



Ambasciata  
d'Italia  
Belgrado  
1926 2016

### **1926-2016: 90 Years of the Italian Embassy in Belgrade**

*Built at the behest of the Queen of Italy Elena (Elena of Montenegro, native of this region) and designed by Florestano De Fausto, the building of the Italian Embassy in Belgrade has represented a unique setting for all the most important moments that contributed to develop the excellent relations between the two countries.*

*Today the relations between the two countries are experiencing an extraordinary vitality – Italy is the first economic partner and supporter of the European path of Serbia – and the building in Birčaninova, 90 years after its construction, still is the concrete and recognizable symbol of these relations.*

*To mark this anniversary and its symbolic value, the Embassy is realizing a program of celebrations and a project to restore and preserve the works of art and furnishings of the Embassy, improving also its facilities, in particular through a program aimed at increasing the energy efficiency of the building, in order to emphasize the will to preserve the value, even symbolical, of the premises for the relations between Italy and Serbia.*



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## *Culture, Agriculture and... Cucina Italiana*

*When Chefs Become Ambassadors*

*May 12, 2016*



Cuisine, healthy food and high quality products from the earth are an integral part of Italy's tradition and culture. *Cucina Italiana* is undoubtedly one of the most effective Italian Ambassadors throughout the world, where Italy's agri-food exports total 37 billion euros every year.

As *Partner Country* of 83rd Novi Sad International Fair of Agriculture, Italy is presenting both in Belgrade and in Novi Sad the best of its culinary tradition embodied by the chefs of the renowned *Scuola Internazionale di Cucina Italiana "Alma"* from Colorno, Parma.

As part of an intense program of events organized to accompany the opening Novi Sad Fair while celebrating 90th Anniversary from the construction of the Italian Embassy in Belgrade, Chef Paolo Amadori presents his exclusive recipes becoming himself an Ambassador of the Italian culinary culture and tradition.

*Buon appetito!*





Driven by an uncontrollable curiosity, **Paolo Amadori** (Pesaro, 1973) has made professional experiences around the world which has given him the opportunity to be immersed in different culinary cultures. The landing at the Restaurant Symposium (Pesaro) was fundamental for him to acquire values, such as respect for the raw material and knowledge of the ingredients.

Paolo Amadori is author of "Cucina cucinata". Since 2007 he teaches at "Alma" International School of Italian Cuisine.

### **ALMA International Cuisine School**

ALMA is the world's leading international educational and training centre for Italian Cuisine. It educates chefs and sommelier from all around the world.

Its Headquarters are in Palazzo Ducale of Colorno near Parma, nominated by UNESCO a "creative city for gastronomy".

## **Menu**

### **Crema di patate allo zafferano**

*Velvety potato cream perfumed with Navelli saffron, garnished with baby squid, sweet peas, pecorino romano cheese, smoked pork belly and squid ink dripping.*

**Franciacorta Lenza Levi**

### **Insalata di capesante**

*Crispy milky scallops filled with sliced summer black truffles, served over fris  salad enhanced with sweet and savory roasted pear and ginger compote.*

**Lunare Terlan 2012**

### **Risotto ai gamberi rossi**

*Risotto prepared with pan sired red Mediterranean prawns and Carnaroli rice, scented with rosemary-infused extra virgin olive oil and homemade confit lemon zest.*

**Lunare Terlan 2012**

### **Filetto di rana pescatrice**

*Roasted monkfish filet wrapped in thinly sliced prosciutto, set on smoked eggplant and creamy ricotta sauce, garnished with oven-dried marinated tomatoes and balsamic vinegar.*

**Brunello di Montalcino Col d'Orcia 2010**

### **Millefoglie**

*Just like a Millefoglie... but better! Crisp flaky puff pastry presented with light vanilla custard sauce and decorated with seasonal strawberry coulis.*

**Ferrari Rose'**



*Founded in 2012, **Mistik Cello** is composed of an extraordinary quartet of young talent: Mima Vrbanić, Ana Ristić, Milica Grujić and Sandra Grujić.*

*With Mistik Cello they created an innovative musical project, in which classical music is mixed with popular music, jazz, evergreen soundtracks and rock music using fresh arrangements and evocative interpretations.*

*In occasion of Italy's participation as a Partner Country at the Novi Sad Agriculture Fair, Mistik Cello has prepared a musical performance based on the repertoire of instrumental music and Italian opera, ranging from Albinoni to Rossini. The four talented musicians will present also popular and traditional songs, renewed by the high-quality timbre and rhythm of the four cellos.*

