



Comune di Orvieto



COMUNE DI ORVIETO in collaborazione con

Istituzione "IL PALAZZO DEL GUSTO"
Associazione "TEMA"
Pro Loco dell'Orvietano

presenta

"Orvieto Con Gusto" - l'Arca dei Sapori- 2008
<< Identity and territory in the local cuisine >>



26 September – 5 October 2008

12 ° Edition

**Event inspired by the culture of Slow Food and
the international Cittaslow**

"Orvieto con Gusto 2008: menu a chilometro zero"

Orvieto, the Umbrian city high up on its plateau famous for its Cathedral and Saint Patrick's Well, has been playing an important part for years now in the panorama of "slow" culture, an outstanding protagonist of the "quality" and "culture" linked to the field of agriculture and food. The first edition of "Orvieto con gusto", promoted by Carlin Petrini, took place twelve years ago, a kermis dedicated to quality food and wine. This year the great food and wine "dream", exemplified by the sumptuously laid "plateau", continues. This year Orvieto con Gusto 2008 holds a full hand presenting the best of the food and wine of the territory in the sense of the local identity, with the inclusion however of a few qualified food and wine proposals, under the aegis of Slow Food and Cittaslow.

ORVIETO CON GUSTO 2008

Friday 26-27-28 September 2008

Per colpa di Bacco (All the fault of Bacchus)

IL PALAZZO DEL GUSTO 9:30 P.M. – THEATER SHOW WITH TASTING

by Christian Massas, Giorgio Donati & Jacob Olesen

accordion Sandro Paradisi

direction Giorgio Donati and Jacob Olesen

artistic collaboration Giovanni Calò

costumes Concetta Assennato

lights and sound Luca Febbraro

scenes Tiziano Fario

Bacchus, God of wine, has invited the public to a lecture-tasting on the di-vine nectar. Pantomime of biblical stories interwoven with "sbrinzi" and stornelli, famous personages are presented in embarrassing alcoholic situations, in the course of the centuries and outside of any spatial-temporal norm.

Admittance: **€ 10** reduced **€ 7** (under 25 over 60) **€ 5** Tema members

www.teatromancinelli.it www.donatiolesen.com

Perbacco, che gusto ! (By Bacchus, what taste)

Tasting at the ENOTECA REGIONALE DELL'UMBRIA /IL PALAZZO DEL GUSTO

FROM 8 P.M. TO 9:15 P.M.

buffet – reservations required by noon of the day of the performance **c/o IL**

PALAZZO DEL GUSTO 0763 341818 – 0763 393529

- tasting type "1" - **€ 15.00** per person

Legume soup

Bruschetta with Dop Umbria olive oil

Head cheese seasoned with orange peel and chili pepper

Lumachella orvietana ("Snail bread") with lombetto (loin prosciutto)

Corallina salame together with sourdough bread

Tozzetti , ciambellini and pappole orvietane (variety of Orvieto biscuits or cookies)

- tasting type "2" - **€ 20** per person

Same as tasting 1 with the addition of a variety of cheeses:

Cenerino: pecorino cheese aged in ashes

"Tippler" cheese: Umbrian pecorino aged in autumn in wooden barriques

Ricotta together with honey

Accompanied by two labels of Doc and Igt wines of the Regional Umbrian Enotheque

- from Sunday 28 September to Sunday 5 October 2008

"Orvieto a Tavola" (Orvieto at Table)

Eighteen **Orvieto restaurants** will propose special menus based on dishes of the great traditions of the territory. The reproposal of identifying local dishes will be based on the scrupulous choice of local raw materials and the supervision of Slow Food.

Cost of the menu: € 25 beverages excluded (Reservations c/o the Restaurants):

- RISTORANTE AL CORSICA PIAZZA ANGELO DA ORVIETO 7 TEL 0763340972
- RISTORANTE AL POZZO ETRUSCO –PIAZZA DE' RANIERI 1/A – TEL/FAX 0763344456
- RISTORANTE AL SAN FRANCESCO VIA B. CERRETTI N.10 05018 ORVIETO TEL. 0763343302
- RISTORANTE AL SAN GIOVENALE PIAZZA SAN GIOVENALE 6 TEL 0763391828
- RISTORANTE ANTICO BUCCHERO VIA DE' CARTARI 4 TEL 0763341725
- RISTORANTE ANTICA CANTINA PIAZZA MONALDESCHI 18 TEL 0763344746
- RISTORANTE ANTICA RUPE VICOLO SANT'ANTONIO 2 TEL 0763343063
- RISTORANTE DEL CONTE LOC BUONRESPIRO 18 TEL 0763217046
- RISTORANTE ETRUSCA VIA MAITANI N. 10 0763344016
- RISTORANTE GIALLETTI, VIA A. COSTANZI 71 TEL 0763300392/0763301981
- RISTORANTE IL CAIO – LOC. CORBARA 2 – TEL. 0763301425
- RISTORANTE IL DUCA DI ORVIETO VIA DELLA PACE 5 TEL 0763344663
- RISTORANTE IL SAPORETTO – PIZZERIA TRE ESSE S.A.S. VIA SETTE MARTIRI, 45/47 TEL. 0763300434
- RISTORANTE LA BADIA LOC LA BADIA 8 TEL 0763302132
- RISTORANTE LA PALMA CORSO CAVOUR 326 TEL 0763340840
- RISTORANTE LA PENISOLA LAGO DI CORBARA SS 448 TEL 0744950521
- TRATTORIA LA PERGOLA VIA DEI MAGONI 9B TEL 0763343065
- RISTORANTE LE GROTTI DEL FUNARO VIA RIPA SERANCIA 41 TEL 0763343276
- RISTORANTE MAURIZIO VIA DUOMO 78 TEL 341114
- RISTORANTE ZEPPELIN VIA GARIBALDI 28 TEL 0763341447

- from Tuesday 30 September to Sunday 5 October 2008

Exhibit of Paintings, Photography, Installations

"Homage from Catalonia"

evanescent dance and the distress of the static condition

Barcelona reinterprets Orvieto through the image of the body

location: Church of San Giacomo Maggiore (Piazza Duomo), Claudio Faina Museum, Palazzo del Gusto

Organized by "Escola Groc", Barcelona(Spain), directed by Antoni Brengaret i Framis and "Centro Studi Città di Orvieto".

Under the Auspices of the City of Orvieto and the City of Barcelona

ARTISTS ON EXHIBIT: Antoni Brengaret i Framis, Josep Brengaret i Framis, Ilaria Sgrigna, Gregorio Sgrigna, Emanuele Grilli

- Tuesday 30 September 2008:

5 p.m. Press conference for presentation of the Exhibit by Professor Josep Pitarch, University of Barcelona, and Dottor Jacopo Manna, University of Perugia, Department of Art History, at the **Claudio Faina Museum**

7 P.m. Tuesday 30 September: **Il Palazzo del Gusto**, presentation and tasting of typical artisanal food and wine products of Catalonia.

Wednesday 1 October and Thursday 2 October 2008

- "Let's have fun in the Kitchen" -

at Il Palazzo del Gusto - ore 9,30- 12,30 ***

Educating Taste with the Elementary and Middle Schools of Orvieto

Mini workshops on taste by the teachers and alumni of the Laboratory of the Secondary schools "Scalza and Signorelli" of Ciconia offered to 12 classes of the primary and secondary schools (elementary and lower middle) of Orvieto.

Organized by the teachers Giulia Barattolo and Grazia Maria Petrone.

- "Serate golose" (APPETIZING EVENING) at Il Palazzo del Gusto- 8 P.M.:

Young talents of Orvieto in the vineyard and in the kitchen.

Under the Management of Slow Food of Orvieto

YOUNG CHEFS AND WINE CELLARS

ANTIPASTO

BREAST OF GOOSE CARPACCIO WITH RUCOLA AND SLIVERS OF ORVIETO PECORINO CHEESE

FIRST COURSE

FRESH PASTA (CHIODINI) STIR-FRIED WITH TRUFFLES AND SALT PORK FROM BOTTO

VEGETARIAN LASAGNA WITH SAFFRON

MAIN COURSE

PORK TENDERLOIN WITH GRAPES ORVIETO STYLE

STIR-FRIED CHICKORY TIMBALE

DESSERT

RICOTTA CAKE WITH CUSTARD FLAVORED WITH SWEET ORVIETO WINE

The wines are offered by the Azienda Agricola Vallesanta - Barberani

Meeting "Identity and Market"

Palazzo del Popolo - Sala Quattrocento

Talkshow with the Minister for Agricultural, Food and Forestry Policies, Luca Zaia, and the President of Slow Food International, Carlo Petrini

"Identity and market": foods and products at zero kilometers, Utopian challenge and real consumption"

Coordinator: Giuseppe Ortolano, journalist of Venerdì di Repubblica and Consumatori

Slow Food has taught us and teaches the world a new way of producing and consuming. Today the economic crisis in a great part of the western world together with the epoch-making energy crisis of the "oil system" are creating conditions of increasing stress in the primary sector as well, putting at risk approaches to virtuous consumption and foodstuffs of quality and of the territory, which were finally beginning to reward ranks of farmers aware of and hoping for a future.

Participants: Senator Michelino Davico, Under Secretary Ministry of the Interior, Cittaslow Bra; Honorable Carlo Emanuele Trappolino, Agricultural Committee Chamber of Deputies; the Vice President of the Regional Council of Umbria, Councilor for Agriculture, Carlo Liviantoni; Vice President of the Province of Terni, President of Il Palazzo del Gusto, Lorian Stella; the Mayor of Orvieto, Vice President Cittaslow International, Stefano Mocio.

"Serate golose" at Il Palazzo del Gusto ore 20,00 :

<< THE MEDITERRANEAN DIET ON THE TABLE >>

Dinner planned by the Istituto Dieta Mediterranea of Pioppi/Pollica with food and wine products of the **Cittaslow of Pollica** (Cilento-Salerno) where Ancel Keys developed the Mediterranean Diet in the Fifties.

menu:

Antipasto " Mare e monti"

Paccheri all'acciarolese

Cuttlefish m'buttunate and potatoes

Cilentano sponge cake and almond paste

Accompanied by Cilento wines

Venerdì 3 Ottobre 2008

"Serate golose" at Il Palazzo del Gusto 8 P.M. :

<< AMERICAN THANKSGIVING DAY IN ADVANCE >>

Special event with the cooks of the City of AIKEN (South Carolina - USA), partner city of Orvieto. The American dinner is a traditional Southern version of the Thanksgiving Day dinner generally celebrated on the fourth Thursday of the month of November.

menu:

Relish Tray

Traditional Roasted Turkey

Southern Cornbread Dressing
Giblet Gravy
Cranberry and Orange Sauce
Sweet Potato Casserole with Pecan Topping
Sweet Kernel Corn with Butter
Green Beans with Ham
Angel Biscuits with Butter
Apple Crumb Pie

The wines are offered by the Azienda Agricola Decugnano dei Barbi

Cost of the menu € 27,00 per person

SATURDAY 4 OCTOBER at 11 o'clock - Palazzo dei Sette

"Eccellenza Vino":

<< DOLCE ORVIETO >> (SWEET ORVIETO)

Gran Sala of sweet wines, late harvest and noble mold wines in the area of Orvieto meeting with the producers of sweet wines in the territory of Orvieto, tasting organized by the Fisar Sommeliers. In collaboration with the Consorzio Tutela Vini di Orvieto.

Admission ticket: 5 €

Saturday 4 and Sunday, 5 October 2008

"Strolling Around with Gusto" :

The Zero Kilometer Menù in collaboration with the Pro Loco-Unpli dell'Orvietano supervision chef Enzo Barbetti

The theme of the 2008 stroll is: "*Identity and Territory in local cuisine.*" Saturday 4 and Sunday 5 October - **from 12:30 to 4:30 P.M.** The by now "historical" food and wine stroll this year moves through the authentic flavors of our tradition. Sampling things here and there in the historical palazzi and piazzas you can savor the specialties of Orvieto and the territory accompanied by the local wines.

Stop 1 - CASERMA PIAVE (FORMER PIAVE BARRACKS) beginning at 12:30

*Reception, ticket office, information and **beginning** of the event*

"L'Antipasto Goloso "(The mouth-watering antipasto)

Authentic flavors of mouth-watering pork-butcher's products open the door to the pleasures of tasting.

local vegetables and legumes:

Fagiolo dell'Alfina all'Olio DOP Umbria-Colli Orvietani

Fagiolo Secondo del Piano all'uccelletto

Parmigiana di Finocchi del Tamburino (Fennel Parmesan Tamburino style)

pork-butcher's specialties:

Capocollo

Prosciutto al pepe rosa

Pigna di S.Venanzo

il cacio (cheese):

Pecorino della Capretta in Padella

Accompanied by D.O.C. Orvieto Classico and Orvieto Classico Superiore .

Stop 2 -II PALAZZO DEL GUSTO / ENOTECA REGIONALE DELL'UMBRIA

"Slow Food in primis"

The great tradition of Orvieto cuisine with Umbrichelli all'Arrabbiata (Spicy hand-rolled spaghetti)

and Strozzapreti in white boar sauce (another tpe of short pasta)

Together with D.O.C wines of the territory of Orvieto

Stop 3 - PARCO DI SAN GIOVENALE

"Record main courses: meats of Orvieto"

Cacciatora di Cinghiale della Selva di Meana (Wild boar hunter-style)

Salsicce alla brace di Maiale dell'Orvietano nel rispetto della tradizione del braciere umbro. (Grilled pork sausages from the Orvieto territory in the tradition of the Umbrian grill)

Accompanied by I.G.T. Umbria Rossi

Stop 4 - IL PALAZZO DEL POPOLO- Sala Expo'

"DolceMente "

The fragrances of our pastry cooks and a review of traditional sweets from the various towns in the territory of Orvieto proposed by the PRO LOCO in an exclusive assortment of sweets.

Maritozzi del beverino

Torta di Noci

Ciambellone naturale

Together with: Great Assortment of sweet wines, late harvest and noble mold (muffati)

Stop 5 – PIAZZA DUOMO and MUSEO GRECO-OPERA DEL DUOMO

"Ice-cream Surprise"

Patrizia Pasqualetti signature ice-cream,

Caffè al Museo Greco - Opera del Duomo offered by Caffè Europa di Fabro

Ticket "A spasso con Gusto " 2008: €. 27,00 per person for the entire itinerary (complimentary glasses and **pouches** Children 6/12 years: € 13.50 –

Wines selected from the local wine cellars and served by the FISAR sommeliers.

supervision chef Enzo Barbetti

**# "Il Mercatino dei Sapori con le Cittaslow"
(Street market of Flavors with the Cittaslow)**

Piazza Duomo from 10 A.M. to 11 P.M.

A selected review of producers and sellers of outstanding products with an eye particularly on the "zero kilometer", or the local provenance of the exhibitors, with a few additions of other Cittaslow.

SUNDAY 5 OCTOBER at 11 o'clock - Palazzo dei Sette

"Eccellenza Vino":

<< INSIEME, UN VINO PER LA VITA >>
(TOGETHER, A WINE FOR LIFE)

Public presentation of the Project "Together" ("Insieme"), the philosophy of the work group of the project, the story of the individual experiences of the wine growers who are the interpreters, the witnesses of what has been collected and transformed throughout the years in works of social solidarity. Meeting with the wine growers and producers of Umbrian wine.

Final tasting with Piedmontese wines of "Insieme" compared with the local products of Orvieto.

Participants:

Elio Altare, wine grower,

Sergio Miravalle, Press,

Mauro Vallinotto, Press,

Renzo Cotarella, President Consorzio Tutela vini Orvieto. Introduction Pier Giorgio Oliveti, Director of the Palazzo del Gusto.

Free admission.

INFORMAZIONI AND RESERVATIONS

Il Palazzo del Gusto Enoteca Regionale dell'Umbria:

tel. 0763 341818-0763 393529 -fax 0763 394455

e-mail: orvietocongusto@comune.orvieto.tr.it

www.orvietocongusto.it www.comune.orvieto.tr.it

TICKET OFFICE:

direct sale of all tickets (except where specified) beginning on 9 September 2008 C/o box office Teatro Mancinelli tel. 0763 340493 from Tuesday to Saturday – 10 – 1, and 4-6 P.M. www.teatromancinelli.it

ON-LINE SALE OF TICKETS: on the www.greenticket.it site – **from 1° September 2008 and in Greenticket offices in Italy (in Orvieto - Adami shop – Via Duomo)**

TOURIST INFORMATION – S.T.A. dell'Orvietano – tel. 0763 341772