

# Accademia Italiana della Cucina



## THE ACADEMY AND ITS AIM

Founded in Milano on the 29th of July 1953, by Orio Vergani with a group of well qualified representatives of culture, industry and journalism, and recognized as a cultural institution of the Italian Republic in 2003, the Italian Academy of Cuisine aims to protect the traditions of Italian cuisine, whose improvement it promotes and favors in Italy and abroad.

Through its Study Center and its Delegations in Italy and worldwide, The Academy strives to promote initiatives intended to increase familiarity with the value of Italian cuisine, which form the basis for every substantial innovation.

In the Spring of 2002, the former Ambassador of Italy in Lebanon, H.E. Giuseppe Cassini, contacted the President of the Academy, the late Giuseppe dell'Osso, in order to create a delegation of the AIDC in Lebanon.

Giuseppe dell'Osso then came twice to Beirut, and as suggested by the Italian Ambassador, he decided to form a Lebanese delegation of the Accademia Italiana della Cucina, naming Mario G. Haddad as the first Delegate in Beirut.

The new Delegate had the task to choose and designate the new members among lovers of Italian cuisine, that

were ready to follow the rules and aims of the Academy.

Since 2002, the Lebanese delegation is active in promoting new Italian restaurants and original Italian cuisine. Its aim is to insist on strict Italian origin raw material, especially pecorino, mozzarella and parmesan cheese; but also canned tomatoes, and all kinds of prosciutto, salami and sausages, focusing on only original Italian salumi. Every year the Accademia, through its Lebanese delegation, awards important prizes for "Buona Cucina" to restaurants that have followed the rules, and offered the best of Italian food. The first restaurant to have been awarded such a prestigious prize in 2005 was Al Dente, to be followed through the years by Tavolina, Marinella, Gavi and finally Mario e Mario.

A complete list of all the Italian restaurants with their grading in Lebanon and worldwide can be found on our website:  
[www.accademiaitalianacucina.it](http://www.accademiaitalianacucina.it)

The Delegation also awards special prizes to old commercial institutions that are helping, by manufacturing or importing only edible products of Italian origin, to maintain the quality of the food.

This year's (2019) contender is the famous Salumeria AZIZ.

In close collaboration with the Italian Trade Agency (ITA), we contribute to organizing every November the World Week of Italian Cuisine in Lebanon. We also collaborate in promoting Italian wines, especially in Italian restaurants and with tasting sessions organized by ITA in different venues throughout the year.

The most rewarding activity of the delegates of the Academy in Beirut is our regular private dinner gatherings, when the bravest among us cooks a special pasta to the group, followed by endless discussions on how it could have been done better!

**Comm. Mario G. Haddad**  
AIDC. Delegato per il Libano