
**ACCADEMIA
ITALIANA
DELLA CUCINA**

Istituzione Culturale
della Repubblica Italiana

Safeguarding
Italian cuisine
since 1953





The Academy and its aims

Fondata Founded in Milan on the 29th of July 1953 by Orio Vergani with a group of well-qualified representatives of culture, industry and journalism, and recognised as a Cultural Institution of the Italian Republic since 2003, the **Italian Academy of Cuisine aims to protect the traditions of Italian cuisine, whose improvement it promotes and favours in Italy and abroad.**

Through its Study Centre and its Delegations and Legations in Italy and worldwide, the Academy strives to promote **initiatives intended to increase familiarity with the values** of Italian cuisine, which form the basis for **every substantial innovation.**

Admission to the Academy is precluded to those with links to restaurants and cooking schools.

THE STRUCTURE OF THE ACADEMY

The Academy's governing bodies are:

the 9-member **President's Council**;

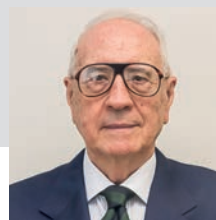
the 30-member **Academic Council**;

the Board of Auditors, consisting of 3 members plus 2 alternate members;

the **Arbitration Board**, with 3 members plus 2 alternate members.



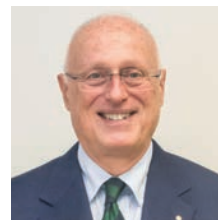
Paolo Petroni, *President*



Gianni Fossati
First Vice-President



Severino Sani
Vice-President



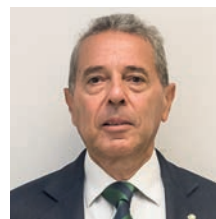
Roberto Ariani
Secretary-General and Treasurer



Mimmo D'Alessio
President's Council Member



Alessandro Di Giovanni
President's Council Member



Maurizio Fazzari
President's Council Member



Renzo Mattioni
President's Council Member



Renzo Rizzi
Secretary of the President's Council



The Academy worldwide: over 300 Delegations and Legations



The Academy pursues its aims through the activities of its **governing bodies** and its **regional Delegations and Legations**, which currently number **222 in Italy** and **81 abroad**, with over **7,500 members**. The studies and research which the Academy

undertakes regarding all aspects of culinary culture are accompanied by spirited **convivial activity**, providing opportunities for Academicians to meet and enthusiastically exchange ideas. These convivial gatherings culminate in the yearly

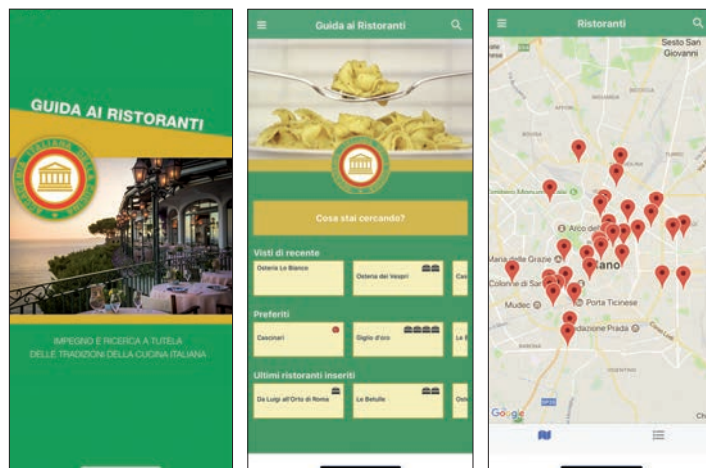
Ecumenical Dinner on the third Thursday of October, when **all the Delegations and Legations worldwide** meet at table to promote or rediscover a different product each year. The activities of the Italian Delegations are coordinated by **26 Regional Coordinators**.

The Academy online

The Academy's website (www.accademia1953.it) is dynamic, informative and up to date with navigation criteria, with approximately 20,000 monthly viewers on average. It provides news about the Academy's most recent publications and activities in Italy and abroad. It also offers limited access to the **National Database of Regional Italian Recipes**, a selection of over 2000 authentic traditional recipes.

Users can also search the site's **restaurant section**, with reviews of over **3000 restaurants in Italy and in every nation** where the Academy has a Delegation or Legation.

The latest issues of the Academy's magazine *Civiltà della Tavola* are also available for download both in English and Italian.



THE ACADEMY'S RESTAURANT GUIDE APP

This application is **free**, updated in real time and easy to use. Its main functions are: **map, restaurant index, research, favourites, and recently viewed.**

One can therefore see on one's screen the main restaurants recently visited, one's 'favourites' and the latest restaurants added to the guide.

NEWSLETTER

All Academicians receive the Academy's new monthly email newsletter containing the latest news and information.

The newsletter can also be viewed on the Academy's website (www.accademia1953.it).





Publishing activity



CIVILTÀ DELLA TAVOLA

This (meaning ‘Culture of the Table’) is the name of the Academy’s monthly magazine (with 11 issues per year): its chief conduit of information, containing discussions of cultural and gastronomic topics. Its pdf, in English and Italian, is available on the Academy’s website. *Civiltà della Tavola* is sent to all Academicicians and to the restaurants reviewed in the monthly issue, but also to an educated non-member audience: **Italian Embassies, Consulates and Cultural Institutes abroad, foreign trade organisations, and hotel schools.**

THE GOOD TRADITIONAL TABLE SERIES

This printed guide, published by Bolis-Vallardi, is dedicated to safeguarding **restaurant practices which prioritise product quality and regional recipes**: hence it only includes restaurants which **respect regional tradition** (though with the occasional innovative twist), using **prime-quality and preferably local ingredients**, courteously served at a **price commensurate with the establishment.**





THE FOOD CULTURE LIBRARY

This book series published by Bolis represents **a voyage of discovery through Italian regional culinary traditions** to preserve a unique identity and cultural heritage.

This is a veritable regional mosaic through which to rediscover each community's nature, history, customs and language. Every volume is an accredited source of **original recipes** illustrating the various regions' colours and flavours from North to South, enriched with historical information and anecdotes gleaned from years of research by the Regional Study Centres. The texts are complemented by elegant and visually impressive images.



RECIPE BOOK - TRADITIONS OF THE TABLE: 3000 Recipes from the Regions of Italy

The Academy's recipe book, published by Bolis - Vallardi, offers **over 3000 recipes**. This exhaustive collection of **distinctive regional recipes**, chosen and verified by the Academy, distils the expertise of the **Regional Study Centres** present in each region. Thanks to contributions from the Delegations and from individuals daily immersed in regional lifestyles, the volume can delve into exquisitely local food customs.





Informing the public

THE STUDY CENTRE

Named after the late former President **Franco Marengi**, who conceived it, it now functions as the Academy's cultural hub, a source of guidance for its activities. It contains both Academicians and non-Academicians, who all draw from their expertise and abilities to undertake **research, analysis and consultancy** on historical, economic, sociological, gastronomic, nutritional and technical topics relevant to Italian cuisine. This prestigious team lends even more substance to the Academy's cultural role in society and increases its visibility.

THE REGIONAL STUDY CENTRES

The **24 Regional Study Centres** research every geographical area's food culture in detail.

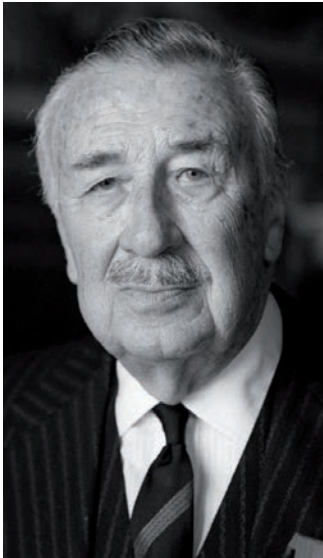
THE NATIONAL LIBRARY

The Academy's library, named after the late former President Giuseppe Dell'Osso, contains **over 5000 works** donated by Academicians and publishers, located within the **library of the University of Milan-Bicocca** (Building U6, second floor): this important resource is therefore accessible to the public who can peruse its shelves (Monday to Thursday, 9 AM to 7:30 PM; Friday, 9 AM to 6:30 PM). The Academy's website allows **direct searches of this collection**.





Orio Vergani



Giovanni Nuvoletti



Dino Villani

ORIO VERGANI: THE VISIONARY FOUNDER

Orio Vergani, founder of the Italian Academy of Cuisine, was a leading figure in the world of journalism, literature and art. A skilled writer, playwright and art critic, and an attentive and curious reporter, he **left a decisive mark on Italian journalism. In 1953 he founded the Italian Academy of Cuisine**, and was its first President until he passed away in 1960. *The Italian Restaurant Guide* whose creation Orio Vergani had so fervently desired was published in 1961.



The Academy's co-founders were: **Luigi Bertett** (president of the Italian Automobile Club), **Dino Buzzati Traverso** (journalist, writer, painter), **Cesare Chiodi** (president of the Italian Touring Club), **Giannino Citterio** (industrial entrepreneur), **Ernesto Donà dalle Rose** (industrial entrepreneur), **Michele Guido Franci** (secretary-general of the Milan Trade Fair), **Gianni Mazzocchi Bastoni** (publisher), **Arnoldo Mondadori** (publisher), **Attilio Nava** (physician), **Arturo Orvieto** (lawyer and writer), **Severino Pagani** (writer and playwright), **Aldo Passante** (director of the RAI national television production centre in Milan), **Gian Luigi Ponti** (banker, president of the Milan Tourism Bureau), **Giò Ponti** (architect), **Dino Villani** (journalist, publicist, painter), and **Edoardo Visconti di Modrone** (industrial entrepreneur).

Also present at the foundation, which occurred in the Hotel Diana in Milan, were the two journalists and writers **Massimo Alberini** and **Vincenzo Buonassisi**.



The Academy's diplomas and prizes

THE ORIO VERGANI PRIZE

Created in memory of the Academy's founder, it is conferred upon individuals, organisations or associations external to the Academy whose activities or works in any field **have honoured Italian food culture**, whether in Italy or abroad.

THE DINO VILLANI PRIZE

This prize honours the memory of a co-founder and long-term Vice-President of the Academy. It is awarded to owners of artisanal or small-scale industrial enterprises that reliably make the most of Italian food products by maintaining **high levels of quality**.

THE GIOVANNI NUVOLETTI PRIZE

Named after the late President and 'Re-Founder' Giovanni Nuvoletti Perdomini, it rewards a person, restaurateur or organisation external to the Academy that has contributed significantly to **an increased awareness and appreciation of excellent regional culinary traditions**.

THE MASSIMO ALBERINI PRIZE

Named after the eminent journalist, food historian and Honorary Vice-President of the Academy, whose foundation he witnessed, this award is conferred by Delegations upon businesses with an established

record of **unwavering quality** in offering the public their own **artisanal foods** made from excellent ingredients using techniques which respect local tradition.

THE DIPLOMA OF CULINARY EXCELLENCE

Reserved for restaurants who display **the highest level of culinary excellence** within Italy.

THE GOOD COOKING DIPLOMA

Reserved for restaurants and traditional taverns offering Italian cuisine in Italy or abroad while **respecting tradition and quality**.

The Academy's commemorative plates

Each year, a Bassano ceramic plate commemorates the **Ecumenical Dinner's annual theme**.

It is hand-painted with original designs by **Filippo Cianfanelli** and finished using the craquelure glazing technique.

2016 Plate

The cuisine of re-use.

Home cooking offers delicious and imaginative ways to avoid waste by re-using leftovers

2017 Plate

Cheese in traditional regional cuisine

2018 Plate

Sweet and savoury cakes in traditional regional cuisine





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