



LICENSE TO KNEAD ALONG THE VIA AURELIA  
TASTING SCHEDULE AT OUR STAND  
PASTA TREND – BOLOGNA – APRIL 02- 05 2011

*From Ventimiglia to Rome, let's relive - with Maestro Raimondo Mendolia - the Via Aurelia a bit at a time, revisiting typical territorial products, assembling plates of fresh stuffed pasta with innovation and gusto.*

SATURDAY, APRIL 2 – 11AM AND 2PM

Revisiting Liguria, let's experience the terraces of the west facing the sea: Arma di Taggia, Diano Marina, Alassio. Here there is no lack of products for preparing this fantastic recipe: **Fresh pasta ravioli with taggiasche olives stuffed with Octopus and Potatoes with Diano Marina extra virgin olive oil.**

Let's return to our itinerary towards Genoa, passing through Prà, the aroma of basil is penetrating, inviting us to the next recipe: **Pansoti with Pesto stuffed with Baby Green Beans, Potatoes and Ricotta with butter and pine nuts.**

SUNDAY, APRIL 3 – 11AM AND 2PM

We are on the Liguria coast, and why not? Here's an episode in honor of the Cinque Terre: celebrating the flavors hidden in the inland and the prestigious wine of Monterosso: **Ravioli allo Sciacchetra stuffed with SanSté Cheese and Valdivara Salami with Honey and Pepper Butter.**

Let's move on from La Spezia to Tuscany, the land of distinct flavors, with a classic dish for you: **Panzanella in fresh pasta with Barricata di Rosso di Montalcino.**

MONDAY, APRIL 4 – 11AM AND 2PM

We are in Livorno, the aroma of the sea is fragrant in the air and prepares our palates for the next tasting: **Tortelloni with Tomato stuffed with Mullet Livornese.**

Continuing down the coast line, with pristine landscapes, the shepherds invite us with their typical products to the next recipe: **Tortelli with Pears stuffed with Lardo di Colonnata and Maremmana Sheep's Cheese.**

TUESDAY, APRIL 5 – 11AM AND 2PM

Lazio is around the corner, and the aromas become even stronger, perfect for an Amatriciana pasta just for you: **Ravioli with cayenne pepper stuffed with Guanciale and Pecorino Romano Cheese.**

We are in Rome, the ancient city with its ancient cuisine. From a classic dish of ancient Rome, a recipe rich with charm and flavors, perfect for harmoniously concluding our tasting itinerary: **Cappelletti stuffed with Artichokes Giudea and Sheep's Ricotta.**

*Have a great trip, and enjoy your meal!*

MOLINO DALLAGIOVANNA G.R.V. S.r.l.

reg.imprese 00112590336 PC  
rea 67308 PC  
cap.sociale € 100.800,00 int.vers.  
P.IVA IT00112590336

via madonna del pilastro, 2  
29010 gragnano trebbiense PC - Italy  
t. +39.0523.787155  
f. +39.0523.787450

info@dallagiovanna.it  
www.dallagiovanna.it

