



Week
of the Italian
Cuisine in
the World
Melbourne
2025



The 10th edition of the Week of Italian Cuisine in the World, under the theme “Cuisine between health, culture and innovation”, is a global celebration promoted by the Italian Ministry of Foreign Affairs and International Cooperation to honour Italy’s extraordinary culinary heritage and its role in culture, identity, and soft power.

This year, the initiative was officially launched in Melbourne on 4 September and took place in an extended format, unfolding across three months rather than being confined to a single week: a testament to the vibrant Italian cultural and entrepreneurial landscape in Melbourne.

The events of this edition of the Week of Italian Cuisine in the World were organised by the Italian Cultural Institute and the Consulate General in collaboration with local partners: COMITES Victoria and Tasmania, CO.AS.IT. Melbourne, and the Italian Chamber of Commerce and Industry – Victoria and Tasmania (ICCI).



More specifically, the Italian Cultural Institute and the Consulate General of Italy supported two key initiatives within the Melbourne Italian Festa & Expo 2025, held at the Royal Exhibition Building in Carlton on 18 and 19 October.

These included the exhibition “I Racconti delle Radici - Tales of the Roots”, which explored Italian cultural and culinary identity through the lens of migration history, highlighting cuisine as a vital expression of belonging for Italians abroad and showcasing the ability of Italians to adapt, blend, and reinvent gastronomic traditions.

The programme also featured the “Dish Italy Up Challenge”, a culinary competition where emerging Italian chefs showcased their talent in a flame-free challenge that celebrated tradition, creativity, and sustainability through innovative, fusion-inspired dishes.

The 2025 Week of Italian Cuisine in the World concluded on 29 November with the ICCI Business Awards Gala Dinner, marking the end of another successful edition that celebrated cuisine as a bridge between tradition and innovation, and as a powerful vehicle for cultural identity, creativity, and international dialogue.

PARTNERS



Consulate General of Italy
Melbourne



COMITES
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ITALIAN CHAMBER OF COMMERCE
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CAMERE DI COMMERCIO ITALIANE ALL'ESTERO





“La pizza una storia contemporanea” Book presentation at 48h Pizza e Gnocchi Bar

Within the splendid setting of the Week of Italian Cuisine in the World 2025, Comites Victoria and Tasmania organised an extraordinary event that celebrated the excellence and cultural depth of our gastronomic tradition. The initiative, which is part of the worldwide event promoted by the Ministry of Foreign Affairs (SCIM 2025), aimed to go beyond the simple culinary aspect, exploring the historical, social and identity dimensions that Italian cuisine represents for our community abroad. The evening brought together exceptional guests and prominent figures from the Italian food and wine and institutional landscape. Among the evening's protagonists were Renato Rocco, esteemed author of "La Buona Tavola" magazine, and journalist Luciano Pignataro, connected remotely from Italy to share his expertise in the sector. The event found an ideal location at 48H Pizza e Gnocchi Bar, led by Michele Circhirillo, Ambassador of Italian Quality for Made in Italy, who with generous hospitality made his spaces available.



Comites Victoria and Tasmania, in its role as coordinator of the initiative, wanted to create a moment of gathering and reflection that would enhance not only the flavors, but also the stories, techniques and values that make Italian cuisine a heritage recognized and appreciated throughout the world.

EVENT BY





Italian Festa & Expo 2025 launch at Grossi Fiorentino

On 8 September 2025, an exclusive dinner was held at Guy Grossi's renowned Melbourne restaurant, gathering thirty distinguished guests from across the Italian and Australian communities. Among the attendees were CO.AS.IT., organiser of the Italian Festa & Expo 2025, the event's major sponsors, representatives from Italian and Australian institutions, including the Consulate General of Italy and the Multicultural Commission, alongside senior members of Museums Victoria, the host venue of the Festa, and leading journalists from the country's most prominent media outlets. The evening served as a moment of dialogue and an official preview of the Italian Festa & Expo, offering an opportunity to present the vision, objectives, and new projects introduced for the 2025 edition. During the dinner, guests were also introduced to Dish Italy Up, the gastronomic initiative set to debut at the Festa on 18 and 19 October, created to spotlight the creativity of young Italian chefs working in Australia.



Adding further prestige to the project was the presence of Guy Grossi himself, host of the event and one of Melbourne's most celebrated Italian chefs, who not only welcomed guests into his restaurant but also took on the role of Head Judge for the competition, presenting the official final on the Sunday of the Festa. The 8 September dinner therefore stood as a key moment of connection between institutions, businesses, culture, and cuisine, setting the stage for the success of the Italian Festa & Expo 2025.

EVENT BY





Walk a Mile in the Shoes of a Pompeian

This talk, presented during Settimana della cucina italiana nel mondo 2025, invites listeners to put themselves in the shoes of a Pompeian for a vivid one (Roman) mile walk through the streets of 70 CE. You slip through time to experience the sights, sounds, and smells of the past: burning incense for the household gods, tasting authentic 1st-century cucina italiana, buying a spell from a street magician, and hearing the lively shouts of a wedding procession. You check the sundial in the forum, go bowling at the baths, and even learn the techniques to paint a fresco.

This immersive journey relies on deep insights into Roman everyday life drawn from the well-preserved archaeological remains of Vesuvian cities.

Dr. Tamara Lewit, a specialist in the archaeology of wine and oil, uses evidence ranging from beds and shrines to take-away food scraps and fish bones to reconstruct this world.



She guides you to celebrate a birthday feast at the cemetery, combining academic rigor with narrative flair to show exactly what it was like to live, eat, and breathe inside Pompeii.

EVENT BY





Melbourne Italian Festa & Expo 2025

The Italian Festa & Expo in Melbourne stands as one of the most comprehensive and vibrant celebrations of Italian culture in Australia. Held at the Royal Exhibition Building on 18 and 19 October 2025, the event delivered a rich and immersive program featuring a large showcase of Italian exhibitors, regional food precincts, wine tastings, live music, performances, DJ sets, and continuous entertainment for audiences of all ages. Over two days, visitors experienced authentic Italian gastronomy, cultural activities, family-friendly programming, and artistic performances, transforming the venue into a dynamic celebration of Italy's traditions and contemporary lifestyle. Beyond its festive and cultural dimension, the Italian Festa & Expo has consolidated its role as an important platform for the promotion of Italian excellence. Dedicated exhibition spaces, curated activations, tastings, workshops, and presentations highlighted Italian businesses, regions, and industries across food, wine, craftsmanship, tourism,



and innovation. By combining celebration with economic and cultural exchange, the event strengthened the ties between Italy and Australia, reaffirming its value not only as a major public festival, but also as a strategic occasion to showcase Italian excellence and reinforce bilateral cultural and commercial relationships.

EVENT BY





Melbourne Italian Festa & Expo 2025

Within the framework of the Settimana della Cucina Italiana nel Mondo 2025, the Italian Cultural Institute and the Consulate General of Italy in Melbourne, supported two special initiatives celebrating Italian culture through food.

I Racconti delle Radici

The panel exhibition *I Racconti delle Radici*, developed by La Cucina Italiana in collaboration with the Ministry of Foreign Affairs and International Cooperation, explored Italian identity through cuisine. The project consisted of a photographic exhibition of 15 panels, accompanied by a series of short video features dedicated to the theme of roots. The exhibition reflected on how food became a vital link to home for Italians who emigrated between the late 19th century and the 1970s, and how Italian cuisine has evolved through comparison, adaptation and hybridisation. Through fourteen emblematic dishes, it highlighted how the ability to combine regional traditions and local influences, both in Italy and abroad, has always been central to Italian culinary culture, transforming the local into a shared, collective heritage.

Dish Italy Up

Dish Italy Up, presented in collaboration with CO.AS.IT., played a significant role during the Italian Festa & Expo. Conceived to encourage dialogue between tradition and innovation, the competition involved exclusively young Italian chefs under the age of 35, already active in Melbourne's hospitality sector. Participants were challenged to reinterpret iconic Italian dishes using cold preparations only, without open flames or cooking equipment, a format that required technical skill, creativity and a deep respect for regional culinary identities. The competition concluded with a final round judged, among others, by renowned chef Guy Grossi.



EVENTS BY





Ospitalità Italiana - “Il piatto è servito”

Sixteen venues across Melbourne, including restaurants, pizzerias, and gelaterias certified with the Ospitalità Italiana quality seal, took part in the final week of celebrations of the 10th edition of the Week of Italian Cuisine in the World with “Il piatto è servito”. Each venue presented an original creation inspired by Italian culinary tradition, with a focus on sustainability, creativity, and innovation, highlighting the diversity and authenticity of Italian cuisine.

Italian cuisine is a global cultural language expressing identity, history, and biodiversity. Each regional dish tells a unique story, shaped by local resources and traditions.

The core of this heritage is the intergenerational transfer of family recipes and skills. Modern Italian cooking blends this tradition with innovation and new food technologies.

Sustainability is central, focusing on seasonal ingredients and reducing food waste.



Practices like using local products and repurposing leftovers lower ecological impact. The cuisine promotes public health by aligning with international nutritional guidelines. The use of aromatic herbs effectively reduces salt intake, preventing cardiovascular risks. Beyond nutrition, cooking serves as a vital social tool for community and dialogue. Ultimately, it is a dynamic heritage that balances ancient memory with future challenges.

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Business Award Gala Dinner

On Saturday, 29 November 2025, the Italian Chamber of Commerce in Australia (Victoria and Tasmania), in collaboration with the Consulate General of Italy and the Italian Cultural Institute in Melbourne, hosted the Italian Business Awards Gala, the closing event of the 10th Edition of the Week of Italian Cuisine in the World (Settimana della Cucina Italiana nel Mondo).

The Gala is one of the most significant annual appointments for the Italian–Australian business community. Held at the Grand Hyatt Hotel, it gathered more than 500 guests, including entrepreneurs, institutional representatives, and leading figures from the economic and cultural sectors.

The evening opened with an Italian aperitivo, followed by a gala dinner celebrating the flavours, creativity, and regional diversity of Italian cuisine. Each course showcased the richness of Italy's culinary heritage, presenting a journey from North to South that combined tradition with contemporary interpretation.



The awards ceremony featured contributions from distinguished speakers, including the Chargé d'Affaires Mr. Roberto Rizzo, the Minister for Finance and Minister for Economic Growth and Jobs Mr. Danny Pearson and the Consul General of Italy in Melbourne, Chiara Mauri who highlighted the longstanding partnership between Italy and Australia and the importance of promoting Italian excellence in the region.

The Italian Business Awards recognised outstanding achievements across various sectors, acknowledging the commitment, professionalism, and contribution of all applicants and award recipients, while also highlighting the vision, diversity, and innovation of the Italian and Italian-Australian business community in Melbourne.

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