



ICCO

ITALIAN CHAMBER of COMMERCE
of ONTARIO

2018

Unico Primo

PENTOLA d'ORO



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Thank You for Attending the ICCO Unico Primo Pentola d'Oro Awards Gala

November 16, 2018

On behalf of the City of Vaughan, I am pleased to extend greetings to everyone attending the ICCO Unico Primo Pentola d'Oro Awards Gala.

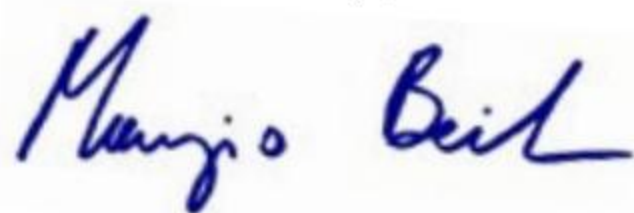
This annual event brings the business community together to celebrate the Italian food and beverage industry in Ontario. It is an occasion to recognize the contribution of many individuals whose culinary passion fuels innovation and advancement in the sector. I commend the Italian Chamber of Commerce of Ontario and Unico Primo for continuing to create opportunities for investment and cultural relations between Canada and Italy.

As a growing municipality, we value the role our small businesses play in helping to move our city forward - they are the foundation of our success and strong economy. Our diversity is at the core of our vibrant civic life. We are proud to have a thriving and growing Italian community, and we appreciate their many contributions to Vaughan.

It is important to celebrate the achievements of individuals and organizations who are working to make a difference and improve our quality of life. I want to express my gratitude to the Italian Chamber of Commerce of Ontario and offer my congratulations to tonight's honourees.

Please accept my best wishes for a successful and enjoyable event.

Yours sincerely,



Hon. Maurizio Bevilacqua, P.C.
Mayor



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MESSAGE FROM ICCO PRESIDENTS

Distinguished Guests:

As Co-Presidents of the Italian Chamber of Commerce of Ontario (ICCO), it is with great pleasure that we welcome you to the 6th edition of the Pentola D'Oro Awards.

We come together tonight to recognize the creativity and vision of those who have promoted and contributed to the Italian "Culinary" lifestyle in Canada. The Pentola D'Oro Gala is the perfect way to sum up our week-long event "CentItalia: Gusto Cultura!", promoting authentic Italian food.

We are honoured to have OSCAR FARINETTI, founder of EATALY and creator of FICO Eataly World as our special guest of the evening. FICO - Italian Farming Factory - is the world's biggest food park with over one kilometer of shops, big brands and livestock, located in Bologna. It is an exclusive opportunity to meet someone who is known worldwide for exporting excellent food from Italy.

Every year, Pentola D'Oro brings together the food and beverage industry leaders to recognize companies and individuals for their outstanding achievements.

We congratulate this year's recipients of the Pentola d'Oro Awards, Pusateri's Fine Foods, Nella Cutlery & Food Equipment Inc., Aria Ristorante, Pizzeria Via Mercanti, Masi Agricola SpA. Their innovation, excellence, and creativity have advanced the industry in Ontario.

We thank our fellow ICCO board members for their dedication, the ICCO team for their mighty effort in organizing this event and our Executive Director, Mr. Corrado Paina, for his dedication and leadership.

We especially thank our event sponsors and everyone in attendance this evening. Your support is greatly appreciated and we truly hope that you enjoy this evening.

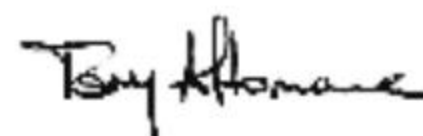
Thank you once again.

Sincerely,



Pat Pelliccione

President



Tony Altomare

President



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CORRADO PAINA

UNICO PRIMO
PENTOLA DORO 2018

ICCO Executive Director



I am a privileged one. Like many, I have been a witness to the relationships between Canada and Italy. But nothing can compare to the last few years. In this growing trade exchange, the food and wine industry is becoming more and more florid; an expression of business growth and cultural enhancement.

Food has become a symbol of style, a life choice.

Italian food even more so.

We are what we eat. CentItalia is not about confrontation as to who has the better food or a blind competition to establish some sort of nationalistic supremacy. Pentola d'oro, the last day of CentItalia, is a recognition of a philosophy. Of a life choice.

CentItalia is the airport where Michelin star chefs, great pastry masters, importers, journalists and wine experts come and go. A hub where all the trends meet, where ideas and brave gastronomic inventions take off from the runaway of Pentola d'oro.

To drive the best carrier tonight is the guru of food, the brilliant creator of Eataly and nowadays of Fico, the food world of biodiversity: Oscar Farinetti. To control the traffic is Domenic Primucci, the king of pizza, the Toronto voice, the man who is continuing with his brother the legacy initiated by Sam Primucci, the father.

And on stage two, great contributors to the Toronto food scene over the past few years. They will share the glory with two generals of the food army: Franco Prevedello and Robert Martella.

Tonight the lights will be turned on for:

Pusateri's Fine Foods

Nella Cutlery & Food Equipment Inc.

Aria Ristorante

Pizzeria Via Mercanti

Masi Agricola SpA

The festa would have not been a real festa without three regions from Italy; three protagonists of the history of the country and of the history of the table: Tuscany, Emilia Romagna and Calabria.

Thank you to all of this year's sponsors, our members, our clients and all the professionals that give meaning to our daily work and help make ICCO the voice for Italy-Canada businesses.

A handwritten signature in black ink, appearing to be 'CP' or similar initials.

Buon appetito!

Corrado Paina

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JOHN PORCO

COO, Unico Inc. & Primo Foods



“On behalf of Unico and Primo we offer our sincere congratulations.”

Unico and Primo are extremely honoured and proud to be sponsors of the 6th Annual 2018 Pentola D’Oro Awards.

We are here this evening to recognize the outstanding business achievements of Italian Canadian companies and individuals in the Italian food and beverage industry. The Pentola D’Oro exemplifies the importance of food within Italian culture. Unico and Primo are two of Canada’s oldest and most iconic Italian food companies, with a long, storied history.

Our original owners set out to provide Italian Canadians, and many new immigrants and their families, with products that they were accustomed to back in Italy. Our current owners, Henry and John Iacobelli and their family, along with all our employees, are continuing the tradition, always guided by, and driven to provide only the highest quality and innovative products.

As Canadian market leaders in the categories and segments we compete in, Unico and Primo products can be found in stores from coast to coast. With the current Global Economic Trade uncertainties, we believe we must collectively increase our support of all Canadian Italian Food Companies and businesses.

At Unico and Primo we feel that we must continue to instill the culture of Italian food and also communicate the passion and quality it provides our families at every meal occasion, whether at special festive gatherings, or in our everyday lives.

The Pentola D’Oro is a night to pay tribute to the Canadian Italian food industry as it comes together to celebrate our successes and quite simply, to just enjoy each other’s company.

This year’s award recipients have all made tremendous contributions to the Italian food and beverage industry in Canada and truly exemplify the spirit of this event.

On behalf of Unico and Primo we offer our sincere congratulations.

A handwritten signature in dark ink that reads "John Porco". The signature is written in a cursive style.

John Porco
COO, Unico Inc. & Primo Foods

Interview With OSCAR FARINETTI

This is an “espresso” interview, no longer than it takes to have a coffee. Oscar Farinetti, the brilliant creator of Eataly, FICO and much more, with his signature style and acuity, takes us for a voyage across the world that convenes at the table, eating poorly and wasting food.

However, Farinetti also tells us of a world that is changing and sits at the table with a love for food and the sharing of it.

1. Of all the philosophy that you preached: local food, seasonal food, slow food, nutrition with health benefits, of all your teachings, what caught on? Has the public learned to eat?

Yes, more and more. Let's say that all the values mentioned are gaining ground. In particular, the relationship between food and health.

2. Who eats poorly in the world? Could you describe to us who eats poorly?

826 million people do not have enough food. One billion people are overweight or obese; nearly two billion people eat unhealthily. The remaining (about 40%)

eat consciously. It is a growing number. We must educate better and more. And then we must resolve the hunger in the world. It is a paradox that we produce food for 12 billion people (60% more than what is needed) and there are still people famished.

3. There is the preconceived notion that a certain type of food (for example, organic food) is inevitably tied to one's income, in that those who do not have money cannot afford such types of food. Is this true?

No, it is not true. There are organic products which are inexpensive. And it is enough to allocate more of the budget to food by cutting money spent on unnecessary things.

4. Do people living in poverty eat poorly because of poverty, or because they are uneducated about nutrition?

For both reasons. We must aspire to a world where even one who is born without financial means has access to knowledge and development opportunities. It is not about rules. It is about prevailing human values. More trust and solidarity.

5. Why do people eat better in Italy? Actually, how do you eat in Italy?

Italy offers the greatest variety of raw materials. In addition, Italian cuisine was born in homes rather than in restaurants. Thus, it is more digestible. Yes, in Italy people eat better...unfortunately not every Italian is aware. .

6. Yesterday Eataly, today FICO...can we say that the future belongs to FICO?

No. Tomorrow is made up of many Eataly stores around the world...and one FICO, one only, for each relevant country.

7. And what is FICO as opposed to Eataly? What are Eataly and FICO?

Eataly is the combination of three activities: marketplace, restaurant and teaching. FICO consists of five activities: in addition to the previous three and of precedence, are agriculture and transformation. FICO was born to demonstrate that food stems from the ground and that the way in which it is processed is crucial. If Eataly is a museum, FICO is a much bigger museum with artists performing live.



8. Eataly will open in Toronto soon; is there FICO in Farinetti's plan?

Meanwhile, we are working to make Eataly a great success. If it will be so, there will be room for one FICO...where though? Hmm, in a place that is accessible to all Canadians.

9. Second last question: what does Canada represent to you? And how important are Toronto, Montreal and Vancouver in the global culinary scene?

Canada is the Switzerland of North American. I like your country very much, a country with at least three different cultures well amalgamated...and Canadians love Italy, Italians and particularly Italian food. There is a lot of "Italian sounding" in Canada. We must explain the differences well. The true food, with its regional variations, will be appreciated.

10. Where will you go next?

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PUSATERI'S FINE FOODS

Stepping into Pusateri's Fine Foods, you might not want to leave. This is because you're always guaranteed a unique shopping experience in a warm and welcoming environment. Rather than being a chore you have to contend with, grocery shopping is transformed into a delightful task. The centrality of food in everyday life comes to the fore as does its symbolism of nourishment, nurturing and endless adventure.

Synonymous with quality and tradition, Pusateri's is constantly reinventing itself by offering a superb and highly-coveted selection of products, fresh produce and delicious meals to suit a variety of lifestyles and preferences. Mr. Frank Luchetta, the president, CEO and co-owner of the company, captures the essence of the storied brand perfectly, "We shop the world, so you can shop here." Ms. Ida Pusateri, the co-owner adds, "It's the best of the best all under one roof."

Pusateri's was established in 1963 by Ms. Pusateri's late husband, Cosimo Pusateri's family. 'Pusateri's Supermarket', was located in Little Italy at St. Clair Ave. W. and Northcliffe Blvd. Beloved by the local community, it quickly became known as the best place

to buy fresh groceries and excellent cuts of meat and cheese until it relocated to the current flagship location. Cosimo's vision was to create a world-class emporium, so the company was rebranded to 'Pusateri's Fine Foods' in 1986.

Today, there are four locations: the flagship store at 1539 Avenue Road; 57 Yorkville Ave.; 2901 Bayview Ave.; and 240 Leighland Ave. in Oakville, Ont. Pusateri's can also be found at Saks Fifth Avenue: Sherway Gardens (25 The West Mall) and the Eaton Centre (176 Yonge Street) in their food hall concepts.

Innovative and revolutionary, the company has always been forward-thinking and introduced Toronto to a variety of delicacies, ranging from fine Italian imports, Spanish Iberico ham, caviar from the Caspian Sea and Godiva chocolate from Belgium.

Long before a variety of products and freshly-prepared foods became the norm in grocery stores, Pusateri's had set the standard by introducing them, in addition to in-store sushi bars and olive oil tasting bars. Also, their catering division continues to be a source of wonderment for its many satisfied clientele.

Referred to as a 'destination store', it has a long history of attracting regular shoppers from cities such as Hamilton and Windsor, Ont. and even foreign tourists and industry professionals visiting Toronto.

The company's buying team works tirelessly to source highly-coveted products and continuously introduces new and exciting items to their affluent and educated consumers. As Paolo Pusateri, the manager of process improvement and optimization confirms, the company has always been committed to delivering an impeccable shopping experience to their customers, who are referred to and treated as 'guests'.

A few examples Mr. Pusateri offers of recent additions are the following: Joselito Spanish hams and cured meats, a market leading and exclusive product in Ontario; Ruscello black lemon Gouda cheese; an in-house creation of raw vegan salad bowls; and get ready for it, fresh from Italy: peach bellini Scarpato panettone!

As Ms. Pusateri reflects on the career she's led, sincerity emanates from her voice. "Being able to touch so many people and families who have relied on



IDA PUSATERI

Co-owner
Pusateri's Fine Foods



FRANK LUCHETTA

President, CEO and co-owner
Pusateri's Fine Foods

us for their everyday needs is something we truly value. Creating those bonds is important.”

Similarly, Mr. Pusateri expresses his gratitude toward the company’s employees. “All of this is made possible by the dedicated people we have – some of whom have been with us for more than 25 years. We appreciate their loyalty and commitment to our vision.”

Ms. Pusateri also recognizes the pivotal role her children play in the company’s business and how their skills, creativity and vision have strengthened the brand and taken it to new heights: Sam Pusateri, VP, operations; Rosanna Pusateri, visual merchandiser; and Paolo Pusateri.

With so much to be proud of, Mr. Luchetta and Ms. Pusateri’s reaction to winning this year’s ‘Jan K. Overweel Ltd. Pentola D’Oro Award’, which shines a spotlight on a Canadian company

or individual who has excelled in the whole food and beverage industry – from farming to food production, packaging, retail and distribution, is one of elation. “We’re very honoured and it’s amazing to be put in this category. It’s rewarding for us as a family, because now the third-generation is involved. Our heritage is extremely important to us, so we don’t regard what we do as a job. Rather, it’s our life and we embrace it wholeheartedly,” expresses Ms. Pusateri on behalf of both of them.

As they look toward the future, a positive outlook is palpable. “We’re extremely excited about continuing to service our guests. Over the past three years, we’ve doubled in size, so we’d like to keep the energy going,” Mr. Luchetta states. “We’re also looking forward to growing our market share and continuing to build the brand as a coveted household name; e-commerce will be part of that,” Mr. Pusateri adds.



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ROB NELLA

As with all successful enterprises, there's always a lot of work that takes place in the background. This is especially true in the food services industry, as a lot of the magic happens behind the scenes. In fact, that's where the cutting-edge company, Nella Cutlery plays an instrumental role.

Established in 1952, Nella Cutlery has developed a solid reputation for being a leader in professional restaurant equipment and supplies. The company enjoys widespread name recognition and is known to source stellar and innovative products in a variety of categories, such as bakeware, bartending supplies, commercial ovens, commercial ranges, food preparation equipment, refrigeration equipment and much more.

Nella Cutlery prides itself on providing a number of highly sought-after services, including professional installations, custom fabrications, a weekly or bi-weekly knife exchange and sharpening services. Rob Nella is the president of Nella Group and no one gets as sharper than he does. "We're completely committed to our entire customer base and we truly value the relationships we've

built with our clients – many of which are generational. There's a history there and we're accountable to them," he asserts.

In addition to being distinguished by service excellence, Nella Cutlery seeks to meet the needs of its clients at its two locations: Nella Cutlery & Food Equipment Inc., which is located at 1255 Fewster Drive in Mississauga, Ont. and Nella Cucina, which can be found at 876 Bathurst St. in Toronto. According to Nella, Nella Cutlery's greatest strength is its people. "We've had people who've been with us since our inception; they're completely dedicated and they share our values."

Similarly, both established and new clients continuously gravitate toward Nella Cutlery and it's always responsive to their concerns. Essentially, the company's fully cognizant of the fact that starting a business is a costly undertaking, so in order to ease the overwhelming pressure, it offers restaurant equipment financing and leasing. The company's dedicated leasing advisors are committed to creating tailor-made financing plans with budding entrepreneurs in face-to-face consultations. Indeed, thousands of

restaurants, hotels, coffee shops and caterers have relied on this assistance and have subsequently thrived.

By equipping his clients with the right products and the most optimal solutions, contributing to the success of countless businesses has been fulfilling. Indeed, one of the most meaningful aspects of Nella's job has been witnessing the growth of his clients' businesses. "We've seen small 'mom and pop' places grow into national companies and it's been an honour for us to be there at the genesis."

Acknowledging that the food services industry can be a hectic and demanding environment, Nella Cutlery has developed a reputation for not only meeting its clients' expectations, but exceeding them as well. "In addition to suggesting suitable products and providing valuable solutions, allowing our clients to use replacements is important. We truly value the trust they place in us, so addressing their concerns in a timely and efficient manner is mandatory for us."

As a result, Nella Cutlery employs authorized service personnel, who are trained technicians with both experience and expertise. They're accustomed to



ROB NELLA

President, Nella Cutlery & Food Equipment Inc.

responding to a variety of concerns and addressing them effectively is always a priority. As Nella points out, “We have a reputation for being there for our clients.”

Nella’s reaction to winning this year’s ‘Air Canada True Italian Taste - Italy Canada Award’, which shines a spotlight on a Canadian or Italian company that has excelled in business and cultural relations between Italy and Canada and has invested in the promotion and development of the Italian food industry in both countries, is one of humility. “I’m honoured and humbled to

receive this award. Many of the products we distribute are from Italian manufacturing companies, so they’ve been notified of this award and are sharing in this triumph. There’s a real synergy, so there’s a depth of feeling. It’s really gratifying.”

As for the future, Nella is keen on maintaining its position as an industry leader, in addition to embarking on new opportunities. “Our mandate is to be truly national in scope, so we’ve set our sights both east and west. Recently, we acquired a company in British Columbia, so we’re constantly looking to raise the bar.”



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ARIA RISTORANTE

Old world charm meets modernity in the sleek and stunning setting that's made Aria Ristorante such a success since it opened up in April 2011. Aria is the Italian word for 'air' and it's also evocative of the most Italian of art forms - opera. The name also encapsulates the warm and inviting ambiance of the majestic restaurant, which features a dramatic 35 foot ceiling and a magnificent interior.

"Our vision was to create a unique restaurant that would stand out in the heart of downtown Toronto," explains Guido Saldini, a partner of Aria, which he shares with Elena Morelli and Eron Novalski. "Italian culture is about family and warmth, so we sought to infuse a sense of unity and comfort in an aesthetically pleasing environment, which includes original art work," Morelli adds.

Aria prides itself on offering genuine Italian fine dining in a contemporary, urban setting. The appetizers, lunch and dinner menus boast a delectable array of choices such as Tartare Di Manzo: mushroom confit, grilled Niagara peaches, capers, shallots, olive oil and

egg yolk; Branzino: a grilled seabass filet that includes a rosemary scented chickpea purée, charred tomato and parsley pesto; Costoletta Di Maiale: a grilled and succulent 12 ounce pork chop from Stoney Creek, Ont., apples, rainbow chard and rosemary fingerling potatoes. A tempting selection of wines and tantalizing desserts such as an array of authentic gelatos and refreshingly good sorbets also serve as the perfect complement to a sumptuous meal.

Located at 25 York Street next to Scotiabank Arena, Aria is in the midst of all the excitement of sporting events and concerts. A favourite with the after work crowd, it's also a popular date spot and a glowing gem to just stumble upon. Additionally, Aria's developed a reputation for being a superb events venue and it's hosted everything from corporate and charitable events to regal wine dinners, weddings and more.

"We place an emphasis on catering to our clients' desires and transforming their vision into reality," Saldini shares. The result? Unforgettable events and clients and who value Aria's unwavering dedication and commitment to

excellence. Genuine appreciation takes root and a relationship begins to flourish. "We're truly grateful for the trust that's placed in us, so we constantly strive toward the highest standards in order to consistently deliver an impeccable experience," asserts Novalski.

Naturally, Morelli, Novalski and Saldini are dedicated to infusing flair and creativity in everything they do and their vision of bringing a taste of Italy to Toronto is highly esteemed. Indeed, the trio are also the partners of Noce Restaurant, which is located at 875 Queen St. W. Opening its doors in October 1994, it's renowned for helping to set the standard for authentic Italian cuisine in Toronto. Today, it remains a local favourite in the trendy downtown neighbourhood.

As Saldini, Morelli and Novalski reflect on the incredible careers they've led, they're unified in their sense of gratitude to be winning this year's ICCO Pentola D'Oro award for 'Favourite Hotspot', which shines a spotlight on an 'Italian restaurant where tradition meets contemporaneity. Where Italian cuisine is just as important as the Italian value of togetherness.'



Guido Saldini, Elena Morelli and Eron Novalski Owners, ARIA Ristorante

“It’s been a terrific and exciting journey, so we’re thankful to be receiving this award,” shares Saldini. “It’s nice to receive recognition from the city in which we’ve brought our vision to the public,” comments Novalski. “We’re truly honoured and we share a tremendous amount of appreciation for this accomplishment. Given the fact that Aria’s only seven years old, we’re ecstatic,” enthuses Morelli.

While revelling in their achievement is a given, (Can there ever be too much Italian wine to mark a special occasion?) continuing to

build on the legacy they’ve created is also a priority, according to Morelli.

“We’d definitely like to keep growing. We all travel back to Italy and we constantly marvel at the extent to which everything evolves there. We seek to continuously reinvent ourselves as well, so being here in Toronto, we’re always asking ourselves what else we can do; whether it’s adjusting a product, or something else. Staying inspired and forging ahead is our shared aspiration and what we intend to do.”



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Falling in love at first sight – and at first bite – is a given at Pizzeria Via Mercanti, where tradition and authenticity meet. If variety's the spice of life, then you'll definitely find that here, because there's so much to choose from in order to suit a variety of palates. Pizza options range from Napoletana, which contains black olives, cherry tomatoes, anchovies, capers and oregano, to Via Mercanti, which is a two-layered pizza that includes ricotta, prosciutto cotto, mixed mushrooms, hot soppressata and is topped with their famous margherita pizza.

Many more scrumptious selections will tempt you and your taste buds and pizza's not the only thing that's hot here. A variety of appetizers, salads, pasta dishes – which can be made with organic, gluten-free pasta – paninis and delicious main courses are on offer. Sweets, such as Cannolo Siciliano and Ricotta e Pera, which is an Amalfi coast cheesecake, also await you.

“Quality is of paramount importance to me. I value authenticity, so I use old recipes and everything's made from scratch, such as the pizza dough. Even the sea salt's from back home,” explains Pizzeria Via

Mercanti's owner, Romualdo Romolo Salvati.

Currently, the successful venture has four locations. Three are in Toronto, with the first location being established in the hip and happening area of Kensington Market at 188 Augusta Ave. in January 2012. The second location can be found at 87 Elm St. and the third resides in the heart of Little India at 1499 Gerrard St. E. Building on the momentum hasn't stopped there. In order to meet the burgeoning demand north of the city in Woodbridge, Ont., Pizzeria Via Mercanti can also be enjoyed at 163 Buttermill Ave.

Pride and passion are intertwined with everything Salvati does and *il bel paese* is always close in heart and mind to him. “The pizza chefs are from Naples, so they know what they're doing. To me, talent, skill and dedication are indispensable, so I value their commitment to excellence. Similarly, I recognize the great work of all my employees. Ultimately and most importantly, I want to offer my customers a real taste of Italy,” he shares.

And it would appear that his customers are enjoying this taste of Italy and all the

delightful concoctions he's cooked up, because at any given location, you can see satisfied-looking patrons noshing on mouth-watering and authentic-styled creations.

A veritable feast for the senses, he explains what makes pizza such a great go-to meal and an all-time favourite among so many people. “Sharing pizza is truly enjoyable and whether you prefer classic toppings, or want to try trendy and new ones, the creativity is endless.”

An emphasis is also placed on utilizing fresh produce and a wide range of superior domestic and imported products that are renowned for excellence. “The ingredients are important and you can certainly taste the difference that quality makes,” he asserts.

Salvati's vision and tireless dedication have won Pizzeria Via Mercanti many accolades since its inception. It's consistently been ranked as the ‘Number One’ pizza in Post City Toronto's popular list of the 100 best restaurants in Toronto, which is penned by Joanne Kates; it won ‘Best’ on the Cooking Channel's ‘Pizza Wars Toronto’; and it's been lauded on the Food

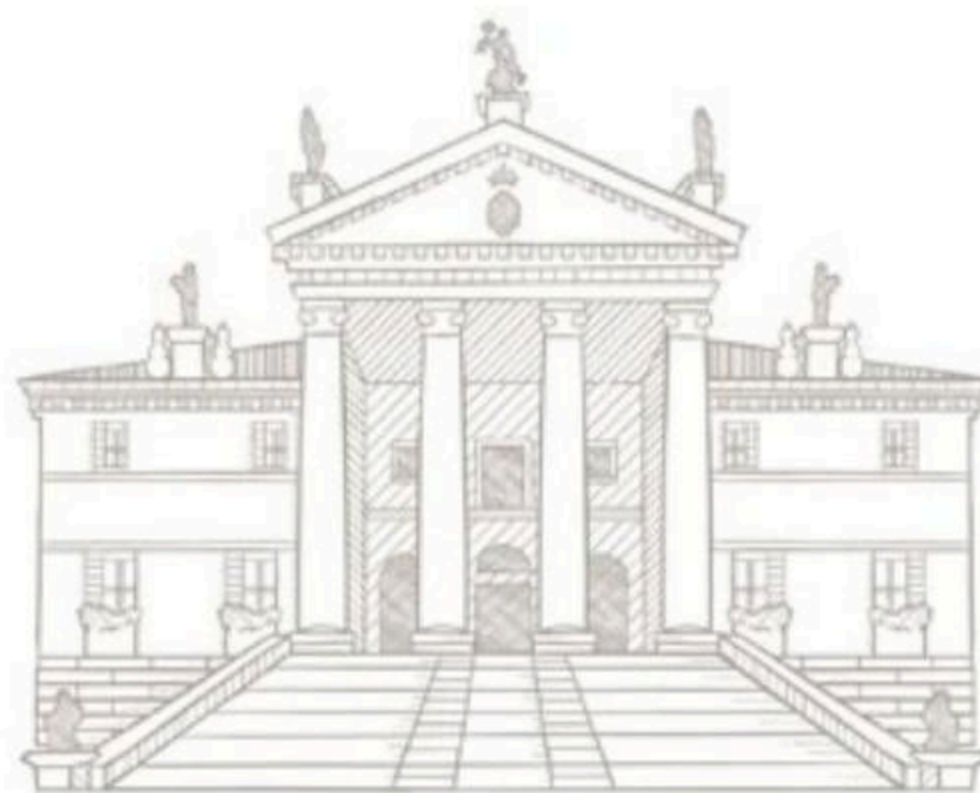
Network's eminent program, 'You Gotta Eat Here!'.
Salvati's reaction to winning this year's 'Best Pizza Award', which shines a spotlight on the best pizza in Ontario, with the pizzas being judged by preparation, taste, bake and presentation, is one of heartfelt appreciation. "I'm truly very touched by this astounding recognition. My goal was always to do my very best and to continuously introduce new and exciting additions to our menus. I'd like to express my profound sense of gratitude to everyone who's made Pizzeria Via Mercanti such a success."

As he reflects on the past, ruminates about the present and looks toward the future, he's keen on forging ahead. "Initially, my vision was to offer something unique in Toronto and the overwhelmingly positive response has been remarkable. Our expansion has signified our growing demand and we'd like to continue to offer our customers the very best in quality and tradition. Meeting their expectations is great, but striving to exceed them is even better and that's where we'd like to set our sights."



ROMUALDO ROMOLO SALVATI

Owner, Pizzeria Via Mercanti



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