

PROGRAM

MILAN / 30.09.2024



4 P.M. PIZZA TALKS – “THE FUTURE OF PIZZA”

Speakers:

Albert Adria – Enigma

Franco Pepe – Pepe in Grani

Jacopo Mercuro – 180 Grammi Pizzeria Romana

Roberto Davanzo – Bob Alchimia a Spicchi

Rafa Panatieri & Jorge Sastre – Sartoria Panatieri

Host: Paolo Vizzari



5 P.M. PIZZA WORKSHOPS

• **“Pizza al padellino”** – Antonio Cavoto (Mangia Pizza / Amsterdam, Netherlands), Pasquale Carfora (Aroma Restaurant / Kerkweg, Netherlands)

• **“Pizza contemporanea”** – Salvatore Miele (Brand ambassador Molini Pizzuti), Vincenzo Abbate (Pizzeria Contemporanea / Aversa, Italy)

• **“Pizza in teglia”** – Antonio Visentin (Pizzeria della Passeggiata / Priverno, Italy), Gianmarco Ambrifi (Pizzeria della Passeggiata / Priverno, Italy)

• **„The Evolution of the classic Neapolitan Pizza”** – Giacomo Garau (Pizzeria Olio e Basilico / Calvi Risorta, Italy), Giovanni Senese (Pizzeria Senese / Sanremo, Italy)

6:30 P.M. WELCOME RECEPTION

8 P.M. AWARDS GALA

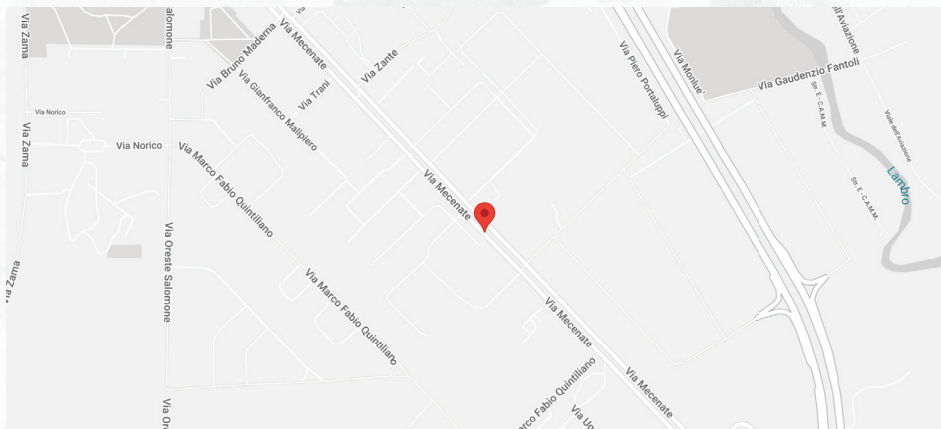
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10 P.M. PIZZA PARTY

THE BEST PIZZA 2024

30.09.2024

Via Mecenate, 84, 20138 Milano MI, Italy



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