



**Massimo Bottura and great chefs from all over the world
in Rimini for 'Al Meni',
The Circus 8 and 1/2 of flavours with Fellini and signature dishes**

The event connecting Rimini with Expo 2015 will be back from 19 to 21 June. Massimo Bottura and 12 great chefs from Emilia Romagna will meet 12 young international chefs for a unique event, an international happening where taste is combined with a celebration of culinary culture featuring cooking shows, tastings, street food, a market of excellent products from the fertile land of Emilia Romagna, workshops for adults and the little ones and a crafts lab store.

With 'Al Meni', meaning hands - from the title of a poem by Tonino Guerra - signature products and cuisine will travel down the Via Emilia and gather in front of the Grand Hotel Rimini, backdrop to Fellini's film Amarcord. The Mayor of Rimini, Andrea Gnassi commented, "This event was a successful novelty in the summer of 2014, but it will take on the value of a special edition in 2015, the year of EXPO, to which we wish to bring the best of our production and gastronomy"

12 star-rated chefs from Emilia Romagna meet 12 young chefs from all over the world for a unique festival of taste. **From 19 to 21 June, 'Al Meni', the great circus 8 and ½ of flavours** led by **Massimo Bottura**, is coming back to Rimini; it will literally take over the heart of Marina Centro, a stone's throw from the Grand Hotel (www.almeni.it). A colourful 1,500 m² big top overlooking the sea, a homage to Fellini's dreamlike spirit, will turn into a real open kitchen with the planet's best culinary talents presenting great signature dishes and products to the public, featuring cooking shows and tastings at low prices. For three days, the Via Emilia will become an enormous 'slide', transporting the region's main excellent products to the sea, with great chefs becoming street cooks to serve the products of the fertile land. There is no other street in the world like the **Via Emilia**, which has united ten cities rich in excellent wine and food for more than 2,200 years in the only European region to boast a hamper of **41 PDO and PGI products**.

> A circus of flavours, cooking shows with the chefs

The spotlight is on the cooking shows with star-rated chefs. Like **Tatiana Levha** (Le Servan Paris) and **Bartrand Grebaut** (Septime Paris, among the world's 50 best restaurants), Paris' royal gastronomy couple, chefs of two of the most acclaimed gastro-bistros. Hailing from Moscow, **Vladimir Muhin** (White Rabbit, Moscow), who is revolutionising the contemporary restaurant scene with traditional Russian-inspired dishes. From London, **Junya Yamasaki** (Koya, London) with his original Japanese cuisine, and **Leandro Carreira**. And more yet, **Sven Wassmer** (Silver, Vals - CH), **Simone Tondo** (Roseval, Paris) whose little 24-seat bistro is

France's best according to Le Fooding 2013. Still more, **Guillaume Monjuré**, (Le Palegré, Lyon), **Kemal Demirasal** (Flint, Istanbul), **Fabian van Hauske & Jeremiah Stone** (Contra, NY), **Lee Tiernan** (London), **Meng Zijun** (London), who will come to Rimini from all over the world to meet Emilia Romagna's best chefs selected by CheftoChef emiliaromagnacuochi. Starting with **Piorgiorgio Parini**, whose Osteria del Povero Diavolo in Torriana was awarded the 2015 Prix Chef de l'Avenir by the Académie Internationale de la Gastronomie, and then **Davide di Fabio** (Osteria Franciscana), **Franco Cimini** whose Osteria del Mirasole is one of the bulwarks of traditional cuisine, awarded with three Gamberi in the 2015 Gambero Rosso Italian Restaurants Guide, **Fabio Rossi** (Ristorante Vite), **Adalberto Migliari** (La Chiocciola), **Luca Marchini** (L'Erba del Re), **Fabrizio Mantovani** (FM), **Mattia Borroni** (Ristorante Alexander), **Massimo Spigaroli** (Relais Corte Pallavicina), **Mario Ferrara** (Scaccomatto), **Gian Paolo Raschi** (Guido), and **Raffaele Liuzzi** (Locanda Liuzzi). These stars will put on a show together in Rimini to celebrate the work of their hands and hearts, which holds all the personality and greatness of this region.

> **The market of excellent products, the fertile land of the Via Emilia leads to the sea**

Next to the circus, on the seafront as far as Piazzale Boscovich, a taste trail is set up with big and small agricultural producers and wineries, a real **market of excellent products** with **70 top suppliers** of star-rated restaurants at its centre. A **'market festival' of excellent products** along the Via Emilia that gathers the best taste artisans and producers, so that visitors can learn about, sample and purchase the products of a region that boasts the record of origin denominations. From **Parmigiano Reggiano to the Traditional Balsamic Vinegar from Modena, from Culatello di Zibello to Parma Ham, from Piacenza cured meats** to genuine wines, rediscovered fruit varieties, piada and soft squacquerone cheese, fish from the region's sea, mushrooms from the region's Apennine Mountains, the best shallots in the world and rice from the plains of Ferrara. Farmers and winemakers, cheesemakers and artisans, chefs and gourmets meet on a unique taste trail, where customers can enjoy the excellences of the local area, produced by the hard work of the hands and the poetry of the heart. If you like, you can let an expert Slow Food **'personal shopper'** guide you around the market to discover the products and producers present, including **Slow Food Presidia, Slow Food Earth Markets** and producers selected by **CheftoChef emiliaromagnacuochi**.

> **The workshops: say, do, taste**

Under the big top there is also room for **workshops for adults and little ones** with **'Say, do, taste'**: two daily meetings for two days organised by Slow Food Emilia Romagna with fishermen, gourmets, chefs and piadina and pasta makers, who will teach the public about the history, places, traditions, and periodicity of **Piade and piadine, fish from the sea, Homemade pasta and fresh wild Herbs**.

> **The 'Al Meni' wine bar**

Circus 8 and ½ could not do without **local quality wines** to enjoy at the "Al mènì" wine bar, organised by the **Enoteca Regionale of Emilia Romagna**. A selection of around one hundred regional labels, served by the glass by the sommeliers of the wine bar, and a selection of craft beers from the best producers selected from the Slow Food beer guide personally showcased by the brew masters. Local water labels and organic fruit juices are also available.

> **Matrioska Special, crafts, design, good ideas**

Next to the farmers' market and in front of Circus 8 and ½, Piazzale Fellini will host artisans and creative artists for the **Matrioska Special**, a place steeped in stories and inventions, art and originality, a **lab store** of crafts, design, of old and new trades. From bicycles, ceramics, furniture and clothing to accessories and lamps and everything that combines innovation, dexterity and a love of creating.

> **A signature picnic in the gardens of the Grand Hotel**

An event within an event: the déjeuner sur l'herbe. On Sunday 21 June (from 10 am to 1 pm) the gates of the Grand Hotel will open for a special picnic set in the gardens of the splendid liberty-style Hotel dear to Fellini. The event is organised by Claudio di Bernardo, chef of the Grand Hotel Rimini, and Roberto Rinaldini, pastry master, in collaboration with Massimo Bottura and the Al Meni chefs.

> **Waiting on Al Meni, a timeless dinner on the two-thousand-year-old Bridge of Tiberius**

Culture, wine and food, from ancient to modern times, have inspired the idea of an exceptional preview uniting Al Meni and the Festival of the ancient world. On **Thursday 18 June**, the arches of the two-thousand-year-old Tiberius Bridge will host a fascinating dinner suspended between the past and the present. In the magical setting of a summer sunset overlooking the water, dishes inspired by ancient Roman chefs will grace the table. Maverick narrator **Roberto Mercadini** will add "spice" to the evening.

> **The mayor's comment**

Mayor Andrea Gnassi commented, "Rimini wishes to focus on its natural resources and treasures, which is what makes Italy the most sought-after country, thanks to the enormous wealth of the land and the culture that develops its products. There is no place in the world like the Via Emilia, the heart of this extraordinary heritage and its invaluable attraction factor. If this event - attended by 60 thousand people - was the novelty and success of summer 2014, it will take on the value of a special edition in 2015, the year of EXPO, to which we wish to bring the best of our productions and gastronomy. Al Meni 2015 will be the main event joining Rimini and Milan, bringing to the fore products generated from unique roots not only for us but for the whole of Italy".

Info: www.almeni.it

The Al Meni event is the brainchild of Massimo Bottura, Municipality of Rimini, Region of Emilia Romagna

Promoted by

CheftoChefemiliaromagnacuochi

Slow Food Emilia Romagna

Postrivoro

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