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**EATART Presents IMAF Chef's Cup 2013**  
**First Michelin-Starred Cooking Show Presents "Art on a Plate"**  
**Champion to Be Named in the Bay Area September 9, 10 and 11**

**SAN FRANCISCO, CA** (September 4, 2013) – The "Gran Finale" of the [premier IMAF Chef's Cup](#) will take place in the Bay Area September 9, 10 and 11, festival director Rossella Canavari announced today. Beginning at 6:30 p.m. each night, the first Michelin-starred cooking competition dedicated to the artistic nature of food of "putting art on a plate" - brings two of Italy's most acclaimed chefs to the San Francisco's Il Fornaio Restaurant for a final showdown to name the international winner. Showcasing the signature style of Italian chefs, the event provides guests a glimpse into the world of some of the very best Italian cuisine in the world, an experience usually reserved for extravagant European vacations with VIP access.

The two final chefs, Rosanna Marziale of Le Colonne di Caserta and Stefano Cerveni of Le due Colombe a Corte Franca (both Michelin Star recipients) will present the recipes that made them famous during the Italian competition. After two individual cooking demonstrations, Rosanna and Stefano will present their dishes to a judging panel at Il Fornaio as the final winner is selected on the evening of September 11 during a culinary showdown not to be missed. Tickets are \$80 / person for September 9 and 10 and \$100 / person on September 11, including gratuity, available for reservation by calling Il Fornaio at (415) 986-0100.

"We were so pleased at the incredible response from the public and the media surrounding this delicious and artful culinary event," said Rossella Canevari. "It is incredible to have the opportunity to share the culinary creations of Italy's winning chefs with food lovers in San Francisco and the Bay Area."

The international competition began in Italy with 12 Michelin-starred chefs who were paired to create two dishes that were inspired by the world of the arts. The chef pairs could choose between painting, cinema, poetry, literature, photography or music. Dishes were prepared during a cooking show performance and then tasted and judged by a discerning jury of food critics. Guests of the competition then enjoyed a delicious meal of the top dishes. The seven-stage competition took place throughout Italy in Rome, Florence, Parma, Milan, Perugia, Venice and Viareggio this summer.

Chef Rosanna Marziale will showcase her 100% Mozzarella di Bufala Campana DOP during a special dinner for guests on Monday, September 9 at Il Fornaio Restaurant in San Francisco. While showcasing delightful selections from her restaurant, "The Columns", her main dish, La Pizza al Contrario, (reversed pizza) is certain to entice guests after winning international acclaim during the Italy stages of the competition. Host and venue owner Benedetto Cico will be on hand to share his kitchen with the two chefs. During the Gran Finale dinner on September 11, she will showcase her Spaghetti Gragnano, served with San Marzano tomatoes dripped in Mozzarella di Bufala. The dish was inspired by the famous Italian film, "Poverty and Nobility." Tickets are \$80 per person including gratuity and can be purchased at **can be purchased by calling Il Fornaio at (415) 986-0100.**

On Tuesday, September 10 also at Il Fornaio Restaurant in San Francisco, Stefano Cerveni from Brescia will present his menu based on the tastes of Franciacorta and his beloved restaurant, "Two Doves". Tastes like the amazing Grana Padano cheese, a specialty of his home region, main sponsor and partner that has worked with EATART from the beginning in 2010. He will demonstrate his Creamy Risotto with Crispy Grana Padano recipe and his Manzo all'olio. During the Gran Finale on September 11, Stefano will showcase his Bread Soup with diced, crispy Free-range Chicken and Black Truffles, dish inspired by Academy Award-winning movie "Babette's Feast". Tickets are \$80 per person including gratuity and **can be purchased by calling Il Fornaio at (415) 986-0100.**

Finally, on September 11, the Gran Finale at Il Fornaio will name the final winner for the international competition. A judging circle comprising luminaries in food, wine, media and the arts will include America's Cup Chef Anthony Fossani, food journalist and culinary consultant Amy Sherman of Cooking with Amy and Mauro Cirilli, sommelier of Press Club San Francisco. The chefs' dishes will be judged by three variants - tastiness, faithfulness to the theme, and presentation. Chef Ivan Giansante of Il Fornaio will be on hand to oversee the evening's culinary event.

**About The IMAF Chef's Cup:** The IMAF Chef's Cup competition started May 15, 2013 in Rome, Italy with seven pairs of Michelin-starred chefs competing throughout seven regions in Italy. The vision of artistic director and writer Rossella Canevari, the IMAFestival ([www.imafestival.com](http://www.imafestival.com)), is an international event dedicated to haute cuisine and art that seeks to delight food and art lovers with innovative dishes and incredible presentation. The prestigious restaurants of SINA Fine Italian Hotels hosted the Italian stages of the competition. Tickets for all three events are \$80/per person and can be purchased by calling Il Fornaio at (415) 986-0100..

**About EATART:** EATART is a non-profit organization whose purpose is to promote artistic talents in different fields of culture and food to bring them the prominence they deserve in national and international contexts. Founded by writer, Rossella Canevari, EATART is the umbrella organization for the IMAFestival, the international event dedicated to food and the arts has been held in Milan, New York, Los Angeles and London. Chefs create dishes inspired by film, literature, music and contemporary art, putting "art on a plate".

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