

*Italian Food and Culture Festival at Stracta Hotel - January 27.
and 28.*



This weekend at Stracta Hotel, Chef Michele Mancini and Chef Hilmar will be in charge of preparing all meals for a wonderful Gala Dinner. Chef Mancini is the head chef at hotel Stella Della Versilia in Italy. This hotel is owned by the former Italian goalkeeper Gianluigi Buffon and his family.

Chef Einar Björn (Einsi Kaldi) will also be accompanying Chef Mancini and Chef Hilmar & his team. Michele and Einar's dear friendship only comes into question when arguing about their favorite football teams, Juventus and Inter Milan.

MIKE (Michele) WANTS A RULE FOR THOSE WHO SHOW UP IN AN INTER JERSEY TO HAVE TO PAY A MUCH HIGHER PRICE FOR THE FESTIVAL!

There will also be a rule for those who show up in jerseys from other smaller teams, like Lazio, to pay a higher price, of course.

Hemmi Hreiðars agrees to this rule. He is a big Juventus fan and will be in the reception all weekend to make sure that the ones who don't follow the rules will be charged an extra price.

Andrea Falaschi, a very well known butcher will be there hosting a course and his salami and cured ham will be in the bistro, at lunch on fri., sat. and sun. He has developed an icelandic-italian cured lamb, which is delicious and who knows, maybe he will bring some for us to taste. All products from the Falaschi brothers are without preservatives and will be for sale this weekend.

Italian based opera singers, Halla Margrét (most likely) and Alexander Jarl, will be performing. A sample of their performances can be viewed on Stracta's website.

Check Stracta's website if you want to hear a short clip of their singing.



Claudio and Marco Savini, from Savitar, will be there with truffle products. Claudio is an ambassador for the Italian truffle. He started introducing the truffle in Brazil a couple of decades ago. He is friends with many of the most famous chefs in the world, for example Alex Attala. Claudio will bring samples of his truffle products and introduce them. They will be for sale for those who want to bring something home but they will also be a part of the gala dinner and the bistro lunch alongside Falaschi's products.

Both Buffon and Ronaldo have been ambassadors for Savitar's white truffle. Who knows, maybe they'll be there?

Gísli Kristófersson will likely have a presentation on a specific dish, dried fish with white truffle honey that is absolutely delicious.

Finally, Alberto (the symbolic godfather of this group as he is responsible for them to initially visit Iceland) and Pep, a former member of the Spanish congress, both love Icelandic culture and frequently visit. They will introduce Formentera's wine, food, and private accommodations. Formentera is an island close to Ibiza (Icelandic artist, Erró's favorite travel destination. His pop art collages can be seen throughout the international Keflavik Airport).

Páll Magnússon and Simmi Vill are the event organizers. They visited Italy this fall to meet the event group and plan the cultural weekend.

Throughout the weekend, the wine and food presentations should provide everyone with something they like.

Enjoy!



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ITALIAN DAYS MENU:

GALA-DINNER

APERITIVO AT 19:00

Festivities will commence with the chefs, event staff and guests gathering to experience varieties of Italian cuisine. Offering Italian wines, a sampling of Italian cocktails, a sampling of Italian appetizers including sgabei (deep fried bread) with lardo, bruschetta with chicken liver, white truffles, a selection of salamis from the Falaschis, white truffle cheese dip, and more.

There will be singing, arguing about football and arm wrestling among our friends.

PRIMO PIATTO

Ravioli filled with truffle paté from Savitar (for those who don't like truffles, ravioli with porcini mushroom paté).

SECONDO

Osso buco alla Milanese with Icelandic lamb shank. Michele "Mike" insists on combining traditional Italian and Icelandic recipes.

DOLCE

Skyramisou! (Enough said)

Lunch Menu Bistro fri. 27, sat. 28, and sun. 29. Jan (Truffle products from Savitar and salami and cured ham from the Falaschis will be the main bistro course)

Cured ham-, salami and cheese platter (30 month aged Parmigiano Reggiano). With a side of white truffle honey and honey from a Liguria beekeeper.

Mixed bruschetta platter, with truffle patè, chianina ragù and white truffle chicken liver.

Caesar salad with chicken and Oro Bianco (absolutely delicious whitewine-whitetruffle vinegar)

Cured ham with grilled cantaloupe and Saba (white truffle balsamic)

Tagliatelle with chianina ragù

Porchetta



Prices and a more detailed program will be released on Stracta's website (stacta.is) by Monday 28. November.



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