



Stellar Line Up of Italian Chefs Join New York City's Top Chef

(October 13, 2011)

IDENTITÀ NEW YORK
by **IDENTITÀ GOLOSE**
The International Chef Congress

M-TUCKER
a division of SINGER NY, LLC

EATALY
altri cibi

12 All-Star Chefs, 7 Renowned Winemakers 1 Unprecedented Dinner

Massimo Bottura
Carlo Cracco
Moreno Cedroni
Davide Scabin
Gennaro Esposito
Emanuele Scarello
Mario Batali
Wylie Dufresne
Jonathan Benno
Mark Ladner
Michael White
Missy Robbins

6 COOKING DEMONSTRATIONS **6 WINE CLASSES**

A two-day congress devoted to Italian gastronomy will showcase Italy's and America's top chefs, winemakers and artisan producers at Eataly New York

[IDENTITÀ GOLOSE](#) [2], a culinary organization whose mission is to highlight the best of contemporary Italian cuisine, will host its second annual IDENTITÀ NEW YORK at [EATALY](#) [3] on October 31st and November 1st.

The two-day congress devoted to Italian gastronomy will showcase Italy's and America's top chefs, winemakers and artisan producers. Launched in Milan in 2004, IDENTITÀ GOLOSE promotes the culinary excellence of each Italian region and honors the top Italian and American chefs who seek to reinterpret traditional Italian cuisine.

IDENTITÀ NEW YORK will feature two days of cooking demonstrations with 12 top chefs, wine classes from prestigious Italian winemakers as well as tasting events with leading food producers of Italy.



This year's congress will follow a new format; a stellar line up of Italy's most acclaimed chefs including Massimo Bottura, Moreno Cedroni, Carlo Cracco, Gennaro Esposito, Davide Scabin, and Emanuele Scarello, will be paired with six of New York City's top chefs including Mario Batali, Jonathan Benno, Wylie Dufresne, Mark Ladner, Missy Robbins and Michael White to discuss contemporary trends in Italian gastronomy and prepare signature dishes for the attendees to sample.

The two days of exceptional cooking will culminate in a six-course dinner prepared by all 12 chefs and hosted by chef, author, restaurateur, and TV personality Lidia Bastianich at Eataly's Birreria on November 1st.

"There's a huge demand for products of authentic Italian quality in the world today. We can no longer be satisfied with food that is only superficially Italian or that continues to promote stereotypes from the past," says IDENTITÀ GOLOSE Founder Paolo Marchi. "Our mission at IDENTITÀ GOLOSE is to share with the world Italy's rich regional cuisines as it is interpreted in a contemporary context by these great Italian Chefs, who also add their own thoughts and unique experiences."

"We at Eataly are thrilled to be given the opportunity to host IDENTITÀ NEW YORK for the second consecutive year, an event which not only fits within the physical space of Eataly, but which represents a natural marriage with the very core of our establishment," says Oscar Farinetti, Founder of Eataly. "More than just a culinary showcase, IDENTITÀ is an educational event which honors modern day chefs and explores the processes in which they reinvent traditional recipes and classic techniques every day in their places of work. This collaboration fits organically within the culture of Eataly, which is focused on exploration, learning, and discovery."

In addition to the cooking demonstrations, there will be 1 hour-long wine classes at La Scuola di Eataly led by some of the most renowned wineries in Italy including: Allegrini, Antinori, Bastianich, Ferrari, Fontanafredda, Frescobaldi and Lungarotti as well as tastings of gastronomic specialties and products from regions across Italy.

For more information or to purchase tickets please call 212-539-0204, Ext. 304 (Mon - Fri, 9am - 5pm) or visit www.eataly.com.

COOKING DEMONSTRATION SCHEDULE

Monday, October 31ST 11:00 AM

2:00 PM

5:00 PM

8:00 PM

Massimo Bottura - [Osteria Francescana](#) [4], Modena, Italy -

Mario Batali - [Babbo](#), [Otto](#), [Esca](#), [Osteria Mozza](#), [B&B Ristorante](#), [Del Posto](#), [5] and other notable restaurants in New York, Los Angeles, Las Vegas, and Singapore -

Moreno Cedroni - [Madonnina del Pescatore](#), [6] Senigallia, Italy -

Jonathan Benno - [Lincoln](#) [7], New York -

Emanuele Scarello - [Agli Amici](#) [8], Udine, Italy - [7]

Missy Robbins - [A Voce](#) [9], New York -

Davide Scabin - [Combal Zero](#), [10] Rivoli, Italy -

Mark Ladner - [Del Posto](#) [11], New York -

Tuesday, November 1ST 11:00 AM

Gennaro Esposito - [Torre del Saracino](#) [12], Naples, Italy -

Michael White - [Marea](#) [13], New York - www.marea-nyc.com, [14]

2:00 PM

Carlo Cracco - [Cracco](#) [15], Milan, Italy - www.ristorantecracco.it, [15]

Wylie Dufresne - [WD-50](#) [16], New York - www.wd-50.com, [16]

SIX-COURSE DINNER



Tuesday, November 1ST at 7:00 PM

Six-Course Dinner at EATALY's Birreria prepared by all 12 participating Italian and NYC chefs.
WINE CLASS SCHEDULE

Monday, October 31ST

12:30-1:30 PM [Bastianich](#) [17] - [Mirafiore](#) [18]

3:30-4:30 PM [Antinori](#) [19]

6:30-7:30 PM [Ferrari](#) [20]

Tuesday, November 1ST

12:30-1:30 PM [Frescobaldi](#) [21]

3:30-4:30 PM [Allegrini](#) [22]

6:30-7:30 PM [Lungarott](#) [23]

Source URL: <http://newsite.iitaly.org/magazine/dining-in-out/articles-reviews/article/stellar-line-italian-chefs-join-new-york-citys-top>

Links

[1] <http://newsite.iitaly.org/files/chef1318539259.jpg>

[2] <http://www.identitagolose.it>

[3] <http://eatalyny.com>

[4] <http://www.osteriafrancescana.it>

[5] <http://www.mariobatali.com>

[6] <http://www.morenocedroni.it>

[7] <http://www.lincolnristorante.com>

[8] <http://www.agliamici.it>

[9] <http://www.avocerestaurant.com>

[10] <http://www.combal.org>

[11] <http://www.delposto.com>

[12] <http://www.torredelsaracino.it>

[13] <http://www.marea-nyc.com>

[14] <http://marea-nyc.com>

[15] <http://www.ristorantecracco.it>

[16] <http://www.wd-50.com>

[17] <http://www.bastianich.com>

[18] <http://www.mirafiore.it>

[19] <http://www.antinori.it>

[20] <http://www.cantineferrari.it>

[21] <http://www.frescobaldi.it>

[22] <http://www.allegrini.it>

[23] <http://www.lungarotti.it>