assigned the Michelin star by the Michelin Guide 2018. In the “Gambero Rosso 2019 Guide”, Nuccia received the special “**Restaurateur of the Year**” award.

At the D.one restaurant you eat excellent. In its cuisine, there is a lot of technique, but also a kind talent, the taste of pleasure that the flavor can give, but also the subtlety of complexity and harmony. In addition, the touch of author is clear, from appetizers to desserts. *«If I think back to what we have done in recent years, I must say that we have grown a lot. If I look at what we are now, I want to grow more »*





Proposal available during all your stay  
 Lunch or dinner at **Reale restaurant** *3 Michelin stars*  
 Chef Niko Romito *Affiliated to the Chaîne des Rôtisseurs*

**W**e have decided to give all of you the opportunity to enjoy an unforgettable lunch or dinner at the Reale Restaurant, when you prefer during your stay. We will help you to make your reservation, checking availability with the restaurant manager. Then you will choose the experience that you prefer! Chef Niko Romito and his sister Cristiana will be pleased to welcome you in their 3 Michelin stars restaurant; since 2017, the Reale restaurant is at the top of the Gambero Rosso “Guide of Italian Restaurants 2018”, and has the highest recognition of the Three Forks of the Gambero Rosso and the Five Hats of the “Guida de L’Espresso”. In 2018 Reale earned the 36th position in the ranking of the “World’s 50 best restaurants”. The adventure of the Reale restaurant began in 2000, when Niko and his sister Cristiana took over the family restaurant that their father had opened in the small town of Rivisondoli. The two brothers do not have any previous catering experience, but in a few years the Reale stands out in the national and international catering scene proposing an absolutely original kitchen model: the first Michelin star arrives in 2007, the second in 2009. In 2011, Niko and Cristiana transfer the restaurant

to the new complex of Casadonna, where the Reale finds its most complete expression. Here, in 2013, the third star arrives. Today the restaurant is the pulsating center of the “Romito system”: a laboratory where every day research is carried out and from which the numerous formats that the chef and his collaborators engage in Italy and in the world are born. 2017 is a special year for the Chef from Abruzzo: *“More and more people are asking for access to our training school; we receive visits from people all over the world who come to Casadonna to live a unique experience, and with the Bulgari project we have the possibility to export our kitchen model to all latitudes. I have an extraordinary team that brings with me a concept of continuous research and innovation in the kitchen in which we deeply believe”*.

In 2018, in the margins of the Gambero Rosso awards ceremony, Niko declared: *“The modern chef must know how to bring quality to a hospital canteen, showing that the principles and skills of haute cuisine can be offered to an increasingly broader audience through projects that are sustainable”*.

The complicity between Niko and his sister is total. Cristiana, self-taught like her brother and rewarded by the Guida Identità golose 2012 as the

**best Italian maître**, guides the service of the Reale with the same rigor, the same elegance and the same passion that characterize the dishes of her brother, of which she has a profound knowledge: there are no barriers in the kitchen and in the hall, but rather a harmonious osmosis reigns. Cristiana, assisted by sommelier Gianni Sinesi since 2004 who has been awarded **Best Sommelier of the Year** at the Best Italian Wine Awards 2018, was able to set a rigorous yet warm style with the brigade, which balances hospitality and precision to give the customer an exciting and total experience. The kitchen brigade is made-up of Romito’s historical collaborators, such as the sous-chef Dino Como, the Chef de partie Antonio Angelini, and the young chefs trained at the Academy: a staff of excellence that makes the Reale a real workshop of taste and Casadonna a great gastronomic center in Abruzzo.



**Ristorante Reale \*\*\***  
 Piana Santa Liberata  
 67031 Castel di Sangro (AQ)





# GLION

INSTITUTE OF HIGHER EDUCATION

*The Glion Institute of Higher Education is pleased to offer, to the Members and Friends of the Chaîne des Rôtisseurs participating into the “51° Grand Chapitre d’Italie of Abruzzo”, the aperitif that will precede the gala dinner at Castello Marcantonio*

The Glion Institute offers graduate and master courses in hospitality, luxury and event management to an international student body on three campuses located in Switzerland (Montreux and Bulle) and in London. Born in 1962, Glion is one of the world’s leading hospitality training institutes, with undergraduate, post-graduate and master’s degrees. It offers three campuses in Switzerland and the United Kingdom, combining Swiss excellence with rigorous leadership development.

Usually, behind the success of a luxury hotel, there is a General Manager who runs the complex “hospitality machine”, where everything must always be impeccable because the slightest disregard can affect

the quality of all the stay. Where do these managers and their trained staff come from? Who trained them to satisfy the desires of increasingly demanding customers and make a thousand and one nights stay? Traditionally, the world’s best hospitality schools are in Switzerland, and among these the Glion Institute of Higher Education, located in the delightful town of Glion, is certainly

*Glion academic programs are accredited by the New England Commission of Higher Education (NECHE). Glion is ranked first in the world by reputation among employers (QS World University Rankings 2018).*

among the most prestigious ones, a sort of “Harvard” of hospitality studies. The campus buildings are various and form, in a breathtaking scenery, a small university center.

Since 2017, Glion has expanded its offer by adding new specializations and Master programs: **The Bachelor of Business Administration in International Hospitality Business** offers the skills, knowledge and experience necessary to start a career at the highest levels in the industry. Students will come into contact with the latest trends for a growth path in various and very interesting activities, gaining work experience in contact with different cultures, to get closer to the many realities that they will meet in their future career. In the



last semesters, students can choose between specializations in “Luxury Brand Management”, “Hotel Development and Finance” or in “International Event Management”. In short, whether the goal is to found a company, run a five-star hotel or manage a luxury brand or a resort, a degree at the Glion really helps to open many doors. The BBA guarantees the acquisition of knowledge, experience and also the practical skills necessary to aim for excellence. In fact, the first semester of the degree course focuses exclusively on the “practical arts”, with modular workshops that immerse the students in all the operational aspects of the sector. This experience provides students with technical and practical knowledge, soft-skills to work in a team and self-confidence, which will be necessary to face their first internship, applying the skills acquired in the world of work.

The expansion of the training offer includes the Dual **MBA-MSC in International Hospitality Business**, realized in partnership with Grenoble Ecole de Management. The Master of Science in Hospitality allows students to follow lessons of experienced professionals of Glion, and of the GEM MBA leadership team that has been ranked, by The Financial Times, between the first 25 MBA courses in Europe.

At the end of the MBA + MSC intensive program, students will receive two degrees awarded by two of the most prestigious schools in the world in the hospitality industry, they will apply and deepen the knowledge acquired through a management project, they will consolidate their basic skills by personalizing the path training on the basis of their professional goals, they will learn how to face and solve the most demanding aspects of global management today.

The Master of Science in Interna-



tional Hospitality Business offers the opportunity to acquire knowledge and skills in one of the following four areas: international business for the hospitality industry, management of luxury brands and customer experience, entrepreneurship, innovation and finance, real estate and development of accommodation facilities to increase the student’s experience and train those who will be tomorrow’s leaders. The three new Masters offered by Glion, which have been launched this year are: The **Master in Luxury Management and Guest Experience** focused on contents related to the world of fashion, design, retail and hospitality. It is a learning path designed for those who are interested in starting a career in the world of luxury services from a privileged starting point. It is ideal for young talents, professionals looking for a career change and companies wishing to invest in training their employees. The **Master in Hospitality, Entrepreneurship and Innovation** for young future entrepreneurs, entrepreneurs and professionals holding a family business is also perfect for those who want to change their career. The program develops knowledge, strategies and entrepreneurial spirit of the student and also deals with the most important and cut-

ting-edge technologies and business models. The **Master in Finance, Real Estate and Hotel Development** is the only Master in the world that offers complete and systematic knowledge regarding the real estate sector, financial markets and global development of accommodation facilities. It is the ideal choice for those who want to become certified inspectors or work for brokers, trust funds, banks or asset management teams in the real estate sector; the program opens the door to the real estate world and to the development in the Hospitality industry. All new programs include two academic semesters, a six-month internship and combine rigorous academic theory with experiential learning, including relevant field activities, case studies, projects and events organized and run by students.

**Info:**

[www.glion.edu/it](http://www.glion.edu/it)

T. +41793589549





Name\*..... Last name\*.....

gender: M  F  date of birth\*..... Place\*.....

Address\*..... Zip\*.....

City\*..... Country.....

Type of identification document..... Number.....

Expiry date..... Nationality.....

Telephone..... E-mail\*.....

Chaîne rank\*..... Bailliage\*.....

spoken languages:  Italian  English  German  French  Other.....

Language level\*\* 

/10	/10	/10	/10	/10
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Personal dietary restrictions\*\*\*.....

I wish to be inducted/upgraded to..... Bailliage.....

**Guest:**

Name\*..... Last name\*.....

gender: M  F  date of birth\*..... Place\*.....

Address\*..... Zip\*.....

City\*..... Country.....

Type of identification document..... Number.....

Expiry date..... Nationality.....

Telephone..... E-mail\*.....

Chaîne rank\*..... Bailliage\*.....

spoken languages:  Italian  English  German  French  Other.....

Language level\*\* 

/10	/10	/10	/10	/10
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Personal dietary restrictions\*\*\*.....

I wish to be inducted/upgraded to..... Bailliage.....

NOTES.....

Data marked with \* are required. The others are optional for registration but should be notified during the check-in at the hotel, along with the presentation of a valid identity document.

\*\* Please, write down your allergies, intolerance or dietary restrictions or any special request.

\*\*\* Please, write for each language your level of knowledge from 0 to 10. 0 for languages you do not know at all and 10 for your native language.





Events		RATE PER PERSON	N.OF PARTICIPANTS	TOTAL
<b>Individual Registration fee</b> (compulsory for all participants)		€ 40,00		
<b>Thursday</b> May 9 2019	<b>Lunch at Trabocco Pesce Palombo</b> <i>Dress-code: casual.</i>	€ 65,00		
	<b>Return Tranfer</b> hotel Villa Maria - La Bandiera restaurant for dinner	€ 25,00		
	<b>Oil tasting and welcome dinner at La Bandiera restaurant</b> (1 Stella Michelin) <i>Dress-code: dark suits/gowns + ruban.</i>	€ 95,00		
<b>Friday</b> May 10 2019	<b>Tour 1: Sulmona and visit of the Pelino Confetti Factory and Museum, Wine tasting and lunch at Cantine Zaccagnini</b> (Included) <i>Dress-code: Casual.</i>	€ 120,00		
	<b>Wine tasting and lunch at Cantine Zaccagnini</b> (for those not participating into Tour1 am). <i>Dress-code: Casual.</i>	€ 65,00		
	<b>Return Tranfer</b> hotel Villa Maria - Les Paillotes restaurant	€ 15,00		
	<b>Dinner at Café Les Paillotes restaurant</b> (1 Michelin star) <i>Dress-code: dark suits/gowns + ruban.</i>	€ 120,00		
<b>Saturday</b> May 11 2019	<b>Return Tranfer</b> hotel Villa Maria - Atri (for those participating into the Induction ceremony and tasting)	€ 20,00		
	<b>Induction ceremony at Atri's Theater*</b>	Free of charge*		
	<b>Atri Guided visit and buffet "tasting of specialties from Teramo"</b>	€ 55,00		
	<b>Return Tranfer</b> hotel Villa Maria - Castello Marcantonio	€ 22,00		
	<b>Aperitif and Gala Dinner at Castello Marcantonio</b> <i>Dress-code: dinner jackets/tuxedo with ruban</i>	€ 215,00		
<b>Sunday</b> May 12 2019	<b>Farewell Lunch at D.One Ristorante Diffuso</b> <i>Dress-code: smart casual + ruban</i>	€ 80,00		
	<b>Return Tranfer</b> by GT bus for the farewell lunch	€ 30,00		

\* The payment of the Registration fee is due by all participants.  
Registration to the ceremony is mandatory.

**Events total €:**

## Accomodation – Villa Maria Hotel & SPA\*\*\*\*

Address: Contrada Pretaro, Via S. Paolo, 66023 Francavilla al Mare (CH)

Two nights minimum stay

Early booking rate, valid till January, 31th 2019 (subject to availability)

		CHECK-IN DATE	CHECK-OUT DATE	PER ROOM PER NIGHT	NUMBER OF NIGHTS	TOTAL
		.....	.....			
<b>Standard Room</b> buffet breakfast included	DUS = double room for single occupancy (1 pax)	<input type="checkbox"/>		€ 79,00		
	DBL = double room for double occupancy (2 pax)	<input type="checkbox"/>		€ 99,00		
<b>Superior Room</b> buffet breakfast included	DUS = double room for single occupancy (1 pax)	<input type="checkbox"/>		€ 99,00		
	DBL = double room for double occupancy (2 pax)	<input type="checkbox"/>		€ 129,00		
<b>Deluxe Room</b> buffet breakfast included	DUS = double room for single occupancy (1 pax)	<input type="checkbox"/>		€ 149,00		
	DBL = double room for double occupancy (2 pax)	<input type="checkbox"/>		€ 179,00		
<b>Junior Suite Room</b> buffet breakfast included	DUS = double room for single occupancy (1 pax)	<input type="checkbox"/>		€ 189,00		
	DBL = double room for double occupancy (2 pax)	<input type="checkbox"/>		€ 219,00		

**Accomodation total €:**





## Private Transfers

For any private transfers other than those in the following list, please contact Clementson T.O.  
Meet the driver bearing a sign at the arrivals terminal or at the hotel (for departure). Pick-up time will be communicated.

<b>Arrival date:</b>	Transfer from <b>Pescara railway station</b> to hotel Villa Maria	<input type="checkbox"/>	<b>€ 40,00</b> Up to 3 pax with a total of 3 bags	<b>€ 50,00</b> Up to 8 pax with a total of 8 bags	<b>Pax n.:</b>
<b>Hour:</b>	Transfer from <b>Pescara airport</b> to hotel Villa Maria	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
<b>Flight or train details:</b>					<b>Arrival €:</b>
<b>Departure date:</b>	Transfer from <b>hotel Villa Maria</b> to Pescara railway station	<input type="checkbox"/>	<b>€ 40,00</b> Up to 3 pax with a total of 3 bags	<b>€ 50,00</b> Up to 8 pax with a total of 8 bags	<b>n. Pax:</b>
<b>Hour:</b>	Transfer from <b>hotel Villa Maria</b> to Pescara airport	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
<b>Train or flight details:</b>					<b>Departure €:</b>

€25,00 night transfer charge (10.00pm to 6.00am).

**Transfers total €:** \_\_\_\_\_

**Grand total (Events+Hotel+Transfers) €:** \_\_\_\_\_

## Information pursuant to Article 13 of European Regulation 2016/679

Personal data communicated to the Data Controller will be treated with correctness and transparency for lawful purposes and protecting the privacy and rights of the customer in compliance with the Community legislation on the protection of personal data (EU Regulation 2016/679). The treatments will be carried out with the following purposes and methods:

### 1. Data controller

In accordance with the privacy legislation in force (Art.13 of European Regulation 2016/679 "GDPR"), the Data Controller is the company Clementson Travel Office s.r.l., Castello 5313, 30122 Venezia, email: [info@clementson.it](mailto:info@clementson.it) (for the correspondence regarding the data processing, please, write as object of the email: PRIVACY REQUEST).

### 2. Type of data processed

The Data Controller will process the personal data communicated by the Customer (name, surname, address, citizenship, date and place of birth, social security number, identity document, email, phone/mobile number, payment data) in the pre-contractual and contractual context for the purposes indicated in this statement. There is the possibility, in specific cases (eg following a request for cancellation of a trip sent by the Customer) that the Data Controller needs to process sensitive and/or particular data (eg medical certifications).

### 3. Purposes and lawful basis of processing

The data are processed by the Data Controller for the following purposes:

- to allow the Data Controller to respond to any requests for information and/or estimation sent by the Customer in the pre-contractual premises (legal basis: execution of the contract for which the Data Subject is a party);
- to allow the Data Controller to process a request for the booking/purchase of a service from the Customer and all related and consequent activities (legal basis: execution of the contract for which the Data Subject is a party);
- to allow the Data Controller to comply with legal and accounting obligations (legal basis: compliance with legal obligations);
- subject to specific and distinct consent given by the Customer to allow the Data Controller to send him periodically his newsletter (legal basis: consent of the Data Subject party)

### 4. Type of data processed

The data that will be processed are those described under Section 2, including data strictly necessary for the purposes indicated in the previous section.

### 5. Data recipient and eventual categories of data recipients

Data communicated by the customer will be accessible to: employees and collaborators of the Controller; companies (airlines, railway companies, shipping companies, photographic agencies, events agencies, etc.) with commercial relations relating to the Controller activity; Competent administrative offices; Companies in charge of providing assistance to the information systems of the Data Controller (computer network, website, etc.); professional firms providing for the fulfillment of obligations in administrative, accounting, tax, legal, etc. on behalf of the Data Controller; The list of the aforementioned subjects, who will be identified as external processors, will be updated constantly by the Data Controller and will be made available to any Data Subject requesting.

The data listed at point 2 will not be disseminated and will be treated with organizational and logical methods related to the aforementioned purposes.

### 6. Methods of data processing

The processing of data by the competent corporate structures will take place through appropriate tools to ensure security and confidentiality and can be carried out, as well as with analogical tools, also through automated tools (both IT and telematics tools) to store, manage and transmit data themselves.

The treatment and storage of personal data will be carried out on servers located within the EU, in the headquarters of the Data Controller and/or third-party companies in charge and no transfer will be made of them outside the European Union.

### 7. Data retention policy

Personal data communicated by the customer, object of treatment for the above purposes, will be retained until the end of the pre-contractual negotiations and, in case of good

end of the aforementioned negotiations, for the duration of the contract and, afterwards, for the duration of 10 years as required by the Civil Code on the conservation of correspondence and by the law on the conservation of fiscal documents.

In case of assent given by the Customer, his e-mail address will be retained for the purposes described in point 3c) for the period of 60 months in order to allow the Data Controller to send the Client communications relating to the initiatives / activities he organizes.

### 8. Rights of data subjects

In its quality of Subject, the Customer has the possibility to exercise specific rights:

- to access personal data concerning him or her (once he/she has received confirmation that his/her data are subjected to treatment by the Data Controller);
- to obtain the rectification and integration of data pertaining to him or her;
- to obtain the erasure of the data pertaining to him or her;
- to obtain the processing restriction of the data pertaining to him or her;
- to receive the data communicated to the Data Controller in a structured format of common use, so that they can be sent to another Data Controller;
- to object to the processing of his/her personal data if there are reasons related to his personal circumstances;
- not to be subjected to an automated decision-making process, including profiling, which produces legal effects concerning him/her;
- to obtain communication in the event that his/her data are subject to a serious violation;
- to withdraw the consent at any time;
- to lodge a complaint with a supervisory authority (Data Protection Authority).

The above rights can be exercised by sending a request without a formal procedure to the Data Controller at the address reported in Art.1.

### 9. Nature of providing data and consequences of refusing to answer.

The communication of data for the above purposes is necessary and mandatory; in fact, in the absence of the aforementioned data, it will not be possible to proceed with the provision of the services described in points 3a) and 3b).

The consent to the use of the email for the period of 60 months is optional. The Customer can therefore decide not to give such consent or to revoke the consent given, according to the procedures set out in point 8i), without prejudice to the lawfulness of the treatment based on the consent given prior to the revocation.

**I declare I have received information pursuant to Art. 13** of European Regulation 2016/679 by CLEMENTSON T.O. s.r.l.

**Name and Surname:** \_\_\_\_\_

**Signature:** \_\_\_\_\_

**Name and Surname:** \_\_\_\_\_

**Signature:** \_\_\_\_\_

**I give my consent** to receive the newsletter regarding the events of the Bailliage d'Italie of the Chaîne des Rôtisseurs in the terms described in the information.

**Signature:** \_\_\_\_\_

**Signature:** \_\_\_\_\_ **Date** \_\_\_\_/\_\_\_\_/\_\_\_\_

Signature by each participant is required





## Payment

Before making the payment, please verify the availability of the selected hotel, restaurants/locations and tours, sending an email or a fax with your registration form filled out at Clementson Travel Office by email at [info@clementson.it](mailto:info@clementson.it) or by fax at +39 041 5231203, with the object "51° Grand Chapitre d'Italie - Abruzzo 2019"

Once received the confirmation of your program from Clementson Travel Office, please make the full payment within 3 days.

Payment must be made exclusively by bank transfer at the following account, specifying the names of the participants:

IBAN number: IT66 L030 6902 1071 0000 0002 415

BIC: BCITITMM

Beneficiary: CLEMENTSON TRAVEL OFFICE S.R.L.

Bank account at: Banca Intesa San Paolo - Filiale di Venezia Mercerie (San Marco, 725 30124 Venezia)

All bank charges relating your bank transfer (both the originator's bank charges and those of beneficiary's bank) is assumed by the payer, so that the amount transferred is net of expenses.

Motive: "51° Grand Chapitre d'Italie - Abruzzo 2019" + NAME OF THE PARTICIPANTS.

In case you prefer to make the payment through credit card, please apply for the authorization form. The payment fees will be fully charged to the customer.

## General Terms and Conditions

**Registrations will close on April 5, 2019.** If maximum numbers are not attained, Clementson may decide, at its sole discretion, whether or not to accept any further bookings after the deadlines.

All the rates on this form and the annexes will be updated without notice from the organization, for any changes to VAT rates or taxes or finally for the introduction of any new taxes required by law.

In case of full cancellation for the event at any time, the Organization will withhold the Individual registration fee for each participant in addition to any other penalties provided for in the following articles and eventual bank fees for the refund.

The reservation will be confirmed upon receipt of full payment for the services booked by each participant.

No penalties will be applied for any cancellations of lunches and dinners made before March 1st, 2019 (with the exception of the registration fee as per the general conditions for full cancellation); for those made from the 2nd of March to the 5th of April 2019 there will be a penalty of 50%; for those made after that date is established a penalty of 100%.

In case of adverse weather conditions and exceptional events, Clementson could modify the program at its sole discretion.

The restaurants and the locations indicated in the program may be subject to variation due to events or cases of force majeure or for the failure to achieve the required minimum numbers.

## Excursions Terms and Conditions

The reservation will be reconfirmed upon receipt of full payment for the services booked by each participant.

For several excursions there is a minimum number of persons required, and sometimes a maximum number, of participants.

Failure to meet minimum numbers of participants, or in case of adverse weather conditions, force majeure and unforeseen events, can cause the cancellation of one or more excursions; in this case the organization will provide alternative proposals or a full reimbursement of the excursions booked through us.

The cancellation fee for all tours is:

• 50% for cancellation received between the 22th of March and the 8th of April 2019.

• 100% from April 9th, 2019.

Tour schedules may vary depending on the division into groups per language. If necessary, tours could be directed by a guide speaking two languages (with bilingualism).

## Hotel Terms and Conditions

Hotel reservations will be confirmed only upon receipt of payment corresponding to the entire cost of the stay.

• There are no penalties for cancellations or reductions of stay notified no later than the 31th of January 2019;

• There will be a penalty of 30% for any cancellation or reduction of stay between the 1st of February 2019 and the 28th of February 2019.

• There will be a penalty of 50% for any cancellation or reduction of stay between the 1st of March 2019 and the 20th of March 2019.

- There will be a penalty of 70% for any cancellation or reduction of stay between the 21st of March 2019 and the 12th of April 2019.
- There will be a penalty of 90% for any cancellation or reduction of stay between the 13th of April 2019 and the 30th of April 2019.
- There will be a penalty of 100% for any cancellation or reduction of stay notified from the 1st of May 2019.

Hotel "early booking rates" will be valid for bookings received up to January, 31 2019; after this date for any further request our office will apply individual tariffs for each case based on hotel availability; this means we cannot guarantee contracted rates and availability after January, 31 2019.

**The rates given are valid for stays of 2 consecutive nights.**

Any request for different dates, room types and stays will be quoted separately from our office upon receipt of such requests.

**All prices include VAT and breakfast.**

Any extras (telephone, mini bar, restaurant, laundry, taxes, etc..) will be charged to the participant on the spot and must be paid directly to the hotel at the check-out.

**Prices do NOT include the City tax** (€2,00 per person per night) payable by all guest at check-out.

Pescara city tax levies may be subject to change without notice.

Check - in is guaranteed from 02.00 pm and check - out is by 11:00 am.

## Information to the Guests

For each information, in case you need a longer stay, different types of room, or for any additional service, please contact Clementson Travel Office in Venice at [info@clementson.it](mailto:info@clementson.it) or at the fax number +39 041 5231203, and mention in the object "51° Grand Chapitre d'Italie - Abruzzo 2019".



[info@clementson.it](mailto:info@clementson.it) > send mail

T: +39 041 5200466 • F: +39 041 5231203

By signing this agreement I, the undersigned, accept the above conditions and I expressly authorize the taking of one or more photographs (taking, editing, recording, scanning) representing me.

Reproduction, dissemination and publication, by any means and on any medium (paper, electronic, ...), of one or more photographs representing me in the contexts strictly stated: o Publication on-line on the website of the Chaîne des Rôtisseurs or the social networks of this association, o Illustration of press articles, o Any external communication (brochures, presentation, ...) and internal (newsletter, e-News, ...) related to the Chaîne des Rôtisseurs. This authorization is given without limitation in time.

It is acknowledged that everyone has an exclusive right to his/her image and the use that is made of it.

Also, I note that in the absence of agreement on my part within the framework of this authorization, my image cannot be the object of any editing, use or circulation.

Following acceptance of my participation, I acknowledge the conditions related to my participation, namely:

- the confirmation of the admissibility of my image for the dissemination by Clementson Travel Office and the Chaîne des Rôtisseurs;
- the cancellation and refund procedure as confirmed in the Registration Form.

Name and Surname: \_\_\_\_\_

Signature: \_\_\_\_\_

Name and Surname: \_\_\_\_\_

Signature: \_\_\_\_\_

Signature by each participant is required

Date \_\_\_\_/\_\_\_\_/\_\_\_\_



# Schedule

*click on the title to go to the event page*

**Thursday**  
May 9

**Lunch at Trabocco Pesce Palombo**

**Forcella Oil Tasting and Welcome Dinner  
at La Bandiera Restaurant (1 Michelin Star)**

**Friday**  
May 10

Tour 1:  
**Sulmona with Pelino Confetti Factory & Museum**

**Wine Tasting and Lunch at Cantine Zaccagnini**

**Four-Hands Dinner at Café Les Paillotes Restaurant  
(1 Michelin Star)**

**Saturday**  
May 11

**Induction Ceremony at the Atri Theater**

Tour 2:  
**Atri Guided Visit and Buffet "Tasting of Specialties from Teramo"**

**Aperitif and Gala Dinner at Castello Marcantonio**

**Sunday**  
May 12

**Farewell Lunch at D.One - Ristorante Diffuso**

