Shaping the Future

PROGRAM

AREA TALKS

1.10.2025

1st October

Via Bellavista 5, 25030 Erbusco BS, Italy

Moderator: Rafael Tonon

17:00 - 18:00	Welcome
18:00 - 18:55	1st Panel: „How Experience Inspires Tomorrow”
19:00 - 19:55	2nd Panel: „Breaking Boundaries: Redefining Fine Dining from the Ground Up”
20:00 - 22:30/23:00	Standing dinner
23:00	Departure from Bellavista to Milan

Dresscode: Smart Casual

BELLAVISTA
FRANCIACORTA

AREA TALKS

THE BEST CHEF AWARDS

Speakers

1st Panel






Massimo Bottura
Osteria Francescana
Modena, Italy

Joan Roca
El Celler de Can Roca
Girona, Spain

Nicolai Nørregaard
Kadeau
Copenhagen, Denmark

Debora Fadul
DIACÁ
Guatemala City, Guatemala

2nd Panel







Ana Roš
Hiša Franko
Kobarid, Slovenia

Jason Liu
Ling Long
Shanghai, China

Jessica Rosval
Al Gatto Verde
Modena, Italy

Santiago Lastra
KOL
London, UK

Zineb Hattab
KLE
Zürich, Switzerland

Standing dinner

Chef:	Menu:
Alberto Quadrio L'Aurum, Erbusco, Italy	Spaghetti al Bronzo, bitter herbs, marinated sturgeon and its roe.
Davide Guidara I Tenerumi, Isola Vulcano, Italy	Dried and rehydrated courgette matured in beeswax, courgette escabeche filling and courgette ceviche.
Andrea Selvaggini Savage, Oslo, Norway	Nettle pasta dough (Nettle leaf shape), fresh peas, Valdres smoked lard, Oslo Halloumi cheese, wild garlic capers. Fermented koji and reduced whey sauce, blackcurrant branch oil.