



Consulate General of Italy
Los Angeles

THE 7TH EDITION OF THE WEEK OF THE ITALIAN CUISINE IN THE WORLD

Pizza Masterclass, wine tasting and cooking classes: the week dedicated to Italian food and culture is coming to Los Angeles.

Los Angeles, October 27, 2022 - "**Conviviality, sustainability and innovation: the ingredients of Italian cuisine for people's health and the protection of the planet**" is the theme of the seventh annual "**Week of the Italian Cuisine in the World**" which will run in Los Angeles from the **14th to the 20th of November 2022**.

With more than 8,000 events organized in over 100 countries in the last 6 editions, the Week of the Italian Cuisine in the World has established itself as one of the flagship initiatives of the Italian Ministry of Foreign Affairs and International Cooperation to promote the best of the "Made in Italy" brand abroad, with a particular focus on the Italian agri-food chain. The **Consulate General of Italy in Los Angeles** and **Sistema Italia (ITA, IIC)**, in collaboration with **Accademia Italiana Cucina (AIC)**, the **Gastronomical Sciences University of Pollenzo**, **Eataly LA**, **IMPASTIAMO**, **Consorzio Parmigiano Reggiano**, **Associazione Verace Pizza Napoletana**, **Fondazione Water Longo**, **Creating Cures Foundation**, **ITTV Forum & Festival** and **Casa Modena**, will celebrate the week with in-person **culinary** events all over the city. From Pizza Masterclasses to wine tastings, it will be a chance for the Angelenos to deep dive into the extraordinary Italian culinary culture.

Photo (Courtesy of IMPASTIAMO, Francesco Allegro teaching a pasta class)
<https://drive.google.com/file/d/1QKUa5Dgu76P3qXqbwfH9vqibWX5A62nK/view?usp=drivesdk>
<https://drive.google.com/file/d/1wASHLCf-YCCuhUtY4dLxLFizumIWqX9z/view?usp=drivesdk>

Website: <https://www.impastiamoclasses.com/world-week-italian-cuisine>

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EVENTS LIST BELOW

MASTERCLASSES

**11.14.2022 | 12:00 - 02:00 PM | EATALY LOS ANGELES
A FOCUS ON SEMOLINA PASTA: TRADITION AND HEALTH**

The Italian Cultural Institute and "Lingua Viva", under the auspices of the Consulate General of Italy in Los Angeles, and in collaboration with Eataly and Create Cures Foundation, present a cooking class focused on Semolina Pasta. A special 15% discount code for IIC members/Lingua Viva Students, is available. Contact **classes.iicla@esteri.it** or 310-824-7408 for more information

INFO & REGISTRATION: [SIGN UP HERE](#)

Address: *Eataly LA, Pizza Pasta Restaurant: 10250 Santa Monica Blvd, Los Angeles, CA 90067, United States*

**11.15.2022 | 06:00 - 08:00 PM | EATALY LOS ANGELES
ITALIAN COOKING: EXPLORING HEALTH AND TRADITION**

The Italian Cultural Institute and "Lingua Viva", under the auspices of the Consulate General of Italy in Los Angeles, and in collaboration with Eataly and Create Cures Foundation, present a cooking class focused on Italian cooking tradition. A special 15% discount code for IIC members/Lingua Viva Students, is available. Contact **classes.iicla@esteri.it** or 310-824-7408 for more information

INFO & REGISTRATION: [SIGN UP HERE](#)

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11.15.2022 | 6:30 PM | IMPASTIAMO LOS ANGELES

PASTA MAKING CLASS

Organized by [IMPASTIAMO](#)

Learn the secrets of fresh pasta with Italian pastaio Francesco Allegro (Rossoblu, Capri Club). During this fun and interactive pasta making class organized by IMPASTIAMO you will have the chance to learn the secrets of Italian culinary traditions.

INFO & REGISTRATION: ONLY 11 PLACES AVAILABLE - RSVP: <https://bit.ly/15novpasta>

Address: 1101 San Pedro St, Los Angeles, CA 90015, United States

**11.16.2022 | 6:30 PM | ASSOCIAZIONE VERACE NAPOLETANA (VPN AMERICAS)
NEAPOLITAN PIZZA MASTERCLASS AND TASTING DINNER.**

A special pizza masterclass will be held by VPN Americas - Associazione Verace Pizza Napoletana, together with the Italian Trade Agency Los Angeles Office, and the Accademia della Cucina Italiana. In this MasterClass, the President of VPN Americas, Peppe Miele, together with the Master Pizzaiolo Vito Iacopelli, influencer in the world of pizza, will teach how to make the perfect pizza dough with authentic Italian ingredients and innovative toppings.

INFO & REGISTRATION: ONLY 35 PLACES AVAILABLE - RSVP : <https://www.impastiamoclasses.com/event-details/pizza-party-and-cooking-demo-2022-11-16-18-30>

Address: 440 Hindry Ave, Inglewood, CA 90301

**11.17.2022 | 6.00 PM - 8:00 PM | EATALY LA, LA PIZZA & LA PASTA RESTAURANT
"PIZZA, BETWEEN TRADITION AND INNOVATION". MASTERCLASS AND TASTING DINNER**

The event will be held by the Italian Trade Agency Los Angeles Office. The Masterclass will focus on the process of making an authentic Italian pizza from scratch, with authentic Italian ingredients and products.

N. 15 PLACES AVAILABLE - BY INVITATION ONLY

Address: Eataly LA, La Pizza & La Pasta Restaurant: 10250 Santa Monica Blvd, Los Angeles, CA 90067, United States

RESTAURANTS AND STORE SPECIALS

11.15.2022 – 11.20.2022 | | CECI'S GASTRONOMIA

Allow us to take your tastebuds to Liguria, in Italy, and taste "Focaccia di Recco" at Ceci's Gastronomia. This dish item will be available on their menu for one week only. Focaccia di Recco is a typical dish from Liguria, traced back to Ancient Rome. It's an oven-baked product, rolled into two thin layers and topped with soft fresh cheese made from fresh pasteurized cow's milk. Can't miss it!

Address: 2813 W Sunset Blvd, Los Angeles, 90026

11.14.2022 – 11.20.2022 | | PORCHETTA REPUBLIC

Porchetta Republic is bringing back to the menu its beloved Pinocchio: Porchetta, provolone, sun dried tomatoes and parsley pesto on ciabatta bread. A must try!

Address: 1220 W 7th St, Los Angeles, CA 90017

11.14.2022 – 11.20.2022 | | OSTERIA MOZZA

Osteria Mozza is celebrating the Week of Italian Cuisine in the World featuring a dish from Tuscany: Ricotta Gnudi, with brown butter, hazelnuts and fried sage.

Address: 6602 Malrose Avenue, Los Angeles

11.14.2022 – 11.20.2022 | | SOUTH END

Southend Pizzeria is creating a special flavor for this week only. Come to Venice and try Pizza Ostuni, with: Italian tomato, Burrata, extra virgin olive oil, speck and handmade basil pesto.

Address: 2805 Abbot Kinney Blvd, Venice

11.14.2022 – 11.20.2022 | EATALY LOS ANGELES

In Partnership with Eataly Los Angeles and the [Valter Longo Foundation](#)

Visit the Eataly Los Angeles store and check in with food experts and nutritionists to learn about nutritional properties of selected Italian products with special discounts.

Address: Eataly LA, Pizza Pasta Restaurant: 10250 Santa Monica Blvd, Los Angeles, CA 90067, United States

11.14.2022 – 11.20.2022 | | EATALY LOS ANGELES
Organized by ICE Agenzia Los Angeles Office

Join us at Eataly Los Angeles, and enjoy a week of discounted toppings and ingredients to make the authentic pizza.

Address: Eataly LA, 10250 Santa Monica Blvd, Los Angeles, CA 90067, United States

EVENTS

11.14.2022 | 6:00 PM | ITALIAN CULTURAL INSTITUTE

DISCOVER THE TASTE OF THE TRUE ITALIAN PARMIGIANO REGGIANO

Organized in collaboration with **Consorzio Parmigiano Reggiano, ITTV Forum & Festival**

On November the 14th, the Italian Cultural Institute in Los Angeles and ITTV Forum & Festival will present a screening of *Gli Amigos* by Paolo Genovese, a journey into the territory of origin and production of Parmigiano Reggiano cheese, starring Stefano Fresi and chef Massimo Bottura. The screening will be followed by a panel discussion titled "When food is the protagonist", exploring the importance of food in the audiovisual industry. Moderated by journalist Valentina Martelli, the conversation will feature chef, producer, and Brand Ambassador of Parmigiano Reggiano in the USA, Michele Casadei Massari, executive producer Jeremy Spiegel, and Head Chef of Gucci Osteria da Massimo Bottura, Mattia Agazzi. A special tasting session of Parmigiano Reggiano will conclude the program thanks to the collaboration of the Consortium of Parmigiano Reggiano cheese.

INFO & REGISTRATION: [Free RSVP here.](#)

Address: 1023 Hilgard Ave, Los Angeles, CA 90024

11.15.2022 | 6:00PM - 8:00 PM | CASA ROMANTICA (SAN CLEMENTE)

ITALIAN WINES, PRESENTATION AND TASTING

Organized in collaboration with **Università delle Scienze Gastronomiche di Pollenzo**

The Consulate General of Italy in Los Angeles, the University of Gastronomic Sciences (Pollenzo, Italy), with the City of San Clemente and Pronto Italian Deli Gourmet Foods and Wines organize a storytelling and tasting of some Italian wines and regional gastronomic products.

BY INVITATION ONLY

Address: 415 Avenida Granada, San Clemente, CA 92672, United States

11.18.2022 | 1:00 PM - 4:00 PM | EATALY LOS ANGELES

FREE TASTING CORNER OF "AUTHENTIC ITALIAN PIZZA".

Organized by ICE Agenzia Los Angeles Office

Selection of free-mini pizzas tastings with presentation and storytelling of the display products.

Address: Eataly LA, La Pizza & La Pasta Restaurant: 10250 Santa Monica Blvd, Los Angeles, CA 90067, United States

11.20.2022 | 7:00 PM | CASA MODENA

TRUFFLE EXPERIENCE

In collaboration with the "[Accademia Italiana della Cucina](#)"

On November 20th the Italian restaurant "Casa Modena" will host a conviviality event dedicated to truffles and their new cultivation techniques.

BY INVITATION ONLY - REQUEST MEDIA PASS: info@impastiamoclasses.com

Address: 11701 Wilshire Blvd 2nd floor, Los Angeles, CA 90025, United States

Other promotional events for the "**Week of Italian Cuisine in the World**" will include **webinars, chefs' presentations, cooking classes, tastings and dinners.**

All the information will be available on IMPASTIAMO website <https://www.impastiamoclasses.com/world-week-italian-cuisine> and on our official web page www.conslosangeles.esteri.it

Come and discover Italy: beautiful, delicious and sustainable!

Special thanks to:

