



*Vedrai una città regale,
addossata ad una collina alpestre,
superba per uomini e per mura,
il cui solo aspetto la indica signora del mare*

F. Petrarca

Genova

56° CHAÎNE DES RÔTISSEURS
GRAND CHAPITRE d'Italie
November 29th – December 1st 2024



COMUNE DI GENOVA
Con il patrocinio del Comune di Genova



Dear Consoeurs, Dear Confrères, Dear Friends, the programme for the 56th Grand Chapitre d'Italie on 29-30 November/1 December in Genova is now complete.

In the Bailliage headed by Giovanni Baghino there is a right mix of anxiety and enthusiasm awaiting your arrival, but the results will certainly be brilliant. The certainty derives both from the generosity-enthusiasm of the Ligurian people, Genovese in particular, and from the professionalism of the Clementson Travel Office (to be referred to above all as Enrico and Monica Spalazzi), an irreplaceable company in bringing our Great Festival to life every year.

We will be in Genova, then, an operative city, known and praised by the greatest writers-mentors, not only Italian, but also international. Suffice it, for example, to recall what Miguel de Cervantes wrote of the City of the Lantern in the *Novelle Esemplari* of 1613, describing it as 'beautiful and splendid' ... 'that on those rocks seems to be made of houses set like diamonds in gold' ...

It is important to always remember, and with pride for the whole of Italy, that Genova was a maritime republic that lasted for over seven centuries, free and independent, and that gave birth to illustrious personalities: Cristoforo Colombo, Giuseppe Mazzini, Niccolò Paganini, Eugenio Montale, just to mention a few of the greatest spirits who saw the light in this city. A city with a rugged, mountainous hinterland, difficult to cultivate, and therefore for centuries devoted mainly to navigation and flourishing trades, not only to the East, but also to Spain, Portugal, America and North Africa.

Such an extraordinary context could only give life to an extraordinary gastronomy, a cuisine, as Eugenio Montale defines it, 'for the absent', for those who, on returning from long journeys, must find something ready in the pantry... and this is how wonderful cold dishes are born, such as *cima*, *torta Pasqualina*, fillings and *pesto* to season *trofie*.

And as we anxiously await the Autumn Chapitre, we make our own the words of another great writer,

this time from the United States, Mark Twain, who wrote in 1868: '... as we stood on the bridge... the majestic city of Genova rises from the sea, and the sun's rays reverberate on its hundred palaces'. This is the Genova that is waiting for us...

Vive la Chaîne!
Roberto Zanghi
Bailli Délégué d'Italie
Conseiller Magistral Paris





It is with immense pleasure that I extend to all of You, Confrères and Consoeurs from all parts of the world and to all your families, my invitation to attend the 56th Grand Chapitre d'Italie to be held in Genova from November 29 to December 1, 2024.

My name is Giovanni Baghino and I am the Bailli of Genova e Golfo del Tigullio. I do other things in life, but my real passion is food and wine in general; I am always looking for new restaurants and emerging Chefs. I am proud to say that I come from a family of restaurateurs and that my late mother was a Champion at the World Pesto Genovese Mortar Pesto Competition. I am working hard in this wonderful endeavor to organize such an important and prestigious event as a Grand Chapitre for our Association, which is unique in the world in bringing together, through food, men and women of different races, religions, political ideals, with the only purpose of getting to know each other, creating friendships and discovering dishes

from all over the world. To welcome you, I propose a dinner at one of the most historic restaurants in town, "Zeffirino," which I am proud to say is our partner. For the Induction Ceremony, I chose the beautiful theater of Camogli, a seaside village on the Levante Riviera, and for the Gala evening, the proposed location is the most prestigious in Genova, which is the Palazzo Ducale with Vernissage catering by the historic Da ö Vittorio restaurant. Finally, we can taste important Ligurian wines at Cantine Bisson in Sestri Levante on Sunday. What can I say, I am waiting for you, and I cannot describe my emotions, in meeting for the first-time people I do not know and greeting those I have already had the pleasure of meeting.

I warmly embrace you and look forward to leading you to my beautiful Genova, a city I am very attached to and love deeply.

Vive la Chaîne!
Giovanni Baghino
Bailli di Genova
e Golfo del Tigullio





Genova the “Superb”

Overlooking the Mar Ligure, it was the capital of one of the Maritime Republics from 1099 to 1797, becoming one of the greatest naval powers on the continent.

The first settlements on the Genoese territory date back to the pre-Roman period: Publio Cornelio Scipione took advantage of this landing to deal with Annibale's invasion in 218 BC and the city was later destroyed by the Carthaginians in 205 BC.

Conquered by Belisario, who made it a Byzantine city, in the Lombard era it became the capital of the Duchy of Liguria. With its dissolution, the leading Genoese families took power.

Genova's autonomy came in the year 1000, when the city became a mercantile power with unchallenged dominance over part of the Mediterranean Sea, along with Pisa. In 1162, the contrasts between Frederick Barbarossa and Genova became fiery, but the strength with which the city was able to defend its independence earned it the nickname “Superb” (from Francesco Petrarca 1304 - 1374 “...vedrai una città regale addossata ad una collina alpestre, Superba per

genti e per mura, il cui solo aspetto la indica Signora del Mare...).

From the fourteenth to the sixteenth century there was the period of the Doges, and Genova's tradition, as a city of merchants and bankers, contributed to its artistic and architectural flourishing, with the construction of many palaces, which are today UNESCO World Heritage Sites.

The city, in the seventeenth century, faced the expansionist aims of the Savoia and, at the end of the century, forged political and commercial relations with France.

Genova was not spared by Napoleone Bonaparte and his domination but, with the birth of the Italian state in 1861, it regained its hegemony by entering the Italian industrial triangle with Milan and Turin.

Because of its central position in the country's economic life, it was targeted in World War II and had more than 11,000 buildings destroyed or damaged. It then played

a leading role in the partisan resistance. Today Genova is a major economic center, a university pole since the 15th century, a scientific, cultural, musical, and artistic hub of all significance as well as an established cruise, publishing, banking-insurance, technology, communications, and boating hub. Genova is as well the birthplace of jeans (in fact, jeans fabric is originally from the Republic of Genova and was reinvented in 1871, as we know it today, by the tailor Jacob Davis to be patented with Levi Strauss in 1873), the cradle of the first Italian football club, and its name is linked to those of historical figures of global importance and to several products that are a symbol of Made in Italy such as basil, pesto, focaccia Genovese, focaccia di Recco Igp with cheese, farinata, and many others.

Home in 1992 to the Expo (Colombiadi) and in 2001 to the G8, it was also the European Capital of Culture in 2004, the Italian Book



Capital in 2023, and the European Capital of Sports in 2024.

Part of its historic center, the Strade Nuove and the Rolli palace system of Genoa have been included among the UNESCO World Heritage Sites. Its historic center, especially the medieval area with its "carruggi," is one of the largest and most densely populated in Europe.

The "physical" symbol of the city is its lighthouse, known as the Lantern.

At 77 meters high, situated at an elevation above sea level of 117 meters, it is the tallest lighthouse of the Mediterranean Sea and the second tallest in Europe after the Lighthouse of Île Vierge (France), which in 1902 took the record away from it, surpassing it in height by about five meters.

Today it turns out to be the fifth tallest lighthouse in the world and

the second, among the traditional ones (i.e., built by the respective port authorities with the primary purpose of supporting navigation) and is the oldest lighthouse in Europe among those still in operation for air-naval traffic.

Its foundation dates back to 1128, the earliest certain date of the existence of a crenelated tower on top of what was formerly the hill of the promontory of San Benigno known as "Codefà" (Head of the Lighthouse). It reached its final appearance in 1543 when it was rebuilt with its present appearance.

Lighthouse records show that in 1449, Antonio Colombo, paternal uncle of the famous navigator Cristoforo, was named among the Lantern's keepers.

At that time a decree of the consuls of the municipality imposed on the residents of the towns near the promontory of Capo del Faro, the obligation to take turns guarding

the lighthouse. In the night shifts, bunches of various Mediterranean trees were burned, while during the day they enacted "smoke signals." By burning at night and by modulating the smoke during the day, they were able to communicate with watchtowers located in the Rivas di Levante, Ponente, and inland (as far as Piedmont and Lombardy).

In 1326 the "Brazier a brusca" placed on the terrace of the Tower, was replaced by a Lucerna also called "Lantern," which ran on lamp olive oil. Its beam of light was reflected and amplified by crystals produced by the Glassworks of Altare (Savona), then by crystals also produced by Pisan and Venetian glassmakers.

In 2001, it was built the walkway that connects it with the rest of the city: a trail of about 800 meters that gives an impressive view of Genova's harbor.



Gastronomy

Genova's gastronomic tradition is extremely rich and varied, renowned for its simplicity and unbreakable link with the products of the land and sea.

Pesto alla Genovese is a traditional Ligurian and world-famous condiment made from fresh basil, coarse sea salt, Italian or Mediterranean pine nuts, garlic from Vessalico (a village inland from Imperia), Ligurian extra-virgin olive oil, grana cheese aged at least 24 months and Sardinian Fiore pecorino cheese aged at least 12 months.

It is currently considered the second most popular sauce in the world as a condiment for pasta.

The original recipe requires the use of PDO and local ingredients, starting with PDO Genoese basil, which is characterized by small and particularly aromatic leaves (not mentholated), and stipulates that pesto must be prepared raw with a marble mortar and a wooden pestle, which preserve the organoleptic properties of the different ingredients and make it possible to obtain a sauce with a bright color and slightly grainy texture. Its texture and intense flavor make it perfect for flavoring main courses such as pasta, particularly trenette (linguine), "mandilli de sæa" (lasa-

gnette as fine as silk tissues), potato gnocchi (in Genova called troffie) or trofie from Golfo Paradiso.

The Pansoti is a stuffed pasta typical of Ligurian cuisine. It is a recipe that belongs to the poor tradition, which owes its name to its characteristic shape; puffy, nice and chubby, panciuti (pansa in Genoese dialect means "belly"), pansotti resemble ravioli but have a larger size. They are made with a fresh egg pastry and then stuffed with a filling made with prebuggiùn, the famous mixture

of wild mixed herbs, and prescinsœua, a fresh Ligurian cheese. The important thing is that they are low-fat, thus without meat, an essential feature that distinguishes them from ravioli and tortellini. Once boiled, Ligurian pansotti are strictly served with a creamy and delicate walnut sauce that will bring out all the flavor of the filling. The thickness of the dough of the pansotti must be very thin: once cooked the deep green of the filling should be visible through the pastry.





Focaccia di Recco, protected by the Igp mark and known as focaccia col formaggio ("fugassa co formaggio" in dialect), is one of the most beloved specialties of Ligurian cuisine, at the same level as the famous Genovese focaccia. Two crisp sheets prepared with flour, water, and oil enclose a soft filling of fresh soft cheese, usually crescenza or stracchino. The very contrast between the crispy exterior and creamy interior makes the focaccia irresistible. Its origins are very ancient: in fact, it is thought to have been invented by local farmers who, at the time of the Third Crusade, were forced to take refuge inland to escape the Saracens. With the few ingredients at their disposal, they gave life to what almost immediately became one of the symbolic preparations of the region, already included in the menus of the first trattorias by the end of the 19th century. At that time fresh local cheeses were used between the two sheets of fine dough. Initially prepared only for All Saints' Day,

beginning in the 1960s, when intense tourism began to develop in the region, it is available year-round in Ligurian bakeries.

Cima alla genovese is a traditional Ligurian second course, prepared with a veal pocket stuffed with eggs, peas, cheese, and meat. A rich and tasty boiled meat made tender and juicy by slow cooking. It originated as a poor and recycled dish and was anciently stuffed with leftover meat or slaughter scraps, such as brains and sweet-

bread, which in recent times are increasingly being replaced by veal meat.

The cima alla genovese is a dish that should be served after many hours of rest when it has settled well and released all excess water; it is served thinly sliced (about ½ cm thick), accompanied by a side of vegetables or with roasted potatoes. The filling can be enriched with breadcrumbs, soaked in milk, garlic, marjoram, or your favorite spices and herbs.





Olive growing in Liguria has a 2,000-year history
The Ligurians knew about oil, produced in Greek colonies in Italy and marketed by the Etruscans. They also knew of the wild cousin of the domestic olive tree, the olivastro.

Roman colonization imposed the first forms of olive growing in Liguria. The collapse of the Roman Empire, however, did not interrupt the cultivation practice. Medieval documents, around the year 1000, speak of a revival of olive growing. A period of "species selection" began: oil was still essential for enlightenment and with Christianity had a renewed sacred value. In Liguria, however, the dominant crops remain vines, fruit, and arable land.

Genova needs wine and oil for which it supports those productions in the Riviervas, Ponente, and Levante.

Cultivars are selected at the hands of major landlords: not only religious orders but also major landowners.

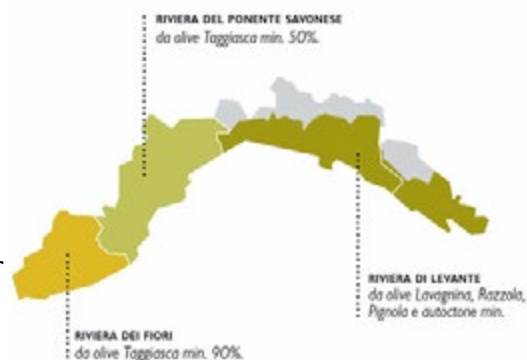
The crisis due to the mid-14th-century plague and worsening weather conditions results in

changes in crops. The olive tree is a plant that can withstand temperatures that are not too low, so it disappears from most of the Pianura Padana, becoming increasingly Mediterranean. The cost of oil rises and becomes more profitable than wheat, so a great season of planting begins, spanning from the 15th to the 19th century. The phenomenon of terracing assumes great dimensions, grain mills also become oil mills, and oil production grows exponentially, fueling traffic of a European nature. Oil is used for lighting, food, food preservation, lubrication, cosmetics and medicine, and especially for wool processing. Ligurian oil is also exported to Tuscany and northern Europe for this reason. The processing residues can be used for soap production, heating, and for obtaining additional oil of lesser quality, called "lampante."

The main cultivars are defined: taggiasca and lavagnina. Ligurian olives share some common genetic heritage with Tuscan olives.

The 19th century saw the rise of large companies capable of producing many quintals of olive oil and exporting even overseas, in colorful tinsplate cans. New markets emerge, encouraged by the presence of Italian emigrants.

Recent history teaches us how extra virgin olive oil is necessary for Mediterranean gastronomic culture.



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Wine in Liguria has always been influenced by the sea and the landscape. Vineyards, facing the sea breeze and often cultivated on cliffs sloping down to the sea, produce wines with an all-personal and distinctive "saltiness" that is difficult to find in wines produced elsewhere.

The terracing and steep slopes of Liguria's vineyards, often without access roads, as in the "Cinque Terre" area, have caused Ligurian viticulture to be defined as "heroic." The harvest, like all operations in the vineyards, is in these cases carried out strictly by hand and the transport of the grapes on the shoulders out of necessity imposed by the conformation of the land. The small quantities of wines made from them are distinguished by their originality in the Italian wine scene.

Viticulture in Liguria has ancient roots: the Etruscans and Greeks

were among the first to grow vines in this coastal region.

The Greeks, known for their viticultural skills, introduced sophisticated wine-making techniques and grape varieties to the area.

Liguria's strategic location along trading routes made it a crucial point for the exchange of goods, including wine, which was a highly prized item in ancient times.

The Romans improved farming methods and expanded vineyards, making wine an essential part of daily life and religious ceremonies. During the **Middle Ages**, monastic orders played a key role in pre-

serving and improving winemaking practices amid political and social disruptions.

The **Renaissance** period marked a significant improvement in viticulture throughout Italy, with the refinement of wine-making processes and an increased appreciation for the quality of wine. Ligurian wines began to gain recognition beyond local borders, thanks to the region's maritime republics, such as Genova, which made it easier to trade with other parts of Europe and the Mediterranean.

In the 19th and early 20th centuries, Liguria, like many other





wine-producing regions, faced challenges due to phylloxera infestations and economic difficulties. However, the resilience and dedication of Ligurian winemakers led to the revival of the wine industry. They replanted the vineyards with phylloxera-resistant rootstocks and focused on quality rather than quantity, a philosophy that defines Ligurian viticulture today.

Today, the Ligurian wine industry is characterized by its small wineries and its focus on native grape varieties, such as Vermentino, Pigato, and Rossese.

The region is known for its production of aromatic white wines and some distinguished reds, taking advantage of a Mediterranean climate that embraces the coastal hills and inland areas.

Cinque Terre, one of Italy's most picturesque destinations, is also famous for its Cinque Terre DOC white wine, a fresh and mineral white that reflects the essence of the area. Another wine not to be

missed is Sciacchetrà, a golden, aromatic passito wine that is considered a true local treasure.

The Riviera Ligure di Ponente extends from west of Genoa to the French border. This area is famous for Pigato, a white wine that best expresses the character of the area with notes of citrus, herbs, and a mineral touch. Vermentino and Rossese di Dolceacqua are two other outstanding wines from this area. Rossese di Dolceacqua is a light and fruity red, perfect for accompanying local seafood cuisine.

The Colli di Luni marks the border between Liguria and Tuscany, offering an interesting fusion of the wine cultures of the two regions. Here, Vermentino finds another excellent expression, with wines ranging from fresh and floral to more structured and complex. The area also produces several reds, including Cilieggiolo and Sangiovese, which show a nice fruity and spicy character.

The Gulf of Tigullio, near Genoa, is known for its Portofino DOC, which includes both white and red wines. Whites are mainly made from Vermentino and Bianchetta Genovese grapes, offering fresh and delicate flavors, while reds are often based on Dolcetto and Rossese, ideal for accompanying Ligurian seafood and land-based cuisine.

The Polcevera Valley, located inland from Genoa, produces Coronata DOC, a rare and intriguing white wine made mainly from the Bianchetta Genovese grape. This wine is characterized by its freshness and sapidity, representing a unique expression of the Ligurian terroir.



Tour 1 (afternoon)

Guided Tour of **Downtown Genova**

The itinerary includes a walk in which it will be possible to see the exteriors of the Colombo's house, the Porta Soprana, the Academy of Fine Arts and the Ducal Palace, the Cathedral of San Lorenzo, The Chiesa del Gesù, Palazzo S. Giorgio, the Banchi Square (ancient Grain Market Square), the Campetto and Macelli di Soziglia (ancient consortium of Butchers) where some of the historic stores will be seen, Via Garibaldi (UNESCO site) with some of the most beautiful palaces built by the very rich families in the 16th century. The tour also includes an inside visit to one of the Rolli, the Palazzo Rosso, and will end at the Hotel Bristol.

Near Dante Square, there is a medieval island of particular charm.

Going up, to the right, there is the **Colombo's House**, where Cristoforo Colombo lived when he was around four and nine years old.

At the top of the slope stands the severe **Porta Soprana**, access to the medieval city from the Levante, built by the Genoese between 1155 and 1158 to defend against an attack

(which did not happen) by Federico Barbarossa's troops. That is why the walls of which it was the main gateway are called "Barbarossa's."

Overlooking Piazza De Ferrari, the historic building of the **Accademia Ligustica di Belle Arti**, founded in 1751, also houses its museum with a collection of artworks that have arrived by purchase or donation throughout the institution's two-decade history.

Palazzo Ducale is one of the most symbolic historical places in the city of Genova: the residence of the Doge since 1339, it is now the city's main center of cultural production.

The Cathedral of St. Lorenzo fascinates with the majesty of its black-and-white banded facade, the bell tower that dominates the historic center, and all its minute details that contribute to making the building an authentic architectural jewel. Erected around the year 1098 over an earlier fifth-sixth-century basilica and enlarged over the centuries in solemn and precious forms, the cathedral, named after St. Lorenzo the Martyr, holds the ashes of the city's patron saint St. Giovanni

Battista, which arrived in Genoa at the end of the First Crusade.

Palazzo San Giorgio is one of the most relevant and well-known historical buildings in Genova. It currently houses the headquarters of the Western Ligurian Sea Port System Authority. The palace was built between 1257 and 1260 on



Friday November 29th

2:30 pm

Tour 1

**Guided Tour of
Downtown Genova**

Approx. duration: 3 hrs

• Meet our guides in Hotel Bristol's lobby and depart on foot for a 3-hour tour of downtown Genova.

Dress code: Casual





the commission of the Capitano del Popolo Guglielmo Boccanegra, who intended in this way to create his seat for civil power, quite distinct from that of religious power, settled at the cathedral of San Lorenzo. The design of the new public palace was entrusted to Friar Oliverio, a Cistercian monk who had already designed the extension of the Molo Vecchio to the sea. From 1340 the palace became the seat of magistracies controlling port traffic, and the customs house and offices of the so-called Compere, entities in charge of managing money loans made by citizens to the municipality, were established there. In 1407, all the Compere were united under a single administration: thus, the Casa delle Compere e dei Banchi di San Giorgio was born, one of the first banking institutions established in the Italy of the Comuni. In 1451, the entire building passed to the administration of San Giorgio, taking its name. In 1903, the Palazzo was assigned to the newly established Port Authority, then called the Autonomous Consortium of the Port of Genova.

The Chiesa del Gesù is a very high expression of international Baroque in Genova. The church was finished in 1892 according to Rubens' original design dated 1622. The holy place holds absolute masterpieces, such as Peter Paul Rubens' Circumcision and the Miracle of St. Ignatius and Guido Reni's Assumption. The basilica

Sale family. In addition to the splendid 17th-century frescoes and fittings on the second floor, the palace houses the Brignole Sale's art collection, with masterpieces such as paintings by Van Dyck, Veronese's Judith, Guido Reni's St. Sebastian, Guercino's Cleopatra, Bernardo Strozzi's Cuoca, and many more.



assumed the name of Chiesa del Gesù after the great 16th-century reconstruction by the Compagnia di Gesù. The sacred building is named after Saints Ambrose and Andrew, as the original 6th-century church was dedicated to Ambrose, bishop of Milan.

Palazzo Rosso is the spectacular residence built by the Brignole





The **Rolli**. Between 1528 and 1647, the Republic of Genova became the most powerful financial centre in Europe thanks to the political skills of Admiral Andrea Doria, who formed a strong alliance with Emperor Charles V.

Genovese nobles, to show off their richness renovated their houses and built the Strada Nuova. Rich ship-owners, bankers and merchants also lived in Genova, and visiting clerics, Princes, and Sovereigns arrived there to be hosted, but the city lacked a proper royal palace in which to host them, Hence the idea of the Senate of the Republic to establish the Rolli of Genova, originally called the "Rolli of the public accommodations of Genova," i.e., the lists of the magnificent mansions of noble families that aspired to house the high personalities in transit through Genova during State visits.

The Rolli was in turn divided into "bussoli," the categories that defined their prestige dictated by the size, beauty, and importance of the palace itself. Among the bussoli suitable for the guest, it was drawn by lot which one was to welcome the illustrious guests with all the honors and burdens.

In later eras, the grand palaces hosted important travelers, actors, and celebrities, who included the Ligurian capital on their cultural, economic, or simply tourist Grand Tours.

The city's narrow streets do not allow you to see the majestic facades of the Rolli, so you must walk with

your nose to the sky to appreciate their full magnificence. Inside them are hidden rooms that take one's breath away with their richness among frescoes, works of art, and luxurious furnishings, as well as secret gardens

In 2006 as many as 42 palaces out of 114 registered in the Rolli of Genoa were listed by UNESCO

as **World Heritage Sites**. Most of them were fully restored in the 1990s. Today, many of these buildings have become home to public offices or museums but many are still privately owned.

Some of them are not open to the public but can be visited only twice a year during Rolli Days in spring and autumn.





Dinner at **Zeffirino Restaurant**
A historic restaurant affiliated with the *Chaîne des Rôtisseurs*

Address: Via XX Settembre, 20, 16121 Genova GE

The adventure of Zeffirino Belloni, founder and progenitor of the eponymous family, began in 1939. Zeffirino was born in 1918 in the Modenese countryside into a family of humble origins and was the eldest of four siblings. While still 17, he married Olga, who would remain his faithful life partner, and together they had five children. In 1939 Zeffirino was called to arms and, as an orderly for a colonel, oversaw meal preparation and discovered that he had an innate aptitude for cooking.



With the war over, Zeffirino is forced to sell the little he has and leaves with his wife, children, parents and siblings for Genova to catch a ship that will take them all to Argentina. But from Genova he will never set sail, deciding to bet on this city overlooking a splendid sea. Zeffirino takes over

a trattoria in Quinto in the city's Levante and calls it "l'Emiliana"; he offers typical cuisine of his origins and recruits all family members. The children grow up, marry, and give him grandchildren. At this point Zeffirino decides to separate from his parents and siblings, who will return to Modena, and look for a larger establishment that can provide each of his children with a dignified life; this is how he opens in the heart of the city, near the Monumental Bridge, the restaurant to which he gives the name "ZEFFIRINO."

In the 1960s he wanted a wine list that was more unique than rare for his restaurant; this eighty-kilogram hand-engraved leather card is now a true relic and is placed in plain view at the entrance to greet customers. By now the **Belloni family**, known to all as Zeffirino, is now in its fifth generation and sees the handover to grandchildren Marco, who holds the position of Manager and has impressed us deeply with his professionalism, assisted by Sabrina, Paola and Lucia; the family, in addition to continuing with the management of the Restaurant, is continually expanding with new

restaurant openings. Zeffirino's restaurant has always been synonymous with high-quality cuisine, employing selected raw materials linked to the territory and respecting seasonal offerings. In his dishes, one can recognize both his Emilian origins - with fresh pasta and stuffed pasta pulled daily by hand with a rolling pin - and the influence that Genova, his adopted city, has passed on to him through its excellent raw materials, such as freshly caught fish offered in all its variations.



Friday November 29th
7:30 pm



The restaurant is just 350 m from the Hotel Bristol and therefore will be conveniently reached on foot.

Meeting directly in the restaurant with our assistants.

Dress code: elegant with ribbons





One of the family's most important dishes (a union of Ligurian and Emilian traditions) is the first-course **Paffutelli alla Frank**, a dish dedicated by the Zeffrino family to the extraordinary singer Frank Sinatra, for whom they have had the honor of cooking for about forty years in all parts of the world. Another staple dish is the "**mandillo de Sea**," or "silk handkerchief," a hand-rolled pasta as thin as silk and topped with pesto alla Genovese.

Today the kitchen is left in the

capable hands of **Chef Dario De Spirito**, a pupil of Chef Gianpaolo Belloni Zeffrino, who has been able to make his own the knowledge transmitted to him.

Dario started back in 1984 working at the historic restaurant, then spent a few years in Paris, but his connection with the Zeffrino family is so strong that

he still is the family's trusted person and advises and contributes to all new openings of the family business: in 2015 he led the planning and opening of a new restaurant in Hamburg, known as "Favoloso," and right now he

is busy with the next openings in Monte Carlo (in May 2024) and Paris in June 2024.

Zeffrino is an Ambassador of Pesto in the world, with the famous PDO Genovese basil





Induction Ceremony at the Camogli Theater

The Theater, also called the Sociale, is one of the most important theaters in Liguria with over 400 seats between stalls and boxes, in the beautiful setting of the typical seaside village, a tourist center well known for its small harbor and colorful buildings overlooking the seaside promenade. The Camogli Theater was built at the height of the Italian dramatic era and was established at the behest of 60 local middle-class families who had made their fortune from the sea at a time when Camogli, not coincidentally referred to as "the city of a thousand white sailing ships," was one of the major shipowning powers of the time. It was inaugurated on September 30, 1876, with a staging of Giuseppe Verdi's *Ernani*. The internally sumptuous and elegant building was first renovated in 1925 by Raffaele Bruno, who had also managed the restoration of Genova's Teatro Modena in the Sampierdarena district. On this oc-

casione the barcacce, proscenium boxes, orchestra pit, and a gallery around the stalls were created to increase its capacity; the new opening took place on November 30, 1933.

After years of flourishing and qualified activity, particularly during the war when it made up for the closure of Genoese theaters, the Sociale suffered a slow decline until a nearly 20-year closure due to inability.

In 2002, the Social Theater Foundation was established, promoted by the theater owners (descendants of the historic owners), bringing together public forces (Province of Genova, Municipality of Camogli and Recco) and private forces (Association "100 Families") to bring the Social Theater structure to its full recovery and structural adjustment and the full resumption of activity.

On March 27, 2024, Camogli's Social Theater was listed as a national monument.



Saturday November 30th
10:00 am

**Induction Ceremony
at the Camogli Theater**

- The Induction ceremony, officiated by Thomas Kuhn, Bailli Délégué of Switzerland and a member of the Conseil d'Administration in Paris, will take place at the Social Theater in Camogli.
- GT buses will be arranged for transfer from the Bristol Hotel in Genova to the theater, returning at the end of the ceremony or at the end of lunch to follow for those who join.

Dress code: elegant with ribbons





Lunch At **Da Ö Vittorio Restaurant**
"Italy's historic restaurant" affiliated with the Chaîne des Rôtisseurs

via Roma 160, Recco, 16036 (GE)

At the end of the Enthronement Ceremony, our assistants will drive you from the Camogli Theater to Recco (about 3 km by GT bus) for lunch at one of Italy's "historic places," at the renowned Trattoria Da ö Vittorio Restaurant.

This restaurant is a Michelin selection and has 2 black forks.

Among various awards, with the dish "Ciuppin gioioso," the restaurant won Italy's best fish soup award at the "BrodettoFest" in Fano in 2023.

For more than a century, the Bisso family has been welcoming guests with the typical hospitality of the past and the authentic flavors of Ligurian cuisine.

Even at the beginning of the last century, it was customary to meet at Vittorio's, a country tavern with its bocce game and fresh pergola. Waiting for travelers was Marinin, Vittorio's wife, with dishes of a fla-

vor now unknown. Vittorio Bisso, and after him, his son Luigi, continued to expand the restaurant to today's complex.

Since then, four generations have succeeded each other in the restaurant, and the fifth is already promising. Now it is the turn of grandchildren Paola, Mattia, Chiara, and Federico, followed again by the ever-present twins Vittorio and Gianni (Luigi's sons); theirs is a real passion for rediscovering forgotten dishes and matching them both with typical local products and with all wines, Italian and foreign. At the base of everything, unaltered by time, is the quality: the extremely fresh fish is local, the seasonal starters are never missing, and the service is delightful.

One of the Family's historic dishes has always turned out to be the famous "Focaccia col formaggio di Recco," also recognized with the I.G.P. mark. Gianni and Vittorio



Saturday November 30th

1:00 pm

Lunch At Da Ö Vittorio Restaurant

• At the end of lunch return to Genova by GT bus.

Dress code: elegant with ribbons





say that, at one time, the focaccia was prepared with fresh cheese made from the milk of the cows from the surrounding mountain farms that had grazed the first autumn hay; a milk with a unique flavor that made the ancestor of today's focaccia particularly tasty. Another traditional dish at Da ö Vittorio is pansotto with walnut sauce, a sheet of fresh egg pasta stuffed with a filling made with

***Interesting to leaf through
the menu and wine list with
historical notes***

prebuggiun (a mixture of selected wild mixed herbs) and prescinseau (a fresh Ligurian cheese).

Despite the 27 bombings that battered Recco during World War II, the restaurant conserves inside the old pink building of its origins and the small room that was once the entrance to the trattoria. The restaurant is today divided into the large "Party Room" and smaller rooms with different

settings: the "Fireplace Room," the "Lemon Room," the frescoed "Verandina" with vaulted ceilings, and the "Garden" with its cupolas, where people once danced in the open air transported by music in the cool breeze of the beautiful Recchese summers.

Many photos on display of illustrious visitors' stops, including Elettra Marconi, President of the Republic Luigi Einaudi, Tara Gandhi, Bartali and Coppi, Tognazzi and Vianello, Gassman, Manfredi, Wanda Osiris, Dizzy Gillespie and Luigi Tenco.



Aperitif *and* Gala Dinner at the **Palazzo Ducale**

The gala dinner will be catered by Vernissage, the catering company of the renowned Da Ö Vittorio restaurant whose experience has developed over more than 150 years.

Piazza Giacomo Matteotti, 9, 16123 Genova GE

Palazzo Ducale's history began in a lucky moment in Genova's history, when the economic power of the Maritime Republic asserted itself throughout the Mediterranean, in the aftermath of the victory over Pisa in the naval battle of Meloria in 1284. The earliest forms of municipal government did not have a permanent location but had to meet in the private residences of individual members from time to time. Thus two buildings of the Doria and Fieschi families were acquired, in a strategic area in the center of the medieval city. This was the first nucleus of the Palace, which later became the residence of the doge - Ducal - in 1339 with the first doge Simon Boccanegra.

Two and a half centuries later, the Republic having been consolidated by Andrea Doria's reforms in 1528, it was decided to give the palace a sumptuous and elegant look, a symbol of the oligarchic Republic, and to this end in 1591 commissioned the architect Andrea Ceresola known as il Vannone.

The Ducale thus became a palace in Mannerist style, majestic and imposing, defended like a fortress with today's Piazza Matteotti enclosed by a 'curtain': a veritable seat of state, with representative rooms and a parade ground.

In 1777 a massive fire devastated the core, in particular the halls of the Major and Minor Council and the main façade of the Palace. The reconstruction was commissioned by the Ticino architect Simone Cantoni, to whom we also owe the spiral staircase of the same name, who reinterpreted the spaces in a neoclassical key, accentuating their solemn and majestic character.

A few years later, Napoleon's descent into Italy marked the end of the Republic, later annexed to the Kingdom of Sardinia in 1815.

Once the defensive needs no longer existed and the 'curtain' was removed, the Palace was radically transformed, becoming the seat of administrative offices and later of the Court.

In the early decades of the 20th century, there was a major restoration

directed by Orlando Grosso, who brought back the medieval traces by canceling some 17th-century interventions and restored the painted façade on Piazza De Ferrari.

Today's Ducale is the result of an impressive renovation, conducted by Giovanni Spalla starting in 1980: an intervention that has rediscovered the unity of Vannone's project, revealing its historical value and returning a piece of history to the city, with all the architectural and urbanistic wealth it has accumulated over the centuries.

Since 1992, the Palazzo Ducale has been a dynamic and prestigious cultural centre, home to the Fondazione per la Cultura, which organizes art exhibitions, major festivals, meetings, and commercial and cultural events.

Saturday November 30th

7:30 pm

**Aperitif and Gala Dinner
 at the Palazzo Ducale**

• Meet directly at the Ducal Palace
 (300 m from Hotel Bristol)

**Dress code: dinner jackets or
 tuxedo, with ribbons**





Wine Tasting and Lunch at Cantine Bisson in Sestri Levante

Contrada Pestella, 42/1 - 16039 Sestri Levante, Ge. Tel. +39 0185450884

Bisson wines were born at the beginning of 1978 when Pierluigi Lugano, a master of the art and an established sommelier, aware of the potential that he sensed was hidden in the rough wines of Ligurian farmers, decided to attempt 'the adventure' of valorizing the grapes of the Riviera Ligure del Levante. He thus started, together with his wife Wally Bisson, the Bottega del Vino in Chiavari, founding the Bisson winery. He then began buying small batches of grapes from local farmers and vinifying them in his winery. Applying modern winemaking techniques, he carries out numerous experiments to understand how to treat the local grapes. The excellent results obtained, have made it possible to 'revive' those indigenous Ligurian wines that had practically disappeared, such as 'Bianchetta Genovese' and 'Cimixià', and to create new intuitions such as 'Musaico', a red wine with a strong personality. After several years spent making wine from purchased grapes, aware that wine is born 'in the vineyard', they decided to plant their vineyards to achieve full control over the quality process of their wines. Piero attempts a new adventure: creating the first Ligurian spumante in the early 1990s. Towards

the end of the 1990s, Piero Lugano began dreaming and studying a way to refine his spumante on the seabed of the Ligurian Sea. And so began the most fascinating phase of the project, the one in which you have a blank sheet of paper in front of you, and a thousand questions to solve. A leap into the unknown, or rather into the abyss, which requires intuition, courage, and imagination. There were many challenges, both at the bureaucratic level and in the production of the wine itself. Starting with the choice of a bottle capable of resisting double pressure. And of the crown cap, what in Ligurian dialect is called 'gretta', designed in a special league capable of resisting corrosion attempts by the sea.

In 2008 his dream came true and in May 2009 he succeeded, with the help of an operating team of specialists, in submerging 11 cages containing thousands of bottles of spumante in the 'abyss', off the coast of Cala degli Inglesi, in the heart of the Protected Marine Area of Portofino, at a depth of 60 meters below sea level; There they are left to age, taking advantage of the constant temperature of 15 degrees, the penumbra, a constant pressure of 7 bars, the absence of oxygen that avoids exchanges and loss of pressure, and the currents

that cradle the bottles, keeping the sediments in agitation that enrich the spumante with fragrance and structure. On 20 July 2010, bottles were recovered from the depths of Portofino. This is how Abissi was born, and it brings with it the joy of inventing an aging method never seen before.



Sunday December 1st
Ore 12:30

**Wine Tasting and Lunch
at Cantine Bisson in Sestri
Levante**

- Meeting at the Hotel Bristol and departure by GT bus with our assistants. For those who wish to reach Sestri Levante independently, the meeting is directly at the winery.
- On arrival will be an organized visit with the winery staff, followed by a buffet aperitif and lunch served.
- After lunch, return to the Hotel Bristol.
- For those participating in this activity, it is recommended to spend the night in Genova on Sunday night or leave in the evening, considering that the return to the hotel will be no earlier than 4:30 p.m.

Dress code: elegant with ribbons





Hotel Bristol ★★★★★

Via XX Settembre, 35 - 16121 Genova, Italia

We propose, for your accommodation in Genoa, the historic Hotel Bristol, located in the city centre, a very short distance from all the chosen locations in the city. Our specialized multilingual staff will provide assistance and from here, transfers and organized tours will depart and return.

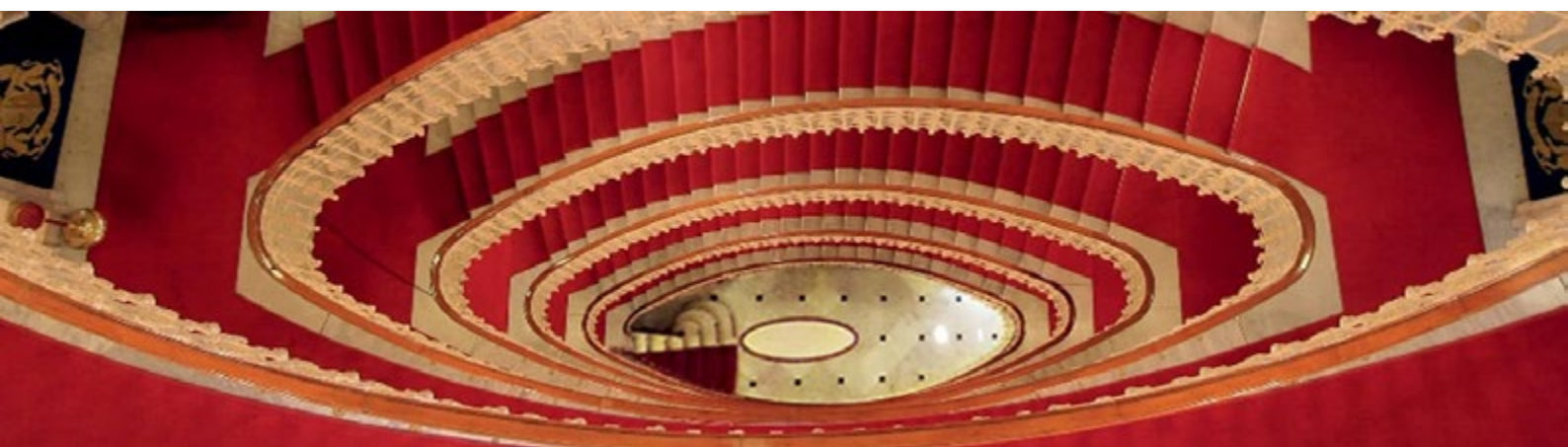
The Bristol is a luxury, 5-star hotel located in a refined Liberty-style building. Born as a hotel, since the early 20th century it has been the beating heart of the city's cultural life: in the height of the Belle Epoque, it hosted parties and banquets of high society, and today, thanks to careful restoration work, it has been restored to its former splendor and has become part of

the prestigious **Luxury Collection Duetorrihotels**. In 2023, it was included in the '**Top 25 Historic Hotels Worldwide Most Magnificent Ceilings and Domes List**'. The hotel has 133 rooms and 10 meeting rooms. Guests are offered free Wi-Fi Internet access, free Sky TV channels, and the availability of a private, secure garage with valet parking (for a fee).

The Palace

It is in via XX Settembre, right in the city centre, a stone's throw from Palazzo Ducale and Piazza de Ferrari, the Carlo Felice Theatre, and Genoa's most important museums and palaces as well as the famous Rolli.

Built-in the late 1800s and early 1900s, Via XX Settembre is a succession of elegant buildings, among





which the Bristol Palace stands out. Since its opening in 1905, the Bristol has been considered one of the city's most prestigious hotels: Genova's high society chose it as a sophisticated setting for iconic parties and as an exclusive restaurant. A fascinating location, it attracted illustrious guests such as Gabriele D'Annunzio, Luigi Pirandello, and Emperor Hirohito.

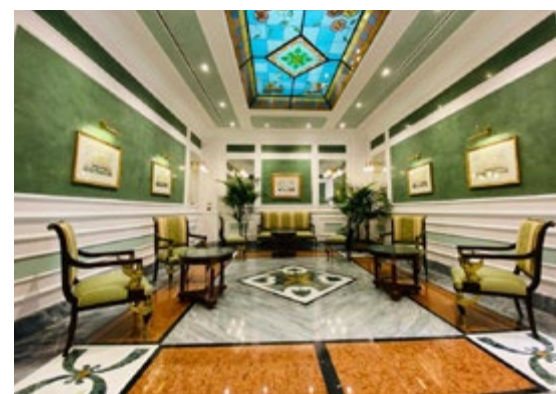
Its name did not preserve it from the reverses of history: during World War II the German command set up its headquarters there, building a secret tunnel to the port of Genova, while at the end of the conflict, the Italian Committee for the Liberation of Upper Italy made its headquarters.

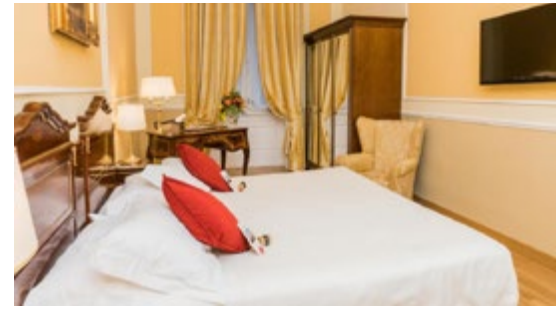
Splendidly restored, it now preserves original structures and precious furnishings. In fact, in March 2014, major renovation work was completed. Today you can admire the sumptuous Napoleon III lounges, the marble floors and walls of the banquet and conference rooms, and the original, antique

parquet flooring of the conference rooms and Giotto Restaurant, where you can dine surrounded by stucco and frescoes. The Michelangelo Room, the hotel's former reading room, has preserved the large mirror, wall appliques, and central chandelier, evidence of the luxury that enveloped the hotel's important guests, as reported in the period pictures in the Grand Bristol Hôtel de Gênes Guide, a valuable French-language volume in the Guides Illustrés Reynaud series. The Hotel is a member of "**Locali Storici d'Italia**", the cultural association sponsored by the Ministry of Cultural Heritage and Activities that aims, through cultural, tourist and editorial initiatives, to valorize and protect the oldest and most prestigious establishments-hotels, restaurants, trattorias, confectioners', pastry shops, grapperie, literary cafes that, with at least seventy years of life, have been the main characters or creators of pages in the history of Italy through the events they have been the site of

and the personalities who have frequented them.

One of the Hotel's most architecturally and culturally valuable details is the elliptical white marble staircase in pure Liberty style: when viewed from above, or from below, it offers a dizzying and aesthetically very satisfying perspective. A legend is attached to the Bristol Palace staircase that surely has a substantial basis of truth: its delicate, winding spiral is said to have inspired Alfred Hitchcock-at Bristol to film some scenes from The Thief Hunt-the film "Vertigo," known in Italy as "The Woman Who Lived Twice."





Classic Double (20 sqm)

room with city view equipped with 2 twin beds or a queen bed and a desk with laptop plugs. It offers all Bristol amenities* and free WIFI.



Superior Double (minimum 24 sqm)

Spacious room with city view equipped with 2 twin beds or a queen or king bed, an armchair, and a desk with laptop plugs.

In addition to the basic Bristol amenities*, it offers tea and coffee-making facilities with a kettle, bathrobes, and complimentary bottled water, replenished daily, and a luxury 'Culti' bathroom courtesy set.

* All rooms have been recently renovated and offer the following basic Bristol amenities:

- Free fiber Wi-Fi internet connection
- Minibar
- Safe
- Led TV with foreign satellite channels
- Telephone
- Individually controlled air conditioning and heating
- Afternoon turn-down service,
- Private bathroom
- Hair dryer
- Slippers
- Bathroom amenities

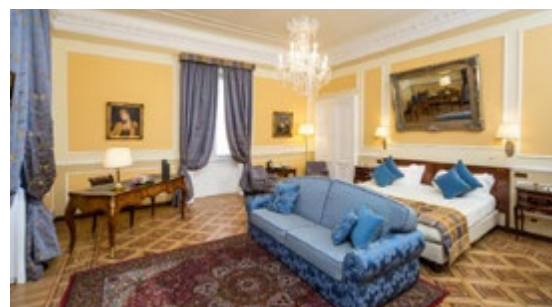




Deluxe Double (minimum 30 sqm)

Elegant and stylish room with antique furniture, equipped with 2 twin beds or queen or king bed, armchair, small table, and desk with laptop plugs.

In addition to the basic Bristol amenities*, it offers tea and coffee-making facilities with a kettle, bathrobes, and complimentary bottled water, replenished daily, and a luxury 'Culti' bathroom courtesy set.



Junior Suite (minimo 40 mq)

Large open space with fine antique furniture, equipped with 2 separate beds and sofa bed or double bed and sofa bed, an armchair, a desk with laptop plugs, and a small table. It has a bay window overlooking Via XX Settembre or an open balcony overlooking Via XX Settembre. It can accommodate 1 to 4 persons (with supplement). Some rooms boast a Jacuzzi bathtub.

In addition to the basic Bristol amenities*, it offers tea and coffee-making facilities with a kettle, bathrobes, and complimentary bottled water, replenished daily, and a luxury 'Culti' bathroom courtesy set.

* All rooms have been recently renovated and offer the following basic Bristol amenities:

- Free fiber Wi-Fi internet connection
- Telephone
- Private bathroom
- Minibar
- Individually controlled air conditioning and heating
- Hair dryer
- Safe
- Afternoon turn-down service,
- Slippers
- Led TV with foreign satellite channels
- Bathroom amenities





Name*..... Last name*

gender: M F date of birth*..... Place*

Address*..... Zip*.....

City*..... Country.....

In case you need the invoice addressed to a company, please also fill in the next two fields:

Business Name..... VAT N.

Type of identification document..... Number

Expiry date..... Nationality

Telephone..... E-mail*.....

Chaîne rank*..... Bailliage*.....

spoken languages: Italian English German French Other

Language level**

Personal dietary restrictions***.....

I wish to be inducted/upgraded to the rank of

Baillage.....

Guest:

Name*..... Last name*

gender: M F date of birth*..... Place*

Address*..... Zip*.....

City*..... Country*

Telephone..... E-mail*.....

Chaîne rank*..... Bailliage*.....

spoken languages: Italian English German French Other

Language level**

Personal dietary restrictions***.....

NOTES

Data marked with * are required. The others are optional for registration but should be notified during the check-in at the hotel, along with the presentation of a valid identity document.

** Please, write down your allergies, intolerance or dietary restrictions or any special request.

*** Please, write for each language your level of knowledge from 0 to 10.

0 for languages you do not know at all and 10 for your native language.





Events

		PER OSPITE	NUMERO OSPITI	TOTALE
	Individual registration fee <i>compulsory for all participants except under 16 y.o.</i>	€ 40,00		
Friday November 29th 2024	PM Tour – Guided walking tour in the Centre of Genova	€ 35,00		
	Dinner at Zeffirino restaurant	€ 140,00		
Saturday November 30th 2024	Return transfer Hotel Bristol-Camogli and viceversa return at the hotel after the ceremony or after lunch depending on the chosen programme	€ 30,00		
	Induction Ceremony at the Camogli Theatre <i>Accessible upon registration and payment of the individual registration fee (line 1) required for all participants or spectators</i>			
	Lunch at Da Ö Vittorio Restaurant	€ 70,00		
	Aperitif and Gala Dinner at the Doge's Palace of Genova	€ 280,00		
Sunday December 1st 2024	Tour with Visit, Wine Tasting and Lunch at the Bisson Wine Cellars in Sestri Levante – including return transfer by GT bus	€ 135,00		
	Visit, Wine Tasting and Lunch at the Bisson Cellars in Sestri Levante (independent transfers)	€ 100,00		

Note:

Events total €: _____

Hotel Accomodation

Please contact clementson T.O. For rates for different room types, extras, or extended stays.

The rates below are guaranteed, subject to availability, until 15 september 2024 and are valid for a minimum stay of 2 nights. Beyond this date, rates must be verified with Clementson T.O.

Hotel Bristol*****

Address: Via XX Settembre, 35 - 16121 Genova

Rates for overnight stay and breakfast	CHECK-IN (date)	CHECK-OUT (date)	PER room per night DUS = single use (1 pax) DBL = double use (2 pax)	N. ROOMS N. NIGHTS (min. two nights)	TOTAL overnight stay
Classic Double Room <input type="checkbox"/> 2 twin beds <input type="checkbox"/> 1 king bed			<input type="checkbox"/> DUS (1 pax) €1.199,00	n. rooms:	€:
			<input type="checkbox"/> DBL (2 pax) €2.219,00	n. nights:	
Superior Double Room			<input type="checkbox"/> DUS (1 pax) €2.249,00	n. rooms:	€:
			<input type="checkbox"/> DBL (2 pax) €2.269,00	n. nights:	
Deluxe Double Room price upon request			<input type="checkbox"/> DUS (1 pax)	n. rooms:	€:
			<input type="checkbox"/> DBL (2 pax)	n. nights:	
Other Typology Contact Clementson			<input type="checkbox"/> DUS (1 pax)	n. rooms:	€:
			<input type="checkbox"/> DBL (2 pax)	n. nights:	

Notes:

Hotel total €: _____

Notes on the rates:

Rates are valid for a minimum stay of 2 nights and bookings made until 15 September 2024.

The above rates DO NOT include City tax (€5,00 per person per day starting from 14 years of age) not included in the hotel rate and to be paid at the hotel together with any other extras.

The above room rates will also be applied, subject to availability, on the 3 days before and 3 days after the event. For further extensions, please check the rate with Clementson T.O.





Private Transfers from Cristoforo Colombo Airport / Genoa Railway Station to Hotel Bristol and Vice Versa

Transfer con meet & greet in sala arrivi o nella hall dell'hotel con autista con cartello.

Arrival

Transfer from:	<input type="checkbox"/> GOA Airport to Hotel Bristol <input type="checkbox"/> Genova railway Station to Hotel Bristol	n. PAX:
date:	<input type="checkbox"/> 1-3 PAX with max. 3 pieces of luggage: Car from Arrivals Terminal to Hotel Bristol Rate = €. 75,00 per car	
Flight/Train no.	<input type="checkbox"/> 4-6 PAX with max. 6 pieces of luggage: Minivan from Arrivals Terminal to Hotel Bristol Rate = €. 95,00 per minivan	
Arrival Flight/Train at	<input type="checkbox"/> Night supplement from 22:00 to 06:59 = €. 20,00 per vehicle	

Notes:

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Tot. €: _____

Departure

Transfer from:	<input type="checkbox"/> From Hotel Bristol to GOA Airport <input type="checkbox"/> From Hotel Bristol to Genova railway Station	n. PAX:
date:	<input type="checkbox"/> 1-3 PAX with max. 3 pieces of luggage: Car from Hotel Bristol to Arrivals Terminal Rate = €. 75,00 per car	
Flight/Train no.	<input type="checkbox"/> 4-6 PAX with max. 6 pieces of luggage: Minivan from Hotel Bristol to Arrivals Terminal Rate = €. 95,00 per minivan	
Arrival Flight/Train at	<input type="checkbox"/> Night supplement from 22:00 to 06:59 = €. 20,00 per vehicle	

Notes:

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Tot. €: _____

Transfers Total €: _____

Grand Total €: _____





Information pursuant to Article 13 of European Regulation 2016/679

Personal data communicated to the Data Controller will be treated with correctness and transparency for lawful purposes and protecting the privacy and rights of the customer in compliance with the Community legislation on the protection of personal data (EU Regulation 2016/679). The treatments will be carried out with the following purposes and methods:

1. Data controller

In accordance with the privacy legislation in force (Art.13 of European Regulation 2016/679 "GDPR"), the Data Controller is the company Clementson Travel Office s.r.l., Castello 5313, 30122 Venezia, email: info@clementson.it (for the correspondence regarding the data processing, please, write as object of the email: PRIVACY REQUEST).

2. Type of data processed

The Data Controller will process the personal data communicated by the Customer (name, surname, address, citizenship, date and place of birth, social security number, identity document, email, phone/mobile number, payment data) in the pre-contractual and contractual context for the purposes indicated in this statement. There is the possibility, in specific cases (eg following a request for cancellation of a trip sent by the Customer) that the Data Controller needs to process sensitive and/or particular data (eg medical certifications).

3. Purposes and lawful basis of processing

The data are processed by the Data Controller for the following purposes:

- to allow the Data Controller to respond to any requests for information and/or estimation sent by the Customer in the pre-contractual premises (legal basis: execution of the contract for which the Data Subject is a party);
- to allow the Data Controller to process a request for the booking/purchase of a service from the Customer and all related and consequent activities (legal basis: execution of the contract for which the Data Subject is a party);
- to allow the Data Controller to comply with legal and accounting obligations (legal basis: compliance with legal obligations);
- subject to specific and distinct consent given by the Customer to allow the Data Controller to send him periodically his newsletter (legal basis: consent of the Data Subject party)

4. Type of data processed

The data that will be processed are those described under Section 2, including data strictly necessary for the purposes indicated in the previous section.

5. Data recipient and eventual categories of data recipients

Data communicated by the customer will be accessible to: employees and collaborators of the Controller; companies (airlines, railway companies, shipping companies, photographic agencies, events agencies, etc.) with commercial relations relating to the Controller activity; Competent administrative offices; Companies in charge of providing assistance to the information systems of the Data Controller (computer network, website, etc.); professional firms providing for the fulfillment of obligations in administrative, accounting, tax, legal, etc. on behalf of the Data Controller;

The list of the aforementioned subjects, who will be identified as external processors, will be updated constantly by the Data Controller and will be made available to any Data Subject requesting.

The data listed at point 2 will not be disseminated and will be treated with organizational and logical methods related to the aforementioned purposes.

6. Methods of data processing.

The processing of data by the competent corporate structures will take place through appropriate tools to ensure security and confidentiality and can be carried out, as well as with analogical tools, also through automated tools (both IT and telematics tools) to store, manage and transmit data themselves.

The treatment and storage of personal data will be carried out on servers located within the EU, in the headquarters of the Data Controller and/or third-party companies in charge and no transfer will be made of them outside the European Union.

7. Data retention policy

Personal data communicated by the customer, object of treatment for the above purposes, will be retained until the end of the pre-contractual negotiations and, in case of good end of the aforementioned negotiations, for the duration of the contract and, afterwards, for the duration of 10 years as required by the Civil Code on the conservation of correspondence and by the law on the conservation of fiscal documents.

In case of assent given by the Customer, his e-mail address will be retained for the purposes described in point 3c) for the period of 60 months in order to allow the Data Controller to send the Client communications relating to the initiatives / activities he organizes.

8. Rights of data subjects

In its quality of Subject, the Customer has the possibility to exercise specific rights:

- to access personal data concerning him or her (once he/she has received confirmation that his/her data are subjected to treatment by the Data Controller);
- of rectification and integration of data pertaining to him or her;
- to obtain the erasure of the data pertaining to him or her;
- to obtain the processing treatment restriction of the data pertaining to him or her;
- to receive the data communicated to the Data Controller in a structured format of common use, so that they can be sent to another Data Controller;
- to object to the processing of his/her personal data if there are reasons related to his personal circumstances;
- not to be subjected to an automated decision-making process, including profiling, which produces legal effects concerning him/her;
- to obtain communication in the event that his/her data are subject to a serious violation;
- to withdraw the consent at any time;
- to lodge a complaint with a supervisory authority (Data Protection Authority).

The above rights can be exercised by sending a request without a formal procedure to the Data Controller at the address reported in Art.1.

9. Nature of providing data and consequences of refusing to answer.

The communication of data for the above purposes is necessary and mandatory; in fact, in the absence of the aforementioned data, it will not be possible to proceed with the provision of the services described in points 3a) and 3b).

The consent to the use of the email for the period of 60 months is optional. The Customer can therefore decide not to give such consent or to revoke the consent given, according to the procedures set out in point 8i), without prejudice to the lawfulness of the treatment based on the consent given prior to the revocation.

I declare I have received information pursuant to Art. 13 of European Regulation 2016/679 by CLEMENTSON T.O. s.r.l.

Name & Surname: _____

Signature: _____

Name & Surname: _____

Signature: _____

I consent to the sending of the Chaîne des Rôtisseurs newsletter on the terms described in the information notice.

Signature: _____

Signature: _____ Date ____/____/____

The signature of each participant is required





Payment

Before making the payment, the availability of hotels, restaurants, and tours must be verified; to this end, you must first send, by fax or e-mail, the registration form to Clementson Travel Office at the addresses indicated below.

Once the confirmation of availability by the agency has been received, it must follow the total payment by the participants within the following 3 working days, otherwise, the priority assigned to the reservation will be lost.

The registration form, completed in its entirety and signed and, to follow (after receiving from Clementson confirmation of availability), the copy of the bank transfer made, must be sent to

info@clementson.it or by fax to +39 041 5231203, reporting in the subject of the message: **56° Grand Chapitre d'Italie - Genova 2024.**

The payment must be made exclusively by bank transfer to the following bank account, clearly indicating the reference to the participant:

IBAN: IT90 C030 6902 1171 0000 0060 490

BIC: BCITITMM

Recipient: CLEMENTSON TRAVEL OFFICE S.R.L.
Bank: Banca Intesa San Paolo - Filiale di VENEZIA - SESTIERE SAN MARCO, 4216

Motive: "56° Grand Chapitre d'Italie - Genova 2024 + Participant's name"

N.B. All bank charges relating to the transfer (both those of the payer and those of the beneficiary) are borne by the payer and therefore the amount of the transfer must be net of expenses.

General Terms and Conditions

Registration will close **on 12TH of October, 2024.** If the maximum numbers have not been reached at this date, Clementson may decide, at its discretion, whether or not to accept further bookings. All rates indicated in this form and in the annexes may be updated, even without notice by the organization, for any changes to the VAT rates or taxes in force or finally for the possible introduction of new taxes provided for by law.

Upon receipt of the full payment of the services booked for each participant, the reservation will be confirmed.

In the event of adverse weather conditions and exceptional events or organizational needs, Clementson may modify the program at its sole discretion.

The restaurants and locations indicated in the program are subject to change depending on events or causes of force majeure or the failure to reach the minimum numbers required.

The tailor-made travel package proposed by Clementson Travel Office s.r.l. **DOES NOT** include any travel cancellation or medical- luggage insurance. The taking out of any insurance policy to cover the trip is at the buyer's discretion but is strongly recommended.

The insurance can be taken out directly by the customer at the time of booking, through a trusted insurance company. The policy must be signed by the customer at the same time as the reservation payment, in any case, in the time provided by the company.

In case of cancellation, the conditions set out in the following points will therefore be applied. In case of total cancellation of participation in the event, the organization will retain the registration fee for each participant as a secretarial fee in addition to any penalties provided for in the following articles and any bank charges for reimbursement. In case of cancellation, it will always be possible, on the part of the waiver, to assign the reservation to another member and then make a name change without any extra.

Conditions applicable for restaurants and caterings

- No penalty will be applied for any cancellations of lunches and dinners made by the 15th of September 2024 (except for the registration fee as indicated in the general conditions for total cancellations),
- for those made from the 16th of September to the 01 October 2024 a penalty of 30% is established;
- for those made from the 13th of October to the 7th of November 2024 a penalty of 50% is established;
- for those made from the 8th of November 2024, a penalty of 100% is established.

Excursions Terms and Conditions

There is a minimum and sometimes a maximum number of participants for the various excursions.

Failure to meet the minimum number of participants, or in case of adverse weather conditions, force majeure, and unforeseen events, can cause the cancellation of one or more excursions; the organization will provide alternative proposals at its own discretion or refund the excursion.

The cancellation fee for all tours is:

- 50% for cancellations received between the 1st of October 2024 and the 12th of October 2024
- 80% for cancellations received between the 13th of October 2024 and the 31st of October 2024
- 100% from 1st of November 2024

Tour times may be subject to change depending on the division into language groups. Bilingual tours may be conducted.





Hotel Terms and Conditions

Hotel reservations will be confirmed only upon receipt of payment corresponding to the entire cost of the stay.

Cancellation policy for Hotel Bristol:

- Free cancellation up to 40 days before arrival;
- For cancellations/reductions made from 39 up to 30 days before arrival, there is a 20% penalty
- For cancellations/reductions from 29 to 20 days before arrival, a 50% penalty is applied
- For cancellations/reductions made from 19 to 8 days before arrival, there is a penalty of 80%
- From 7 days before arrival, a 100% penalty will be applied

The rates shown are valid for stays of a minimum 2 consecutive nights from the 29th of November 2024 and for bookings made by the 15th of September 2024 ("early bookings"); requests arriving after this date and those for rooms of higher type or extensions of stay beyond 3 days before and/or after the event will be evaluated and quoted individually according to hotel availability.

All prices include VAT.

The room rate includes breakfast at the hotel as well as 10% VAT.

Any extras (parking, telephone, mini-bar, restaurant, laundry,) are charged to the participant and must be paid directly at the hotel at check-out.

Prices do NOT include the city tax to be paid at the check-out by each customer.

Information to the Guests

For any information, reservations, and any further request for services that are not included in the program described (arrival or departure dates different from those planned and extra services), please write to info@clementson.it or fax number: +39 041 5231203 always reporting in the subject of the message "56° Grand Chapitre d'Italia - Genova 2024".



info@clementson.it > send mail

T: +39 041 5200466 • F: +39 041 5231203

By signing this document, I acknowledge and accept the conditions written above and expressly authorize the taking, modification, recording, and scanning of photographs, which represent me. I authorize the reproduction, dissemination, and publication, by any means and on any medium (paper, electronic,), of one or more photographs that represent me in the strictly established contexts below:

- Online publication on the website of the Chaîne des Rôtisseurs or the socials of this association,
- Illustration of press articles,
- Any external communication (brochures, presentations...) and internal (newsletter, e-news...) related to the Chaîne des Rôtisseurs. This authorization is given without a time limit. It is recognized that everyone has an exclusive right to his own image and the use that is made of it. In addition, I must point out that in the absence of my consent under this authorization, my image will not be subject to any modification, use, or circulation. Following the acceptance of my participation, I take note of the conditions relating to my participation, and that is I accept:
 - The use and dissemination of my image by Clementson T.O. and Chaîne des Rôtisseurs;
 - The cancellation and refund procedure as confirmed in the registration form.

Name & Surname: _____

Name & Surname: _____

Signature: _____

Signature: _____

Signature by each participant is required Date ____/____/____

Signature by each participant is required Date ____/____/____



Programme

click on the title to go to the event page



Friday
November
29th

Guided Tour in the Centre of Genova
Dinner at Zeffirino Restaurant



Saturday
November
30th

Induction Ceremony at Camogli Theatre
Lunch at Ö Vittorio Restaurant
Aperitif and Gala Dinner at Palazzo Ducale



Sunday
December
1st

Tour with Visit, Wine Tasting and Lunch at the Bisson Wine Cellars in Sestri Levante