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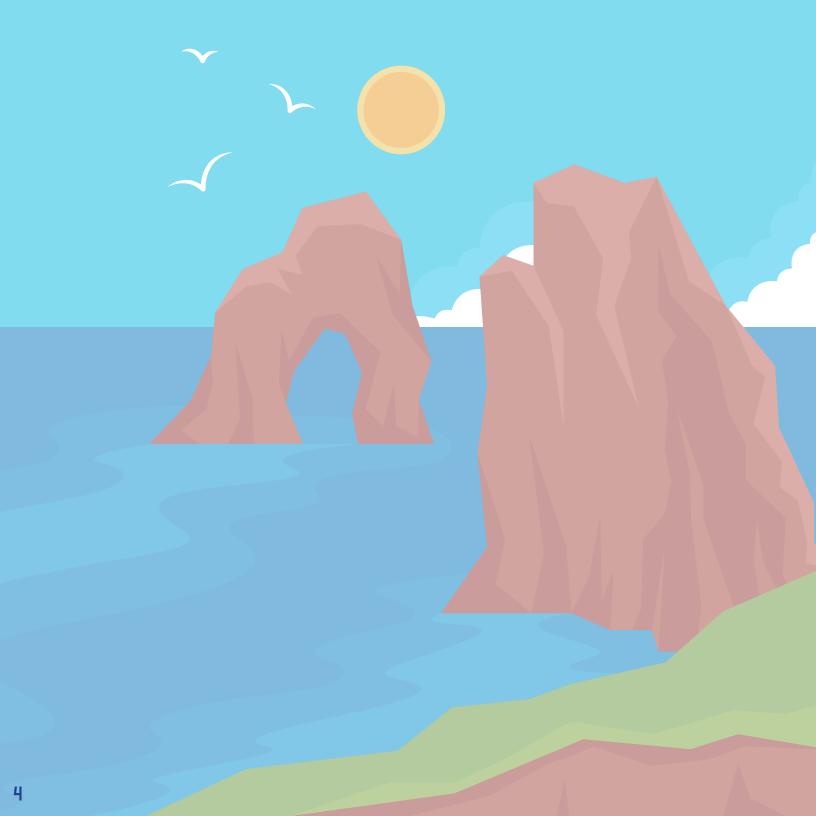
<b>MARDS</b>
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# A MESSAGE FROM THE **PRIME MINISTER OF CANADA**



PRIME MINISTER . PREMIER MINISTRE



I am pleased to extend my warmest greetings to everyone attending the 10th Annual Pentola d'Oro Gala Dinner and Awards Ceremony, hosted by the Italian Chamber of Commerce of Ontario Canada (ICCO Canada).

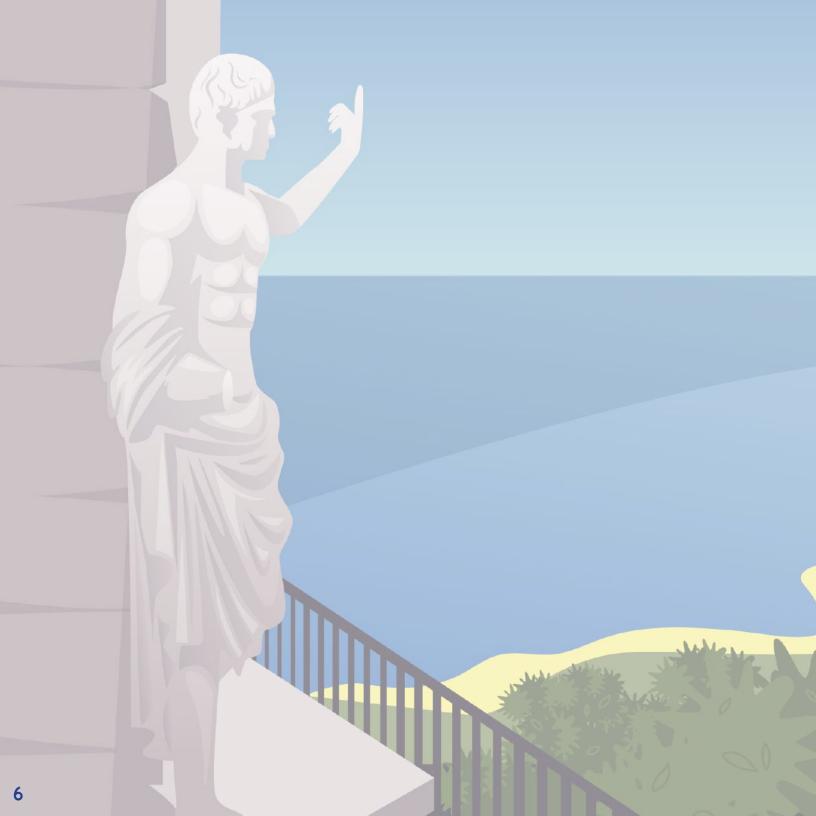
This event offers a wonderful opportunity to recognize the many contributions that Canadians of Italian descent have made, and continue to make, to the province in all fields of endeavour. I would like to congratulate everyone being honoured tonight.

Your many accomplishments make you most deserving of this special recognition I would also like to think the ICCO Canada for making this evening possible. You can be proud of your efforts to support Canadian-Italian businesses and professionals.

Please accept my best wishes for a memorable evening.

Justin Trudeau' - Prime Minister





# A MESSAGE FROM PREMIER DOUG FORD



### Premier of Ontario - Premier ministre de l'Ontario



I want to extend warm greetings to everyone taking part in the

10th edition of the Pentola d'Oro Awards. Tonight, you gather to showcase excellence in food and wine and to recognize the businesses and individuals who have made outstanding contributions to our food and beverage industry.

Congratulations to those being honoured for their accomplishments. Our food and beverage industry is the largest in Canada, employing tens of thousands of people and contributing significantly to our manufacturing strength and overall prosperity. Your drive for excellence and innovation have helped make this industry the powerhouse that it is today.

I thank the Italian Chamber of Commerce of Ontario Canada for hosting this opportunity for industry leaders, innovators and influencers to celebrate advancements, network with other likeminded professionals, and learn about what others are doing in this amazing industry.

I also want to acknowledge the many contributions of our Italian Canadian business community. As we work together to get Ontario back on track, our Italian Canadian professionals in the food and beverage industry will be a key driver in re-energizing our economy and laying the groundwork for a strong future.

Have a wonderful evening, everyone!

Doug Ford - Premier





# A LETTER FROM ICCO CANADA CO-PRESIDENTS TONY ALTOMARE AND PAT PELLICCIONE



Distinguished Guests:

We would like to personally welcome each of you to the 10th edition of the ICCO Unico Primo Pentola d'Oro Awards. It is a challenging time, as we continue to remain flexible, motivated, and responsive to the issues still affecting our economy and our businesses.

The ICCO Canada network is an extraordinary group of individuals, professionals, and businesses and we are proud to bring together such an **inspired** group of people tonight, to celebrate their achievements and honour their challenges.

The **Pentola d'Oro Awards** is an opportunity to promote Italian cuisine and quality food and wine products, but also scientific **innovation** in the agri-food sector and the **values of well-being** and sustainability of Italian cuisine for people and for our planet. The fight against **food waste** must necessarily stem from acknowledging the key role of **innovation** and **local products.** 

The unparalleled traditions and skills make the Italian agri-food sector an example for the whole world.

We would like to congratulate the **winners of this edition**, who distinguished themselves thanks to a unique approach that combines **respect for tradition** and a push for **forward-looking expertise**, addressing the challenges of innovation and driving customer behavior. We are deeply grateful for their dedication to constantly providing **high-quality service** and a new, **conscious approach** to food.

We are particularly proud to have the opportunity to enjoy the Michelin-starred cuisine of Executive Chef **Daniele Corona**, who created a special dish for us tonight, directly from the menu of **Don Alfonso 1890**, which recently opened in Toronto in collaboration with Canadian hospitality leader **Nick Di Donato**, CEO of **Liberty Entertainment Group. Don Alfonso 1890** has been awarded multiple national and international awards over the years and in September 2022 it was awarded the ultimate seal of excellence, the **Michelin Star.** 

Our sincere gratitude goes to our main sponsor Unico Inc. and Primo Foods and to all the sponsors who made this evening possible. Thank you for your vital support and contribution to the success of this event.

Thanks to our **Members and Partners**, who are helping us pave our way into the future with their vision, knowledge, and experience. We could not have accomplished what we did without your generous support and leadership.

Let us extend a special thank you to the **ICCO Canada** staff, its Executive Director Corrado Paina in particular, for their continuous dedication and hard work.

We would like to thank each one of you for attending this event and bringing your expertise and passion to our gathering.

Sincerely,

**Tony Altomare** Co-President

Pat Pelliccione Co-President

Tony Allonaue

Py Pellissione



### **Discover True Italian Taste!**

# A MESSAGE FROM ICCO CANADA EXECUTIVE DIRECTOR CORRADO PAINA



Dear Guests and Friends,

I would like to thank you for joining us in this new edition of Pentola d'Oro Awards and Gala.

We are honored to host the 10th edition of this meaningful event, which gives us an overview of innovations and progress in the food and wine industry, and which highlights the unlimited potential of this sector.

Italian cuisine is unique and renowned for its quality, simplicity, and variety. We have an incredibly dynamic hospitality industry here in Ontario.

ICCO Canada is proud to have built lasting and solid relationships with many of the guests here with us tonight, and to recognize the value of all the award recipients. A heartfelt thank you goes to all the sponsors for taking the time and energy to invest in our vision and in our event.

With the support of our members, our community, and our partners, ICCO Canada is always excited at the idea of working towards the realization of new projects.

On this occasion, I'm delighted to introduce you to **Buonissimo.ca**, ICCO Canada's platform, entirely dedicated to the promotion of authentic Italian food and cuisine. **Buonissimo.ca** is a source of reference for industry experts and foodies alike. It features local retailers and restaurateurs, short recipe videos, interviews, and a lot more, bringing the excellence of Made in Italy products to the forefront and helping consumers make conscious choices.

Since the 1980's, the Made in Italy brand has been used to recognize the quality of Italian products all over the world. Made in Italy is not only a label indicating the mere geographical origin, but above all it represents the quality of ingredients, the Italian tradition, and the local culture.

ICCO Canada's mandate is to raise awareness of authentic Italian products and highlight the authenticity, typicality, traceability, and intrinsic quality of Italian food products. To reach this goal, we have been organizing events with local and Italian chefs, tasting events, series of masterclasses, buyer trips to Italy. Now, we are proud to offer **Buonissimo.ca** to our Canadian audience as an additional source of information.

I would like to invite you to visit **Buonissimo.ca** and discover the latest trends in the food and beverage industries.

Corrado Paina ICCO Canada Executive Director





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# A MESSAGE FROM C.E.O., SUN-BRITE FOODS INC. UNICO INC. / PRIMO FOODS INC. JOHN IACOBELLI



Unico and Primo are honored to be sponsors of the 2022 Pentola d'Oro Awards.

Tonight, we join our Industry friends and leaders and recognize the outstanding business achievements of Italian Canadian individuals and companies. We are extremely proud of our Italian heritage, and we take pride in sharing our culture and food through the many product lines we offer. Unico and Primo are two Canadian Italian owned companies that have been a significant part of the Canadian food chain for many years, enjoying a history of meeting consumer expectations in Italian food.

The last 3 years have presented challenges that could never have been expected or planned for. The Covid-19 pandemic was a time when focus on the day-to-day business was at an all-time high. Our priorities were two-fold: We maintained our responsibility to the supply chain by providing our products for consumers. Equally important was to maintain a safe and healthy work environment for our employees. The stress level was incredible for everyone, but we managed to get through and deliver our goods and services as required.

The pandemic did create an appreciation by all consumers to buy and support Canadian businesses and products. The demand for product was inconceivable and our retailer customers were relying on Canadian companies to step up and we did. The Canadian economy has seen a lot of changes in the last three years and much of those changes are leading towards buying Canadian-made products. We will always rely on imports for certain products, but we have a much better appreciation for what we can supply from Canadian manufacturers.

At Unico and Primo we are 100% Canadian-owned, we maintain our responsibility of sharing the Italian heritage through the products we offer, and when families sit down for a meal, we take pride in knowing they are using Unico and Primo products.

The Pentola d'Oro is a night when we can take pride and celebrate Canadian Italian businesses and success stories.

On behalf of my family, as well as our employees at Unico and Primo, we congratulate each recipient this evening and we wish them continued success.

John Iacobelli C.E.O. – Sun-Brite Foods Inc. Unico Inc. / Primo Foods Inc.



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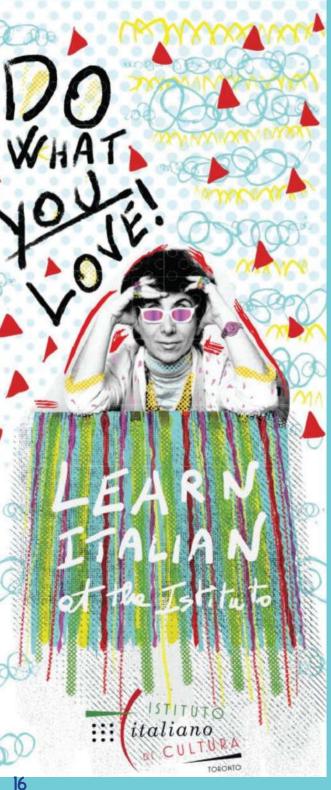






eitalchambers #PENTOLADORO2022





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November 14 | 20 2022

# of the Italian Cuisine in the World

Conviviality, sustainability and innovation: the ingredients of the Italian cuisine for people's health and the safeguard of the planet



The 2022 ICCO Unico Primo Pentola d'Oro Awards promote the excellences in food and wine, while recognizing the creativity, innovation, and vision of those who have contributed to the Italian culinary lifestyle in Canada.

From November 14th to November 20th, we globally celebrate the 7th Week of the Italian Cuisine in the World, with a focus on conviviality, sustainability, and innovation. This week of activities and projects aims at acknowledging the ingredients of Italian cuisine and their essential role for the health of individuals and the protection of our planet.

The commitment to local products and the reduction of food waste while safeguarding the ecosystem are a source of inspiration and encouragement for all of us who want to help and protect the environment by making conscious choices: to have a healthier planet, we all need to have a sustainable and responsible attitude towards food.

ICCO Canada and the title sponsor Unico Inc. and Primo Foods are proudly supporting this initiative while honouring flavours and authenticity from one of the most visited regions of Southern Italy: Campania. Campania's cuisine goes back to its ancient roots, with history and culinary delights. Its fertile land is the result of outstanding biodiversity and richness in its traditional dishes.

### AWARD CATEGORIES

### Pentola d'Oro Award

The award honours a Canadian company or individual who has excelled in the whole food and beverage industry – from farming to food production, packaging, retail and distribution.

### **Italy-Canada Award**

The award honours 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.

### Lifetime Achievement Award

The award recognizes an exceptional leader who made outstanding, far-reaching, and long-lasting contributions to the industry over their careers.

### **Innovative Entrepreneur Award**

The award recognizes an individual that has founded a successful business in the Food & Beverage Industry in Ontario. The entrepreneur personally exhibits extraordinary energy, inspiration, leadership, and innovation in their business pursuits.

### **Best Gelato Award**

The award determines the best gelato in Ontario. The gelato is judged based on preparation, quality, and taste. The recipient is selected by the ICCO Canada Community.

### **Favourite Hotspot Award**

The award honours an Italian restaurant where tradition meets contemporaneity and where Italian cuisine is just as important as the Italian value of togetherness. The recipient is selected by the ICCO Canada Community.

### 2022 SELECTION COMMITTEE

Tony Altomare Jenny Arena Roberto Fracchioni Salvatore Mele Corrado Paina Patrick Pelliccione John Porco Domenic Primucci Ron Sedran EXTRAORDINARY • ENERGY • INSPIRATION • LEADERSHIP • INNOVATION

# Congratuations

# TO THE 2022 PENTOLA D'ORO AWARD WINNERS

PIZZA NOVA°:

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PROUD SPONSOR OF THE ICCO UNICO PRIMO PENTOLA D'ORO



# PENTOLA D'ORO AWARD



### **PAUL BRAVI**

Senior Vice President, Food Basics, Metro Ontario Inc.

Paul Bravi is currently the Senior Vice President of Food Basics at Metro Ontario, Inc. Paul oversees the overall business strategy for the banner, including leading a team of over 10,000 employees throughout 142 stores across the province, as well as a team of merchandisers supporting fresh and grocery.

Paul was born in Foligno, Umbria. In 1964, his family immigrated to Canada, settling in Montreal when he was young. He graduated from McGill University with a bachelor's degree in commerce and he started his retail journey working at the Eaton's Gourmet Shop in downtown Montreal. With over forty years of food retail experience, Paul has worked across all segments of the industry, including gourmet foods, convenience, conventional and now discount.

He joined Metro in 1994 as part of the merchandising team with the Loeb banner. In 2007, Paul was promoted to Vice President of Grocery Merchandising for both the Metro Quebec and Super C banners. Six years later, he took the opportunity to move to Toronto to lead the Food Basics team as Vice President and General Manager. In 2015, Paul was promoted to his current position of Senior Vice President of Food Basics.

Paul is extremely proud of his Italian heritage and his immigrant upbringing, which was centered around family and hard work for a better life for future generations. He is a passionate foodie, always on the lookout for the next great Italian restaurant in the city. Paul is happily married to Anna, his wife of thirty-three years, and they are the proud parents of daughters Cristina and Alessandra.









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### FRANCESCO ZULIAN

Vice President/General Manager of Sales, Italiana FoodTech Inc.

As a graduate of the University of Trieste, Italy, with a major in international business, Francesco Zulian has always been captivated by different cultures and business practices. After a decade working in the Italian restaurant equipment industry, Francesco immigrated to Canada in 2009, where he now lives with his family.

In 2014, Francesco co-founded Italiana FoodTech and the School of Italian Pizza.

Located in North York, with an extensive dealer network across Canada and the United States, Italiana FoodTech strives to offer its clients the highest quality Italian-made restaurant equipment.

Francesco relies on his twenty years of passion and experience to select and import the finest ovens, pasta machines, and dough mixers for restauranteurs across North America. The company's focus on extensive pre-purchase consultation and post-purchase support helps ensure that customers get the right equipment for their needs. He sees the success of Italiana FoodTech as a reflection of the success of his customers.

Francesco is proud to have contributed to the evolution of Italian culinary experiences in Canada and is grateful for the support he has received and the relationships that have been built.











# LIFETIME ACHIEVEMENT AWARD



### **FRANK COMMISSO**

President, Commisso Estate Winery

Frank's story is a story of family achievement.

Born in Toronto in 1944, he moved with his family to the family farm in Beamsville, Ontario, in 1950. He still lives on the farm.

In 1962, when Frank was only only 17, he opened a groceteria with his father in the village of Beamsville. The store was successful right from the start. Over time, Frank opened his second store in the city of Welland.

While honing his operating skills in the grocery business during the difficult economy of the 1970's, with inflation running rampant and interest rates rising in kind, Frank realized that a more price-conscious format was required. Together with his brothers Tony and Rocco, he founded Commisso's Food Terminal on Ontario Road in Welland in the spring of 1977.

Over the next twenty-five years, the three brothers would grow one of the most appreciated independent grocery chains in the country, with sixteen supermarkets, six cash-and-carry outlets, and a full-service grocery wholesale company acquired from Lanzarotta Wholesale Grocers Ltd.

In 2004, Frank, Tony and Rocco sold the company to Sobeys Canada and pursued their own individual goals, including their Commisso's Fresh Foods business in Niagara Falls, Ontario, and the Commisso Estate Winery on the family farm, where it all began.

AWARD SPONSOR





### FERRERO

# Congratulations

2022 PENTOLA D'ORO AWARD WINNERS



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# INNOVATIVE ENTREPRENEUR AWARD



### **ALEX BARROTTI**

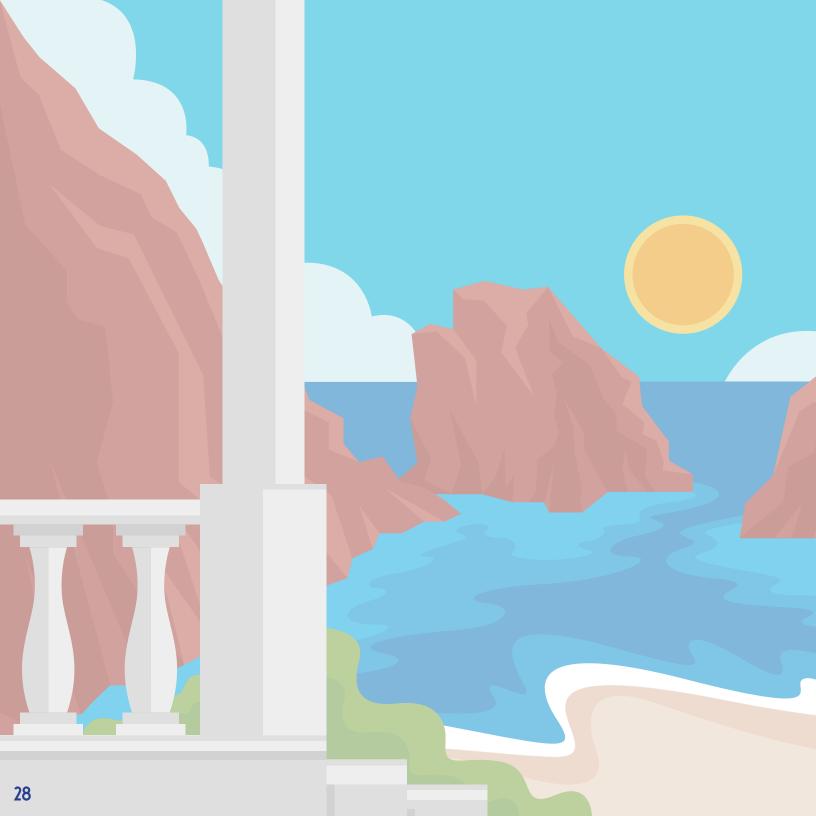
Founder, TouchBistro Inc.

Alex Barrotti, CEO & Founder of TouchBistro (www.touchbistro.com), is a successful serial entrepreneur who believes in the great power of advanced technologies in helping retail and hospitality businesses expand. Alex launched TouchBistro iPad POS and payments solution for restaurants in 2011. As of today, TouchBistro has helped over 25,000 restaurants in more than 100 countries increase sales, improve customer experience, and make better business decisions.

Before TouchBistro, Alex was at the forefront of e-commerce development when he founded INEX in 1997. While others doubted online shopping would one day become the norm, Alex persisted in developing a novel turnkey solution that enabled storeowners to create online storefronts with pre-designed templates.

At 29 years old, Alex sold INEX for \$45 million.











### **GEMMA GELATERIA**

Gemma Gelateria opened its doors at the beginning of 2021 with its first store, located at 146 Cumberland Street in Yorkville.

Soon after the first location, owner Francesco Bisignano, Italian-born from Cosenza, opened two additional shops, one at 2076 Yonge Street and another one at 1070 St. Clair Avenue West, both richly furnished and decorated in contemporary style.

The Gelateria is named after Francesco's oldest daughter, Gemma. Gemma Gelateria's strength is the combination of Francesco's expertise and the skills of internationally recognized ice cream makers who collaborate with him.

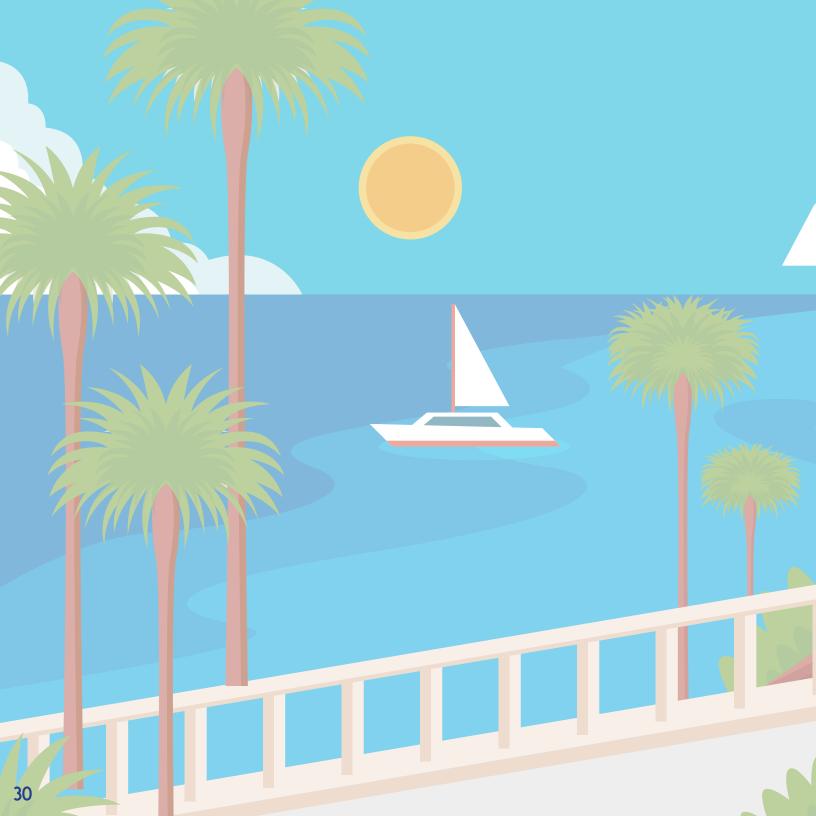
Each location offers forty-eight flavours. While classic flavours such as hazelnut, chocolate, pistachio, and fiordilatte milk are available all year round, hundreds of other flavours rotate on a seasonal basis, depending on what nature has to offer.

In our Gelaterias, you can also enjoy authentic Italian coffee, cappuccino, and latte, as well as many other products.

On November 18th, 2022, Gelateria Gemma will be awarded the Best Gelato Award at the 2022 ICCO Unico Primo Pentola d'Oro Awards. The original company vision is to create a franchising network aimed at the expansion of the Gelateria concept in Canada and possibly in the rest of the world as well.

As owner Francesco says, "The future is an open door!".







# FAVOURITE HOTSPOT AWARD



### **IL COVO**

Il Covo is a place where to unwind, relax, escape the daily routine, and feel as though you are cared for by family. Il Covo is a meeting place with a warm, energetic, and friendly atmosphere, an ideal spot for those who wish to enjoy a thoughtfully prepared dinner, accompanied by a large selection of wines by the glass, craft beers, and unusual cocktails.

Its kitchen brigade operates a culinary laboratory built on solid professionalism and a thorough knowledge of Italian food and wine. The restaurant has a cozy, home-like ambience, with an emphasis on simple Italian cuisine, combining traditional and modern, and drawing inspiration from every corner of every Italian region.

Ryan Campbell's food is created with very bright, crisp, and clear flavours, where responsibly sourced ingredients speak for themselves. Chef Campbell has a very big appreciation for old school cookery, but happily greets the opportunity to use modern techniques to enhance the result of a dish.

Il Covo's cantina holds a creative selection of Italian wines, from fine vintage labels to organic and biodynamic wines, made by emerging producers.



















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### The menu of the ICCO Unico Primo Pentola d'Oro Awards 2022 is inspired by Michelin Chef Daniele Corona, Executive Chef of

### DON ALFONSO 1890 TORONTO

### **CHEF DANIELE CORONA**

Executive Chef Don Alfonso 1890 Toronto



Photo credit: SVPhotography

Born in Naples, Italy, Daniele's upbringing was that of classic and traditional Italian culture, one which embodies the values expressed in the food and practice at Don Alfonso 1890—authentic, articulate and affectionate. In Italy, food is the foundation of Italian culture, it is commonly celebrated in its ability to teach, express and continue family traditions. Since his youth, Daniele's pleasure in food went above and beyond his palate. He learned to savour and respect the art of Italian cuisine, often studying and examining the ingredients and spices which have made Italian food one of the most influential cuisines in the world.

Much of Daniele's career has been centered among the most respected Chefs and restaurants in the world, many of which have been awarded with Michelin Stars. His experience and reputation in the affluent world of the Italian culinary arts would eventually lead him to Chef Ernesto laccarino. Ernesto recognized the talent and potential in Daniele which eventually earned Daniele the title of Executive Chef of Don Alfonso 1890 Toronto. Don Alfonso 1890 Toronto has been awarded a Michelin Star in the inaugural Michelin Guide – Toronto 2022.







## 2022 ICCO UNICO PRIMO PENTOLA D'ORO AWARDS MASTER OF CEREMONIES



#### **DAVID ROCCO**

Celebrity Chef | Television Host | Bestselling Author



International Celebrity Chef and Executive Producer David Rocco brings his passion for food, travel and adventure to millions of homes through his worldwide hit television programs David Rocco's Dolce Vita, and his spin-off shows; Dolce India, Dolce Africa, Dolce Italia, Dolce SE Asia and David Rocco's Dolce HomeMade coming this fall.

Author of three Internationally Bestselling cookbooks, Chef Rocco will launch his own line of pasta and sauces across Canada and the US later this year. In the summer of 2021, David opened his first Canadian establishment, David Rocco - Bar Aperitivo in Toronto's Yorkville neighbourhood making it on Canada's 100 Best Restaurant list.

A global celebrity, David is seen in over 100 countries around the world- including National Geographic, Fox Life, Food Network and Cooking Channel, BBC Food, Hola!

TV, and TLN. David has been a trailblazer in food television, breaking down barriers and stereotypes to bring cultures together through the love of sharing a meal.





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## SALUTE

NOFRILLS® is a proud sponsor of the ICCO Unico Primo Pentola d'Oro Awards 2022.

Heartfelt congratulations to all the talented nominees and winners.





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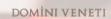








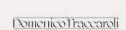






















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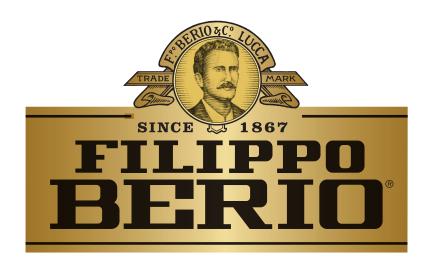


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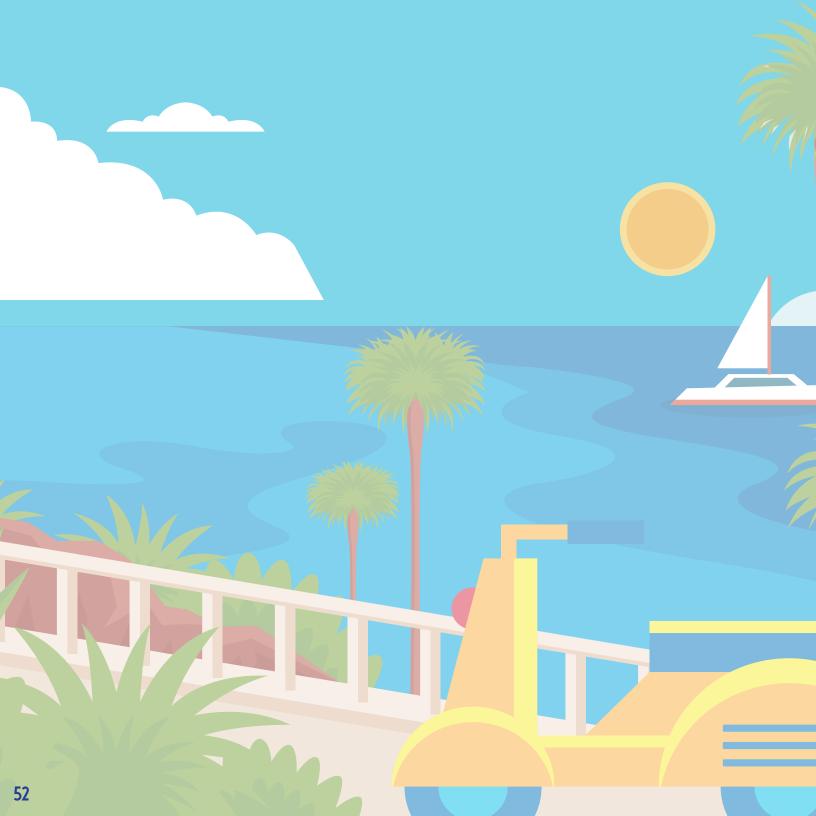
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### The City of Vaughan congratulates the nominees of the 2022 ICCO UNICO PRIMO Pentola D'Oro Awards

Choosing to locate our facility in Vaughan was one of the best (and easiest) decisions we've ever made. The city's diversity, infrastructure, professional talent pool, expanding transportation services and its close proximity to Toronto Pearson International Airport were what initially attracted us. Our facility is easily accessible to not only our team members, but to our customers and buyers as well. Being at the very centre of everything has definitely proven to be very advantageous.

#### **Guy Ozery**

Co-president of Ozery Family Bakery

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## Congratulations to all the Pentola D'Oro Award Winners!









































#### LiUNA CANADIAN TRI-FUND

On behalf of John Mandarino,

Executive Director of the LIUNA Canadian Tri-Fund and the LIUNA Canadian Tri-Fund Staff and Trustees, we congratulate the recipients of the ICCO Unico Primo Pentola d'Oro on your creativity and vision in your respective fields.

We also congratulate ICCO Co-Presidents, Tony Altomare and Pat Pellicione, as well as Executive Director, Corrado Paina, and his Staff and Board on another successful Pentola D'Oro Event.

Joseph Mancinelli, LIUNA VP and Regional Manager & Canadian Tri-Fund Trustee

John Mandarino, Executive Director
Adriana Delfino, Executive Assistant
Pat Sorce, Field Coordinator
France Godbout, Field Coordinator



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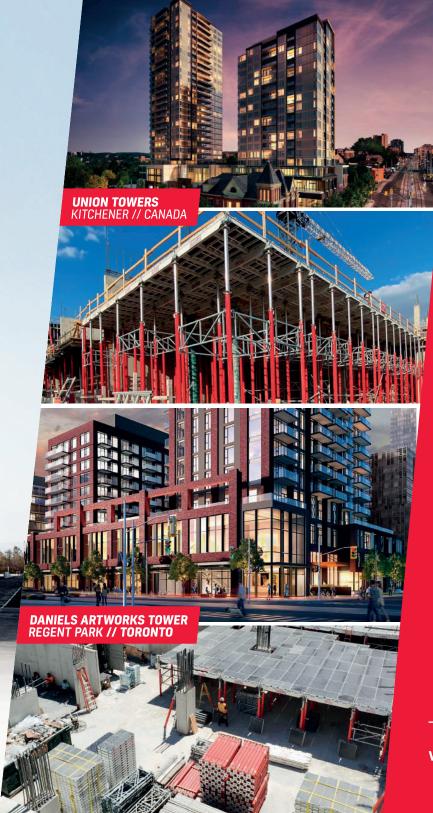


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## PENTOLA D'ORO PAST WINNERS

#### 2021

PENTOLA D'ORO AWARD

Cataldi Fresh Market Inc.

ITALY - CANADA AWARD

**EATALY** 

LIFETIME ACHIEVEMENT AWARD

Rossana Di Zio Magnotta

INNOVATIVE ENTREPRENEUR AWARD

Giulietta Restaurant

#### 2020

PENTOLA D'ORO AWARD

Gabriele Torchetti, President of Lady York Foods

ITALY - CANADA AWARD

Massimo Capra, Owner of Capra's Kitchen

LIFETIME ACHIEVEMENT AWARD

Joe Pulla, President of Johnvince Group of Companies

INNOVATIVE ENTREPRENEUR AWARD

Salvatore Mele, Principal of the Mele Group

**ITALIAN WINE AWARD** 

Halpern Enterprises

#### 2019

PENTOLA D'ORO AWARD

Gus Longo, LONGO

ITALY - CANADA AWARD

Frank Gambioli, LOBLAW COMPANIES LIMITED

**FAVOURITE HOTSPOT AWARD** 

Avenue Cibi e Vini

LIFETIME ACHIEVEMENT AWARD

Gesualdo Mastruzzo, NUMAGE TRADING INC.

**BEST GELATO AWARD** 

Punto Gelato

LCBO BEST PERFORMING ITALIAN SUPPLIER AWARD

Santa Margherita Gruppo Vinicolo

#### 2018

JAN K. OVERWEEL LTD. PENTOLA D'ORO AWARD

Pusateri's Fine Foods

AIR CANADA TRUE ITALIAN TASTE ITALY CANADA AWARD

Rob Nella, NELLA CUTLERY

PIZZA NOVA FAVOURITE HOTSPOT AWARD

Aria Ristorante

**BEST PIZZA AWARD** 

Pizzeria Via Mercanti



#### 2017

#### JAN K. OVERWEEL LTD. PENTOLA D'ORO AWARD

Vince Scornaienchi, FORTINOS

#### CITY OF VAUGHAN ITALY- CANADA AWARD

Pietro Nenci, COSTCO

#### CITY OF TORONTO FAVOURITE HOTSPOT AWARD

Noce Restaurant

#### 2016

#### PENTOLA D'ORO AWARD

Carmine Fortino, METRO

#### ITALY-CANADA AWARD

Domenic Primucci, PIZZA NOVA

#### **FAVOURITE HOTSPOT AWARD**

Rob Gentile, LA BUCA

#### 2015

#### PENTOLA D'ORO AWARD

Longo

#### ITALY-CANADA AWARD

Tumino

#### **FAVOURITE HOTSPOT AWARD**

Terroni

#### 2014

#### **ITALY CANADA AWARD**

Massimo Mottura

#### **FOOD AND BEVERAGE INDUSTRY AWARD**

Mary Dalimonte

#### 2014 MARCHIO OSPITALITÀ AWARD

Cibo Wine Bar -Toronto ORO Restaurant -Toronto La Fenice Ristorante -Toronto Claudio's Ristorante - Hamilton Sorrento Ristorante- Maple

#### 2013

#### PENTOLA D'ORO AWARD

Joe Vitale





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