



HOMO FABER

Presents

ALMA

THE SCHOOL OF ITALIAN CULINARY ARTS



CIRCLE

Experience
_____ the
taste of art

THE EVENTS

14

APRIL

12:00

Chef Franco Favaretto

HOMO FABER | ALMA Circle -
*HOMO FABER | Venezia, Isola di
San Giorgio*



Born in Mestre in 1961, Franco Favaretto has been running his family's pizzeria in Mestre for the last 30 years, giving life to "*Baccaladivino*", a one-of-a-kind restaurant that is the result of his passion for Venetian cuisine, especially for stockfish, known as Baccalà.

Franco has been working as a chef for 40 years, although he likes to define himself as a "craftsman of the kitchen", Ambassador for the culture and diffusion of stockfish in the world for the Norge (Norwegian commission for fish products), he exports his knowledge from one continent to another, co-founder of the *Dogale Confraternita del Baccalà Mantecato* and Testing Chef for the Tagliapietra e Figli Srl company, the largest importer of stockfish in Italy.

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APRIL

12:00

Costaripa

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San Giorgio*

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APRIL

12:00



COSTARIPA[®]
MATTIAVEZZOLA
DAL 1928

Costaripa is located in the heart of the Valtènesi in Moniga del Garda.

The architecture of the place redesigns the features of the surrounding area and, through the use of natural materials, completely blends in with local morphology and colours, in total harmony with the surroundings.

The winery has always represented the value of the quest for new technologies at the service of tradition and respect for a philosophy keyed wholly to quality.

In its close relationship with human beings, the company opens its doors to guided visits and tastings to intensely enjoy the history and typical characteristics of its wines.

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APRIL

12:00

Prosciuttificio Galloni

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San Giorgio



Il Prosciutto.
Capolavoro del gusto.

FRATELLI
galloni
IL PROSCIUTTO

Harmony of ancient origins and traditions handed down through time and skilled innovation: this is Galloni Prosciutto di Parma and there is no better. Each bite tells about our expertise, our knowledge, our dreams and our future

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APRIL

12:00

Casa Artusi

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CASA / ARTUSI

Casa Artusi is the very first centre of gastronomic culture to be established, devoted entirely to Italian home cookery. Casa Artusi was founded in the name of cultured gastronomist from Forlimpopoli, Pellegrino Artusi (Forlimpopoli 1820-Florence 1911), who can be found in many homes, both in Italy and abroad, through his manual *La Scienza in Cucina e l'Arte di Mangiar Bene* (Science in the Kitchen and the Art of Eating Well).

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APRIL

12:00

Renato Brancaleoni

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APRIL

12:00



Roncofreddo has been the land of Brancaleoni family for over 250 years, and it was there in 1947 that Renato was born and where he carried on the long tradition of his fathers of the cheese refiner's trade. In 1992, he gave life to his true passion: he took up the trade and in 1997 opened the *Osteria dei Frati*, with the aim to create and offer great cheeses and cured meats.

Today, in the *Piazzetta of the Torre dell'Orologio*, inside Palazzo Dominici, property of the Marchesi Malatesta, "*La Fossa Dell'Abbondanza*" of the Brancaleoni family refines everything from Fossa cheese to Foglie di Noci al Fieno, from Cenere to Stravecchio di Natale.

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APRIL

12:00

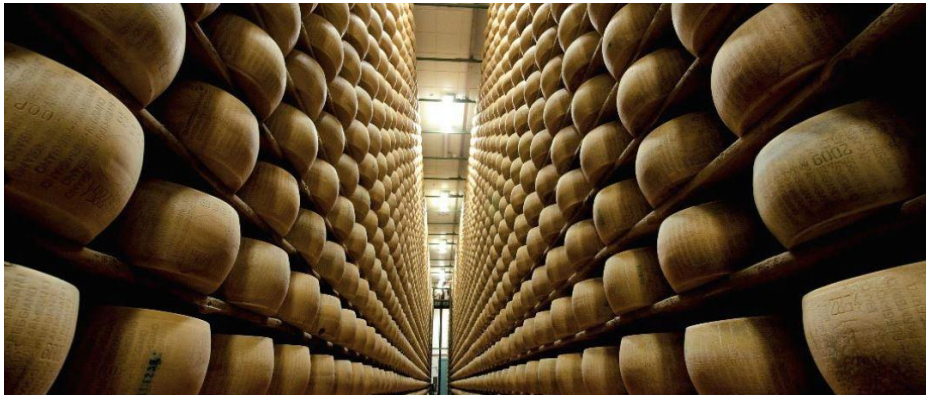
Consorzio del Parmigiano Reggiano

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San Giorgio*

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APRIL

12:00



**PARMIGIANO
.....
REGGIANO
.....**

Since 1934, the Parmigiano Reggiano Consortium carries on the craft and tradition of an excellent food that is Made in Italy

Parmigiano Reggiano is produced exclusively in the provinces of Parma, Reggio Emilia, Modena, Bologna to the left of the Reno river, and Mantua to the right of the Po river. One of the most important measures adopted by the Consortium with the aim of protecting the product sales was that of introducing in 1964 the mark of origin of the dotted inscription "Parmigiano-Reggiano" encircling the wheels, thereby conferring to the cheese its current external appearance.

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APRIL

12:00

Pasticceria Giotto

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P A S T I C C E R I A

G | I | O | T | T | O

O L T R E L A D O L C E Z Z A

More than fifteen years ago the Pasticceria Giotto project came to life, just like a gamble. Today it is a reality, a professional pastry workshop inside a prison that churns out homemade cakes with the rigour imposed by haute patisserie.

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APRIL

12:00

Blu Rhapsody

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BluRhapsody[®]

REINVENTING THE ART
OF MAKING PASTA | *by Barilla*

A selection of ingredients of excellence, including semolina obtained from select wheat, ensures BluRhapsody pasta top quality. The dough is crafted in small amounts, to ensure consistently perfect texture. This is how BluRhapsody is born: it is the ultimate expression of the concept of made-in-Italy pasta.

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APRIL

12:00

I Marinati di Comacchio, Consorzio Piacentino Salumi e Mytilla

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I MARINATI *di* COMACCHIO

Qualcuno che ti dice "Stai con me"

The social cooperative Work and Services was born from the aim to educate people about the value of work through the beauty of reality. The processing of fish products from the Comacchio Valleys takes place in the *Sala Fuochi* of the Antica Manifattura dei Marinati. Here they process fish using a technique that has been codified since the end of the 17th century in the Comacchio fish factories. They experience fish processing as an opportunity to welcome and demonstrate that life is beautiful.



Consorzio di Tutela
Salumi DOP
Piacentini

The Consorzio dei Salumi Piacentini was founded in 1971. In August 2007 the Consorzio Salumi DOP Piacentini,

was established, recognised by the Ministry of Agriculture, Food and Forestry (MIPAAF) and carries out activities to promote, enhance and protect coppa piacentina DOP, pancetta piacentina DOP and salame piacentino DOP.

MITILLA®

Mitilla® was born from the desire to provide the world of catering and gourmets with a mussel devoted to excellence,

guaranteeing transparency, traceability, healthiness and absolute quality.

The difference Mitilla® brings to the table is the result of careful and constant care in production at sea, the product is constantly tested and proven.