

---

**ACCADEMIA  
ITALIANA  
DELLA CUCINA**

Istituzione Culturale  
della Repubblica Italiana

Safeguarding Italian  
cuisine since 1953





## *The Academy and its aims*

Founded in Milan on the 29<sup>th</sup> 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.**

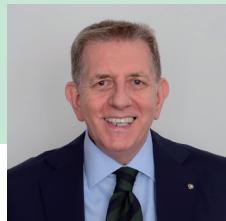
Admission to the Academy is precluded to those with links to restaurants and cooking schools.

### **THE STRUCTURE OF THE ACADEMY**

The Academy's governing bodies are:  
the 9-member **President's Council**;  
the 30-member **Academic Council**;  
the **Supervisory Body**, consisting of 3 members plus 2 alternate members;  
the **Arbitration Board**, with 3 members plus 2 alternate members.



Paolo Petroni, *President*



Mimmo D'Alessio  
*First Vice-President*



Maurizio Fazzari  
*Vice-President*



Roberto Ariani  
*Secretary-General and Treasurer*



Dino Betti van der Noot  
*President's Council Member*



Elisabetta Cocito  
*President's Council Member*



Marinella Curre Caporuscio  
*President's Council Member*



Alessandro Di Giovanni  
*President's Council Member*



Ugo Serra  
*Secretary of the President's Council Minute-taking Advisory Board member*



Renzo Rizzi



# *The Academy worldwide: 320 Delegations and Legations*



The Academy pursues its aims through the activities of its **governing bodies** and its **regional Delegations and Legations**, which currently number **226 in Italy** and **94 abroad**, with over **7,800 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](http://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 NEW FREE APP FOR SMART PHONES AND TABLETS

The Academy's new App, in both Italian and English, is aimed at the public at large as well as Academicians. This agile and comprehensive tool, facilitating entry into the Academy's world at any moment with a smart phone or tablet, is arranged in four main sections.



## 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](http://www.accademia1953.it)).





# Publishing activity



## 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**.



## 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 Academicians** and to the restaurants reviewed in the monthly issue, but also to an educated non-member audience. The many connoisseurs of our gastronomic heritage can now find a specially designed bi-monthly edition of Civiltà della Tavola in newsagents.



## THE GOOD TRADITIONAL TABLE SERIES

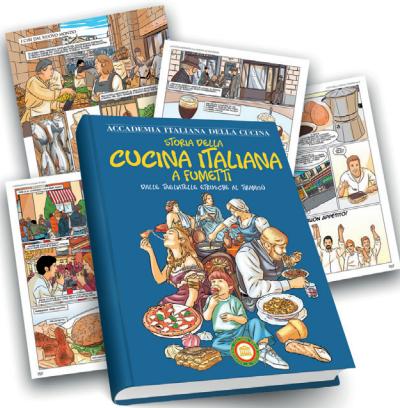
The **Good Traditional Table Guide**, available for **free** and exclusively online, is a reliable trove of information resulting from painstaking research. Hence it only includes restaurants which **respect regional tradition** (though with the occasional innovative twist), **using prime-quality and 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.



## COMIC BOOK ON THE HISTORY OF ITALIAN CUISINE

From Etruscan tagliatelle to tiramisù

The fascinating history of Italian cuisine has been rendered in cartoon form for the first time: a **marvellous, entertaining, detailed journey** from the Etruscans to the present.

**The large-format (30x22 cm) volume addresses**

**youngsters**, but not exclusively; tracing the origins of our most iconic dishes, beginning with fresh pasta from 3000 years ago, **it ends with recipes for our most representative regional dishes**.

It also delves into how foods and customs, including recent ones, have evolved, while retaining the features that have made them worldwide hits.





# *Informing the public*

## THE STUDY CENTRE

Named after the late former President **Franco Marenghi**, who conceived it, it now functions as the Academy's cultural hub, a source of guidance for its activities. It contains both Academician and non-Academician, 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 25 **Regional Study Centres** research every geographical area's food culture in detail.

## THE NATIONAL LIBRARY

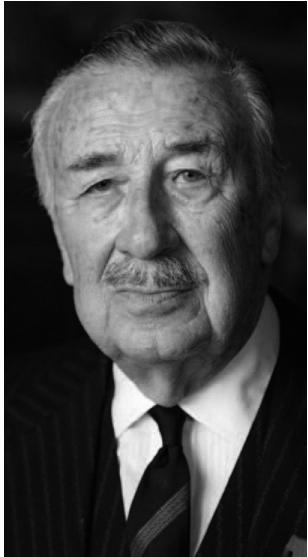
The Academy's library, named after the late former President Giuseppe Dell'Osso, contains **over 5000 works** donated by Academician and publishers.

The Academy's website allows **direct searches of this collection**.

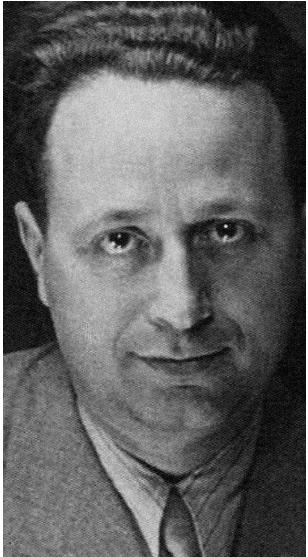




Orio Vergani



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 Bertelli** (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 GIANNI FOSSATI PRIZE**

Established in memory of the late First Vice-President and journalist, it is awarded to a print journalist whose original writing has contributed, whether in Italy or abroad, to **promoting and enhancing Italian food culture**.

## **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 EXCELLENT CUISINE DIPLOMA**

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

## **THE GOOD CUISINE 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.

## **2024 Plate**

Beans, chickpeas and other legumes (peas, green beans, fava beans and lentils) in regional culinary traditions



## **2025 Plate**

Roasts, stews, and boiled meats in regional culinary traditions



## **2026 Plate**

Salt cod, stockfish and other dried, salted or smoked fish in regional culinary traditions



## **70<sup>th</sup> anniversary commemorative dish**

A whimsically shaped and attractive dish has been created in honour of the Academy's 70<sup>th</sup> anniversary.



## **A SPECIAL 70<sup>th</sup> ANNIVERSARY POSTAGE STAMP**

Issued on 29 July 2023, the postage stamp commemorating the Italian Academy of Cuisine's 70th anniversary belongs to the series on "Italy's artistic and cultural heritage". It bears the slogans 'DEFENDING ITALIAN FOOD CULTURE' and '70 YEARS', and the specifications 'ITALY' and 'B' (indicating its postage value class).



**ACADEMIA ITALIANA DELLA CUCINA**  
FONDATA DA ORIO VERGANI NEL 1953  
ISTITUZIONE CULTURALE DELLA REPUBBLICA ITALIANA

Via Napo Torriani, 31  
20124 Milano (Italia)

[www.accademia1953.it](http://www.accademia1953.it)  
segreteria@accademia1953.it