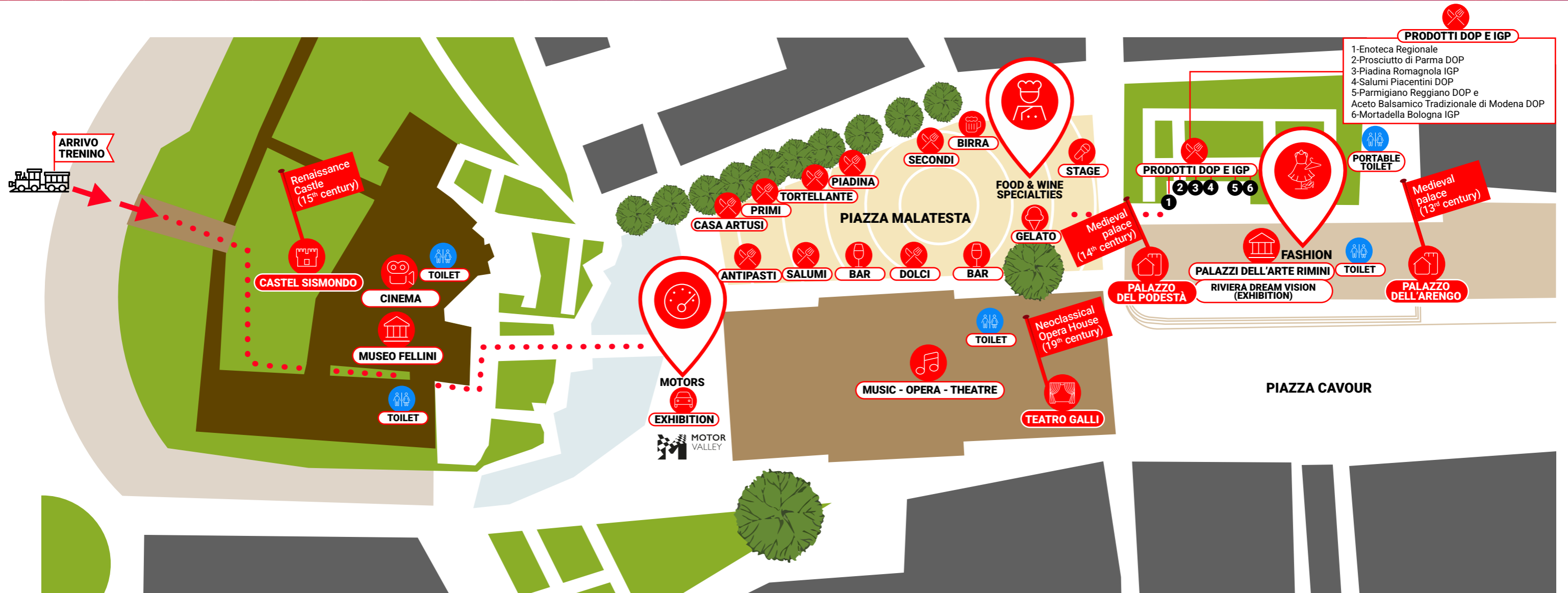


# EMILIA-ROMAGNA AND RIMINI

A JOURNEY INTO THE HEART OF ITALIAN EXCELLENCE:  
ART, MUSIC, CINEMA, FOOD, FASHION AND FAST CARS



NETWORKING EVENT - 19<sup>TH</sup> MAY 2026 FROM 7.30 P.M. - PIAZZA MALATESTA, RIMINI



HOSTS OF ROUTES EUROPE 2026

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## EMILIA-ROMAGNA, A LAND OF ITALIAN EXCELLENCE

Embark on an evocative journey that transcends time: a vibrant tribute to the heritage, passion and spirit of **Emilia-Romagna** and **Rimini**.

This evening will offer you a profound connection with history as you wander through the majestic **Sismondo Castle**, the spectacular **Piazza Malatesta**, the elegant **Galli Theatre** and the noble **Palazzi dell'Arte**. Explore the magic of cinema at the **Fellini Museum** in Sismondo Castle and the refined beauty of the **'Riviera Dream Vision'** fashion exhibition hosted within the Palazzi.

Feel the pulse of innovation where the legendary supercars and motorbikes of **Motor Valley** stand as monuments to human ingenuity. Let yourself be carried away by the powerful voices of the tenors from the **Teatro Regio di Parma**, performing live in the heart of the square. Experience the soul of the **Food Valley** through its flavours and its people. In the little houses of the Italian village, you can sample the creations of the region's Michelin-starred chefs and discover **"Il Tortellante"**, an inspiring project in which handmade pasta serves as a bridge for the social inclusion of young people with autism. Then there's **Casa Artusi** and **Le Mariette**, which will celebrate the traditions of Italian home cooking, right through to the tastings organised by the Consortia in the gardens of the Palazzi dell'Arte.

Every encounter is an invitation to celebrate the true essence of excellence!



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## MENU

### PASS AROUND

**Chef Matteo Aloe**  
*Berberé (Rimini - RN)*  
Margherita pizza (Vegetarian)  
Buffalo mozzarella pizza (Vegetarian)  
*(Gluten - Milk)*

### SALUMI

**Chef Massimo Spigaroli**  
*Antica Corte Pallavicina (Polesine-Zibello, Parma - PR)*  
Antica Corte Pallavicina cold cuts  
*(Sulphur dioxide and sulphites)*  
Torta Fritta fried dough  
*(Gluten - Milk)*

### ANTIPASTI

**Chef Silver Succi**  
*Quartopiano Suite Restaurant (Rimini - RN)*  
Mackerel fillet with Carpione style marinated vegetables  
*(Fish - Milk - Celery)*  
Squacquerone di Romagna tartlet, Seasonal baby vegetables, crispy wafer  
*(Vegetarian)*  
*(Eggs - Milk)*

### TORTELLANTE

**Tortellante (Modena - MO)**  
*Social enterprise run by young people on the autism spectrum*  
Tortellini with Parmigiano Cream based on the recipe by Chef Massimo Bottura for "Tortellante"  
*(Gluten - Eggs - Milk)*

### PRIMI

**Chef Omar Casali**  
*Maré | Cucina, caffè, spiaggia, Bottega (Cesenatico - FC)*  
Passatelli, chopped mussels and tomato conserve as eaten by the fishermen of Cesenatico  
*(Vegan option available)*  
*(Gluten - Crustaceans - Eggs - Fish - Milk - Sulphur dioxide and sulphites - Molluscs)*

**Chef Isa Mazzocchi**  
*La Palta (Bilegno, Borgonovo Val Tidone, Piacenza - PC)*  
Lasagna with Traditional "Ragù alla Bolognese"  
*(Vegetarian option available)*  
*(Gluten - Eggs - Milk - Celery)*

### CASA ARTUSI

Recipe n° 70: Green Tagliatelle  
with Recipe n° 87: White Bolognese Meat Sauce  
*(Gluten - Eggs - Celery - Milk - Sulphites)*

### SECONDI

**Chef Max Poggi**  
*Serra Sole (Trebbo di Reno, Castel Maggiore, Bologna - BO)*  
Meatballs and Friggione slow-cooked onion and tomato stew  
*(Vegetarian option available)*  
*(Gluten - Eggs - Milk - Celery - Sulphur dioxide and sulphites)*  
**Chef Mariano Guardianelli**  
*Abocar due Cucine (Rimini - RN)*  
Cuttlefish and Peas  
*(Crustaceans - Fish - Celery - Sulphur dioxide and sulphites - Molluscs)*

### PIADINA

**Dalla Lella**  
*(Rimini - RN)*  
"Rosso della Lella"  
Mini-Wraps with tomato and mozzarella  
Mini Piadinas  
with squacquerone cheese and rocket  
Vegetarian Mini Piadinas  
*(organic stone-ground einkorn spelt flour and extra virgin olive oil)*  
Cassoncini Vegan  
*(Gluten, Tree nuts, Fish, Sesame seeds, Milk)*

### DOLCI

**Pastry Chef Gino Fabbri**  
*Gino Fabbri Pasticcere (Bologna - BO)*  
Gino Fabbri's Tiramisù  
*(Gluten - Eggs - Milk)*  
Zuppa Inglese done "my way"  
*(Gluten - Eggs - Milk)*

**GELATO**  
Vegan flavour available

### VINI

**Rimini Rebola**  
Rebola Colli di Rimini DOC  
**Primo Segno**  
Sangiovese Villa Venti (FC)  
**L'Acino**  
Lambrusco di Grasparossa Corte Manzini (MO)  
**BrutRosso**  
Lambrusco di Sorbara DOC  
Cantine Della Volta (MO)  
**Il Sangiovese**  
Romagna DOC Sangiovese Superiore Noelia Ricci (FC)