

Friday, February 4th, 2022

General Admission program:
Starting at 6:30 PM



Sicilian food tastings prepared by Chef Salvatore Argento

Specialty breads, Schiacciata

baked on site using
imported flours by
Terra Dunci & La
Spiga

Imported Pasta samplings

(Angelo Savino,
Agraria Farina,
Cannata)

Toppings of imported cheese, cured meats, vegetable-based spreads and seafood products

(by Li Chiani, Ferrante,
Parmacotto,
NonnaRosa, Scalia)

Sicilian Street Food, fried

Imported Panelle, Cazzilli, Arancini,
Zucchini Flowers, Breaded Veggies by
D'agostino Cannolificio

Coffee & desserts

Danesi caffè, selection of imported
pastries by Matilde Vicenzi, Giovanni
Lo Bue, Settecase, D'Agostino
Canolificio

Wine Tasting & Contest

Morreale Agnello

DON STEFANO PERRICONE 2020
SEPHORA SYRAH 2020
SEPHORA NERO D'AVOLA 2019
SEPHORA MERLOT 2019
DONNA MARIA VITTORIA ZIBIBBO
2020
SEPHORA GRILLO 2020
TERRE DI FAUMA BIANCO DELLA
TENUTA 2020
SEPHORA CATARRATTO 2020

Tenute Piazza

SCIRTEA ROSE
SCIRTEA ROSSO
SCIRTEA BIANCO
MUSITI ROSSO

Tenute Cuffaro

SARU NERO D'AVOLA DOC
2017
LILIANNE IL ROSA DI NERO
D'AVOLA DOC 2019
ANNETTE CATARRATTO VINO
FRIZZANTE IGP
FILIPPO II NERO D'AVOLA
DOC 2016
FILIPPO II INZOLIA DOC 2018
GIUVANNI CATARRATTO
DOC
EUPHRASIA INZOLIA DOC

Contest Jury President: Giuliano Hazan

Olive Oil Tasting & Contest

Baronia della Pietra
Brado
Carla Sala
Costiera
Ciccarello
Chincana

(bio, garlic, basil, lemon, chili
pepper, rosemary, oregano)

La Macina
Pedano
Sacco Peranzana
Tenute Piazza

VIPS enjoy all of the above starting at 5:30 pm



OPEN WINE BAR, BRAMANTE luxury
beer, LIMONCELLO, GRAPPA and
more

Attendees can enjoy the following wines at the designated cash bar [by donation only]:

Aldegheri
Amarone Valpolicella
DOCG 2016
Le Pietre Rosso Verona IGT
2017
Custoza Le Rune DOC 2020

Cima da Conegliano
Prosecco Superiore
Conegliano

Baronia della Pietra
Lisciandra Bianco Terre Siciliane IGP
Sikane IGP
Chinens DOP
Oblio dei Sensi

Sacco Vignaioli Apuli
Magis Nero di Troia
Alea Falanghina

Nicosia
Nicosia Nero d'Avola
Passicato
Sosta Tre Santi Nero
D'Avola Riserva
Tenute Monte Gorna Etna
Rosso

SALVATORE ARGENTO

Executive Chef and Teacher at L. Pirandello Hospitality School



Teacher of cooking techniques, food design and catering at Hospitality School L. Pirandello in Bivona, Italy, Executive Chef Salvatore Argento has mastered the secrets of transforming Sicilian fresh ingredients into delicious masterpieces.

Locally sourced fresh produce, seafood, meats, herbs & spices are the textbooks on which Chef Argento's students learn from his decades-long experience. His unparalleled talent in pastries' artistic decoration has inspired his students' careers over the years and delighted the patrons of The House of Chefs, the facility where Salvatore's family of Chefs caters events.

Chef Argento lives in Bivona, a small town in the hills of the province of Agrigento and the homeland of most of Italian immigration to our area. In 2018, he traveled to Tampa with a group of his students to carry out an international school-to-career program sponsored by the L. Pirandello Hospitality School and the Tampa Sister Cities Organization.

GIULIANO HAZAN



Italian Cooking Teacher and Cookbook Author

Giuliano is the only child of Marcella Hazan, the doyenne of Italian cooking, who introduced Americans to authentic Italian cuisine with her landmark book, *The Classic Italian Cookbook*.

Giuliano's true passion has always been teaching authentic Italian flavors. He has done this in his many books, starting with *The Classic Pasta Cookbook*, an international bestseller with half a million copies in print which was nominated for the coveted James Beard Award. He has also traveled the world, teaching the flavors and philosophies of Italian cooking to appreciative audiences at the Smithsonian Institution in DC, luxury cruise ships sailing around the world, and as far as Japan. In 2007 the International Association of Culinary Professionals named him Cooking Teacher of the Year. Together with his wife, Lael, he runs an acclaimed cooking school in Italy featured on the Television Food Network and Gourmet Magazine and ranked in the top ten in the world by major media outlets including Food & Wine Magazine.

<https://giulianohazan.com>