

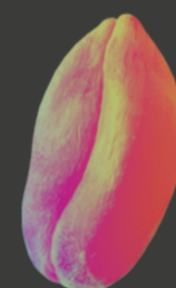
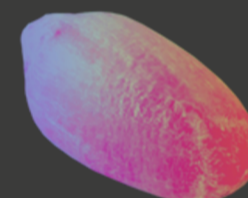
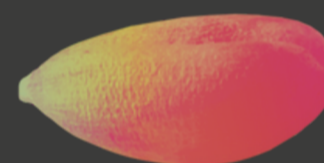
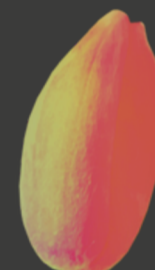
pivetti
— Molini —

20

IDENTITÀ GOLOSE

22-24 FEBRUARY 2025

ALLIANZ MICO - MILANO



pivetti
— Molini —

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IDENTITÀ GOLOSE

OUR SELECTION

IDENTITÀ GOLOSE



22 FEBRUARY

pivetti
—Molini—



11:00/12:00

Alessandro Cirillo | Capri Blu Torre Annunziata (NA)

- The "Pala" and the Neapolitan of Capri Blu

12:00/13:00

Gianluca Di Costanzo | Span Bologna

- Evolving ingredients

13:00/14:00

Giuseppe D'Anna | Terra Mia Modena

- The Neapolitan alveolate pizza

14:00/15:00

Francesco Buono | Capri Blu Castellammare di Stabia (NA)

- The "Pala" and the Neapolitan of Capri Blu

15:00/16:00

Davide Costabile | Marrecreo Rondadelle (BS)

- The Neapolitan pizza of Brescia

16:00/17:00

Gennaro Tommasino | Bellini Ristorante Pizzeria Napoli

- The Neapolitan street food pizza



23 FEBRUARY

pivetti
—Molini—



11:00/12:00

Valerio Iessi e Daniele Ferrara | I Borboni Pizzeria Pontecagnano (SA)
• The Padellino

12:00/13:00

Antonino Cafiero | Karma Pizza e Fritti Pompei (NA)
• Gran Riserva

13:00/14:00

Riccardo Ammendola | Antica Pizzeria Di Matteo Napoli
• The Tradition

14:00/15:00

Carmine Prisco | Lombardi a Santa Chiara Napoli
• Highly hydrated Neapolitan pizza

15:00/16:00

Giuliano Schiuma | Il Punto Pizza da Giuliano San Pietro in Casale (BO)
• A great classic

16:00/17:00

Oswaldo Serra | Serra Pane e Cucina Siderno (RC)
• The Pala

17:00/18:00

Felice Mellone | Concetto Partenopeo Castellammare di Stabia (NA)
• The Neapolitan vision of the Pala and Padellino pizza



24 FEBRUARY

pivetti
—Molini—



11:00/12:00

Corrado Bombaci | Hambrosia Roccalumera (ME)
• The innovative Neapolitan

12:00/13:00

Salvatore Billis | Billis Maremma Bona® Arezzo
• The excellence of the gourmet sandwich

13:00/14:00

Pietro Accardo | Villa Zuccaro Taormina (ME)
• The Neapolitan Pizza of Taormina

14:00/15:00

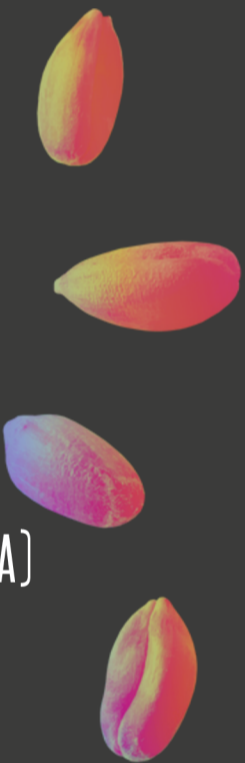
Gennaro Catapano | Gennaro Catapano Pizzeria Jolly Palma Campania (NA)
• The pre-dough that works

15:00/16:00

Nicola Cesarano | Panoramica53 Terzigno (NA)
• The Vesuvius alveolus

16:00/17:00

Francesco Lettieri | Civico 9 Siderno (RC)
• The Neapolitan pizza of Reggio Calabria



24 FEBRUARY

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IDENTITÀ GOLOSE

pivetti
— Molini —

PASTRY AMBASSADOR

Ciro Poppella



A sweet novelty waiting to be discovered