

61st ACQUALAGNA INTERNATIONAL WHITE TRUFFLE FAIR

BOOKINGS NOW OPEN: +39 334 2526561

The programme is subject to change

SUNDAY, 25 OCTOBER

11:00 AM / A. Conti Theatre

OPENING CEREMONY

61st International White Truffle Fair

5:00 PM / Piazza Mattei

CONCERT | ITALO DISCO

5:00 PM / Salotto da Gustare

COOKING SHOW | Michele Pidone

Recipe: leek and hazelnut purée, confit egg yolk, chestnut crumble and white truffle

Dessert by Marcantognini

Food and wine pairing by IMT

In collaboration with Urbani Tartufi

Price: €30 | Info and bookings: +39 334 2526561

6:00 PM / Palazzo della Cultura

BOOK PRESENTATION

“The Whisper of the Forbidden Mountain” by **Siba Shakib**, Iranian writer, director, activist and documentary filmmaker

SATURDAY, 31 OCTOBER

12:30 PM / Salotto da Gustare

TRUFFLE AWARD – THE NATIONAL COMPETITION OF TRUFFLE CITIES

Acqualagna (Marche)

Chef **Andrea Melagrana**

Recipe: From Land to Sea: pasta, potatoes and truffle

BIM Tronto (Marche)

Chef **Daniele Citeroni Maurizi**

Recipe: Memory of fricassee: chicken gilet fricassee, egg yolk cream, lemon, parsley and white truffle

Cooking show and tasting

Food and wine pairing by IMT

Price: €30 | Info and bookings: +39 334 2526561

3:00 PM / Palazzo della Cultura

BOOK PRESENTATION | “DOGS OR CHILDREN?”

The paradoxes of modern dog culture by **Andrea Giuliani**

4:00 PM / Salotto da Gustare

RUSCELLA D'ORO AWARD CEREMONY

Presented to **Federico Quaranta**, RAI presenter, and **Angelo Mellone**, Director of RAI Daytime

6:00 PM / A. Conti Theatre

CONCERT | THE BUCCA BROTHERS

Promoted by the Lions Club Gola del Furlo, under the patronage of the Municipality of Acqualagna.

Charity concert “*Gloria*”.

Free donation entry. Fundraising in support of cancer patient care.

6:00 PM / Salotto da Gustare

TRUFFLE AWARD – THE NATIONAL COMPETITION OF TRUFFLE CITIES

Alba (Piedmont)

Chef **George Uta**

Recipe: MineXtra: gramigna pasta, rabbit loin, lard, rabbit livers, rabbit jus, garlic, baby spinach and white truffle

Sante Marie (Abruzzo)

Chef **Dario Del Signore**

Recipe: Sante Marie fettuccine with Pianella extra virgin olive oil, Gran Sasso sheep's milk ricotta and crispy Mascioni guanciale

Cooking show and tasting

Food and wine pairing by IMT

Price: €30 | Info and bookings: +39 334 2526561

SUNDAY, 1 NOVEMBER

10:30 AM / Piazza Mattei

ALFA ROMEO DUETTO CAR GATHERING

12:30 PM / Salotto da Gustare

TRUFFLE AWARD – THE NATIONAL COMPETITION OF TRUFFLE CITIES

Molise

Chef **Fabio Sparvieri**

Recipe: Molise Woodland Eclipse: Molise white truffle, Capracotta caciocavallo cream, wild herbs and toasted hazelnuts

Bondeno (Emilia-Romagna)

Chef **Federico Osti**

Recipe: Tagliatelle cylinder, egg yolk cream, Parmesan and truffle

Cooking show and tasting

Food and wine pairing by IMT

Price: €30 | Info and bookings: +39 334 2526561

5:00 PM / Piazza Mattei

CONCERT | OBELISCO NERO

5:30 PM / Palazzo della Cultura

BOOK PRESENTATION | “MAC-CARONI, THE ART OF MINDFUL FOOD”

A book written collectively by members of the Mac-caroni Association

6:00 PM / Salotto da Gustare

TRUFFLE AWARD – FINAL

THE NATIONAL COMPETITION OF TRUFFLE CITIES

Cooking show and tasting

Food and wine pairing by IMT

Price: €30 | Info and bookings: +39 334 2526561

SATURDAY, 7 NOVEMBER

10:00 AM–4:00 PM / Furlo Dam

OPEN POWER PLANT

Special opening of the Furlo Dam

Info and compulsory booking: **800 028800 – riservafurlo@provincia.ps.it**

10:00 AM / A. Conti Theatre

TRAINING CONFERENCE | SPORT AND YOUNG PEOPLE

Young athletes and type 1 diabetes

For registration and times: <https://bit.ly/4srulQg>

For information: Intercontact srl, tel. **+39 0721 26773**, Monday to Friday, 9:00 AM–1:00 PM

Organised by **Consorzio Sportivo Pesarese CSP**

12:30 PM / Salotto da Gustare

INTERNATIONAL COOKING SHOW | Danny Horseele and Nicolai Vanquickenberghe

Restaurant Moscou by Danny Horseele, Ghent – Belgium, **1 Michelin star**

Recipe: Head and heart: potato purée with hazelnut butter, confit pig's head, crispy pork rind, buttermilk foam, dark Belgian endive sauce and white truffle

Dessert by Marcantognini

Truffle provided by Cianni Tartufi

In collaboration with Voltige

Price: €30 | Info and bookings: +39 334 2526561

3:30 PM / Salotto da Gustare

HANDS IN THE DOUGH – COOKING SCHOOL FOR CHILDREN

Led by Chef **Antonio Bedini**

Free admission | Info and bookings: +39 334 2526561

4:00 PM / Palazzo della Cultura

IN DIALOGUE WITH THE ETRUSCANS

Food, rituals and identity in ancient Italy

With **Valentino Nizzo**, moderated by **Vanessa Lani**

Free admission | Booking via Eventbrite | 45 seats

5:00 PM / Piazza dell’Orologio

CONCERT | FADEDE’ GROUP – FLUTE, VIOLIN AND GUITAR

6:00 PM / Salotto da Gustare

VINEYARD CULTURES BETWEEN ALBA AND ACQUALAGNA

The earth and the rock, where obstacles become harmony.

A sensory journey following in the footsteps of Cesare Pavese and Paolo Volponi.

Guided tasting of Piedmontese and Marche wines from **Vite Colte** and **Tenuta Santi Giacomo e Filippo**.

Recipes:

Raviolone with Parmesan, saffron and white truffle

Barolo-braised beef with Castelmagno cheese and white truffle

Truffle provided by Barba Tartufi

Price: €30 | Info and bookings: +39 334 2526561

9:00 PM / Salotto da Gustare

BREAD: MYTHS, LEGENDS AND KNOWLEDGE

An educational storytelling event about bread, archaeology, myths and community

With **Filippo Mantoni** and **Francesca Casci Ceccacci**

Free admission | Booking via Eventbrite | 60 seats

SUNDAY, 8 NOVEMBER

10:00 AM / Piazza Mattei

CEREMONY IN MEMORY OF THE FALLEN OF ALL WARS

With the participation of the Accademia Musicale Acqualagnese

10:00 AM / Salotto da Gustare

SEMINAR

Development strategies for truffle cultivation: the role of regional planning

10:00 AM / Palazzo della Cultura – Multimedia Room

SOTTOSOTTO

Play-theatre workshop for children aged 5 and over

Organised by ASD e Culturale Palio Acqualagna, with **Alice Toccacieli**

Free workshop by booking only via WhatsApp: +39 339 8712100

12:30 PM / Salotto da Gustare

INTERNATIONAL COOKING SHOW | Chef Érsek Gergely

Érsek Éden Truffle Restaurant, Rábakecöl – Hungary

Recipe: beef tartare, truffle egg emulsion, freeze-dried herb powder and fresh truffle julienne

Food and wine pairing by IMT

Price: €30 | Info and bookings: +39 334 2526561

4:00 PM / Salotto da Gustare

INTERNATIONAL CONFERENCE | PROMOTING TRUFFLES IN HUNGARY

With **Dr Andrea Gógán Csorbainé**, Executive President of the Hungarian National Truffle Association;

Szilvia Farkas, truffle-dog training expert; **Gergely Érsek**, chef

5:00 PM / A. Conti Theatre

CONCERT | ACCADEMIA MUSICALE ACQUALAGNESE

6:00 PM / Salotto da Gustare

COOKING SHOW | Giorgio Barchiesi “Giorgione”

Recipe: Giorgione plays you a little tune with truffle and two notes of pumpkin

Dessert by Marcantognini

Food and wine pairing by IMT

Truffle provided by Acqualagna Tartufi

Price: €30 | Info and bookings: +39 334 2526561

SATURDAY, 14 NOVEMBER

12:30 PM / Salotto da Gustare

COOKING SHOW | Emmanuele Guido – Tartufo Regale

Recipes:

Poached egg with Parmesan fondue, potatoes and crispy bread crumble

Ovum Regale: panna cotta and zabaglione “egg” with Tartufo Regale shavings

Food and wine pairing by IMT

Truffle provided by Tofani

Price: €30 | Info and bookings: +39 334 2526561

3:30 PM / Salotto da Gustare

HANDS IN THE DOUGH – COOKING SCHOOL FOR CHILDREN

Led by Chef **Antonio Bedini**

Free admission | Info and bookings: +39 334 2526561

5:00 PM / Salotto da Gustare

CONCERT | RUSCELLA'S MARCHING BAND – ACCADEMIA MUSICALE ACQUALAGNESE

6:00 PM / Salotto da Gustare

TASTING AND COOKING SHOW | BREAD AND TRUFFLE

With **Giuditta Mercurio, Agnese Badia and Eva Sander – Il Gentil Verde**, Acqualagna

Guided tasting of four types of bread, followed by a cooking show.

Recipes:

Einkorn crostino, truffle-scented chickpeas, egg and beetroot chips

Autumn panzanella on Parmesan fondue with white truffle

Food and wine pairing by IMT

Truffle provided by Le Trifole

During the cooking show, Tommaso Costa, journalist, author and television producer, will present “Taste the Road”, a TV series broadcast on Il Sole 24 Ore TV and Samsung TV Plus, telling the story of local areas through food and the people who produce it.

Price: €30 | Info and bookings: +39 334 2526561

SUNDAY, 15 NOVEMBER

12:30 PM / Salotto da Gustare

COOKING SHOW | Chef Stefano Ciotti

Il Nostrano Restaurant, Pesaro – **1 Michelin star**

Recipe: clam soup with extra virgin olive oil and candied lemon, chickpeas, seaweed maltagliati and white truffle

Dessert by Marcantognini

Food and wine pairing by IMT

Truffle provided by Marini Tartufi

In collaboration with Confesercenti

Price: €30 | Info and bookings: +39 334 2526561

4:00 PM / Piazza Mattei

CONCERT | “TEN. S. MOCHI” FANFARE – ACQUALAGNA BERSAGLIERI SECTION

6:00 PM / Salotto da Gustare

COOKING SHOW | Sonia Peronaci

Recipe: mezze maniche pasta with white veal ragù, passito wine, Casciotta d’Urbino fondue and white truffle

Dessert by Marcantognini

Food and wine pairing by IMT

Truffle provided by Giuliano Tartufi

Price: €30 | Info and bookings: +39 334 2526561

6:00 PM / Palazzo della Cultura – Council Chamber

**CONFERENCE | MONTE FALCONE: VOICES ON THE HISTORY AND FROM THE MEDIEVAL
HISTORY OF ACQUALAGNA**

In collaboration with **Associazione Aqualaneates**

Speakers:

Fabrizio Cece, documentarian

Dr Antonio Conti, heraldry expert

Moderated by **Dr Vanessa Lani**, archaeologist and Director of the Via Flaminia Museum Network

EVERY DAY OF THE FAIR

10:00 AM–7:00 PM / Piazza Mattei

TRUFFLE AND GASTRONOMIC SPECIALITIES STANDS

10:00 AM–7:00 PM / Sports Field

PIAZZA DEL GUSTO

Food, agricultural produce and crafts market

10:00 AM–11:00 PM / Sports Field

RISTOTARTUFO

Food stands serving traditional recipes

No booking required

TRUFFLE BISTROT

À la carte menu with table service

Info and bookings: +39 339 2986858

10:00 AM–7:00 PM / Piazza Mattei

TRUFFLE MUSEUM | Acqualagna Truffle Experience

MULTIMEDIA MUSEUM | Enrico Mattei Birthplace

10:00 AM–4:00 PM / Furlo Area

Organised by Tour Operator **Marche And Bike**

Shuttle service for a guided visit to the Furlo panoramic terrace

Info and bookings: +39 342 5295769

TRUFFLE & KIDS – CHILDREN’S AREA

11:00 AM–4:00 PM / Entrance to Piazza del Gusto

TRUFFLE HUNTING FOR CHILDREN AND FAMILIES

Dates: 25 and 31 October, 8 and 15 November

Introduction and practical truffle-hunting session led by a local expert truffle hunter

Info: +39 334 2526561

10:00 AM–6:00 PM / Via Mochi

CHILDREN’S WORKSHOP

The artistic ceramic decorator

Organised by **La Maiolica** by Linda Zepponi

Dates: 25 October, 1, 8 and 15 November

Info: +39 329 4186905