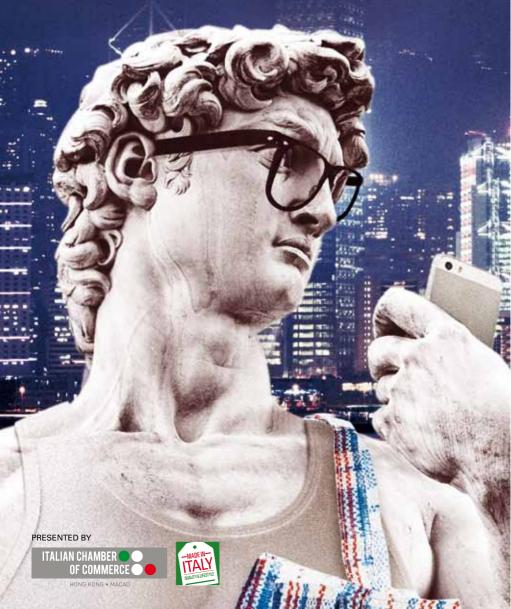
# MADE ITALY

**QUALITY & LIFESTYLE** 

MAY 26 - JULY 16, 2014 WWW.ICC.ORG.HK







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I want to wish a warm welcome to all participants, guests and friends for our "MADE IN ITALY: Quality and Lifestyle" event.

The festival has quickly become a platform for celebrating the very best that Italy has to offer in multifacetted forms; culture, art, commerce, craftsmanship and cuisine are all featured in this year's activities.

The highlight of the festival is the Italian Market: a two-day event showcasing and promoting a range of "Made in Italy" products: cars, furniture, gourmet foods, wine and tourism will all be displayed in over 20 different exhibition stands, selling true Italian items. The Italian Market also includes a vast program of entertainment with music, dance and live performances.

I am confident that everyone will find something of interest, as this year's event also includes a rich and diverse program of films and music, as well as many other different events promoting all things "Made in Italy".

On behalf of the Italian Chamber of Commerce in Hong Kong and Macao, I want to thank all the sponsors who have made the festival possible and I wish a very enjoyable "MADE IN ITALY: Quality and Lifestyle" to all of our guests!

Best regards,

#### Fabio De Rosa

#### PRESIDENT

THE ITALIAN CHAMBER OF COMMERCE IN HONG KONG AND MACAO



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## **CALLING ALL WINE LOVERS**

Italian Wine Tasting at SICIS: Pisa Edition

Come sample some of the finest Italian wines brought direct from the rolling hills of Pisa, at this sophisticated wine tasting event. Held in the beautiful SICIS Art Mosaic Factory on May 27, it is neatly timed to coincide with this year's VINEXPO 2014 (for all you oenophiles). Indulge in delectable Italian canapés whilst admiring SICIS's intricate mosaic designs, and make the most of an unforgettable night enjoying the finer things in life with the city's fellow wine lovers.

















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## A JOURNEY TO BOLOGNA

Where the Italian shoemaking craftsmanship begins



When: May 26–31, noon–10pm (exhibition closed for VIP cocktail on May 28, 7–9pm)

Where: Anita Chan Lai-ling Gallery, Fringe Club, 2 Lower Albert Road, Central

Fee: Free entrance

It wouldn't be a celebration of Italy without an exhibition highlighting the country's contribution to fashion. With history dating back to 1929, a.testoni is one of the few companies in the world that preserves the ancient art and craftsmanship of shoemaking; this exhibition at The Fringe Club showcases a collection of thematic footwear inspired

by historical shoes from the designer's archive, alongside vintage posters previously exhibited in different parts of Italy. These shoes truly are works of art!



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## **Invigorating Lives**

Founded in 1886, Menarini has grown over generations to become the world's largest Italian pharmaceutical company. Here in Asia-Pacific, Menarini's presence spans 13 major markets with our founding vision driving everything we do, to be the leading provider of important healthcare brands and improve the lives of people across the region.



## EXCLUSIVE ITALIAN CULINARY WORKSHOPS

Ospitalità Italiana presents authentic Italian cooking classes





When: June 28, 2–4pm, featuring Paolo Federici, Head Chef of Osteria

July 4, 2–4pm, featuring Andrea Spagoni, Head Chef of Domani Ristorante (for SHTM students only)

Where: The Food and Wine Academy (School of Hotel and Tourism Management), 17 Science Museum Road, Tsim Sha Tsui Fast

**Fee:** Members HK\$320// Non-members HK\$400; please email icc@icc.org. hk for registration

(Limited availability; registration will be on a first-come-first-serve basis)

In collaboration with
The Food and Wine
Academy, Ospitalità Italiana
will be introducing a
series of exclusive cooking
workshops featuring two
award-winning Italian chefs.
Held in individual sessions
at the renowned Hong Kong
School of Hotel and Tourism
Management, these culinary
stars will reveal their top
kitchen secrets on how to
reproduce the most authentic
and rustic Italian feast at



home (think homemade pappardelle and sumptuous ragout). If you are a fan of Ospitalità Italiana's certified restaurants, Osteria and the recently closed Domani Ristorante in particular, pick up some expert tricks of the trade from the creative head chefs of these fantastic dining establishments and channel your inner "nonna"—you will be sure to impress your diners at the next dinner party!









PERONI

## WIN A TUSCAN DREAM HOLIDAY

Stand the chance to win a flight plus accommodation to Italy by dining and wining



Dine and pack your bags! Ospitalità Italiana's QR Code Contest returns this year, with a special focus on the Italian culinary arts. In support of the country's outstanding cuisine and culinary history, the Italian Ministry has granted several bona fide Italian stamps (in the form of a "Q" plate) to dining establishments that serve the most authentic, quality Italian food and boast exceptional chef performance. This Golden Q is Ospitalità Italiana's label of quality, awarded to only the best restaurants that qualify under strict requirements and guidelines set by the Italian Republic's Institution Unioncamere and the Italian Chambers of Commerce. In other words, you know you're in for a genuine Italian feast and culinary excellence when you visit!

Dine in any of the participating certified Italian restaurants during the month of June and you will stand the chance to win a complimentary trip for two to the beautiful city of Florence, Italy. The prize includes return flights aboard Cathay Pacific and three nights at either of the most luxurious boutique hotels in the city: Continentale or Gallery Hotel Art. in Florence!

What do you need to do to win this fantastic prize? Simply dine at one of the 21 awarded Q plate restaurants listed here, find the QR Code bookmark in the menu, scan it with your smartphone or tablet and keep the receipt. Not to mention, enjoy a delicious Italian meal in the process!

In Bocca al Jupo!



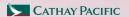




## Dine and Fly to Italy

ENJOY THE TRUE ITALIAN DINING EXPERIENCE IN ONE OF THE "OSPITALITÀ ITALIANA" RESTAURANTS LISTED BELOVY AND GET THE CHANCE TO WIN A TWO-PERSONS CATHAY PACIFIC RETURN FLIGHT TO ITALY PLUS A THREE-NIGHTS STAY IN THE ENCHANTED ATMOSPHERE OF CONTINENTALE OR GALLERY HOTEL ART IN FLORENCE, TO PARTICIPATE, SCAN THE QR CODE AND ANSWER THE QUESTION. MEAL RECEIPT REQUIRED TO CLAIM THE PRIZE, TERMS AND CONDITIONS APPLY























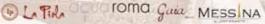
































#### **AQUA ROMA**

Serving flavoursome Italian dishes in an undeniably intimate setting, this spot is definitely worth a visit. Besides the food and attentive service, you will also be treated to a gorgeous panoramic view of the harbour and city through its floor-to-ceiling glass windows. 29/F, Penthouse, One Peking Road, Tsim Sha Tsui, 3427-2288



#### **ASSAGGIO TRATTORIA ITALIANA**

An exquisite menu, spacious interior, warm service and al fresco harbourside seating makes this award-winning restaurant an easy go-to for a relaxed yet spectacular Italian dining experience. Homemade pastas and authentic Italian products are the stars at this restaurant. 6/F, Hong Kong Arts Centre, 2 Harbour Road, Wan Chai, 2877-3999



#### **CARPACCIO**

Reflecting a true Italian trattoria, the concept here is simple and fresh, yet still a touch refined. Classic dishes are given a contemporary spin, showcasing the finest seasonal ingredients, giving diners even more reason to return and sample the evolving menu.

Shop 307, 3/F, iSQUARE, 63 Nathan Road, Tsim Sha Tsui, 2328-5202



#### **COVA**

An institution in its own right with ten outlets across the city, Cova brings a fine selection of Italian delicacies to the table with delightful appetisers, pasta, and main course dishes of seafood and meat. Their tasting menu is an excellent presentation of modern Italian cuisine that is simply gratifying.

Shop 101-103, 1/F, The Lee Gardens, 33 Hysan Avenue, Causeway Bay, 2907-3399

#### **MESSINA IL RISTORANTE**

French meets Italian at this fine restaurant with a stunning harbour view, where the cuisine of southern Italy is prepared with the utmost precision of acclaimed Executive Chef Francesco Greco. Don't leave without a taste of their signature tuna carpaccio or golden suckling pig—and a sweet bite from their dessert trolley.

5/F, The Harbourfront Landmark, 11 Wan Hoi Street, Hung Hom, 3746-2733

#### **DIVINO PATIO**

A short stroll away from Victoria Harbour, this cosy and welcoming restaurant with its vintage blackboards, chic interiors and outdoor terrace beckons. Homemade pastas and pizzas, freshly baked breads and a range of Italian fine goods will tempt you to linger for a couple of hours.

Shop 11. 1/F. BRIM28 – Causeway Centre. 28

Harbour Road, Wan Chai, 2877-3552

#### **GAIA RISTORANTE**

Seated at the splendid terrace of this restaurant, you could almost be mistaken for being in one of Italy's many piazzas. The daily antipasto buffet offering a wide selection of Italian appetisers, salads, savoury dishes and cheeses is a winning lunch combo, while the Roman-style pizzas are hard to beat.

G/F, Grand Millennium Plaza, 181 Queen's Road Central, Central, 2167-8200

#### GRISSINI

You can tell a lot of love is put into the light and refined traditional Italian dishes conceptualised by Chef Andrea Fraire; the creativity a true testament to his outstanding background. The aromas of freshly baked bread as you enter set the tone for this special Italian culinary journey. 2/F, Grand Hyatt Hong Kong, 1 Harbour Road, Wan Chai, 2584-7722















#### **IL BEL PAESE**

You will find the largest variety of Italian goodies, condiments and cold cuts in Hong Kong at any of the six gourmet retail stores located all over town. Dine on simple and tasty dishes such as lasagne, homemade meatballs and paninis before picking up some staples for the home pantry.

G31-32A, Block C, DB Plaza, Discovery Bay, Lantau, 2987-0202

#### **ISOLA**

From the homemade pastas to the fantastic assortment of grilled items and thin-crust pizzas, Isola doesn't disappoint. The three-course set power lunch offers a choice of antipasti buffet, soup, main course or dessert, ensuring you're fuelled for the rest of the day. Shop 3071-3075, ifc mall, 8 Finance Street, Central, 2383-8765

#### **JOIA**

Contemporary Northern Italian cuisine is the focus at this upscale rooftop restaurant located amidst the hustle and bustle of Kowloon's prime shopping centre. Signature dishes include homemade twisted pasta, fragrant porcini mushrooms with clams and veal with trio of toppings (asparagus, porcinis and olives).

R010, ELEMENTS, 1 Austin Road West, West Kowloon. 2382-2323

#### **LA PIOLA**

Showcasing speciality dishes from the Piemonte region, head to this casual restaurant and wine bar for authentic flavours and dishes like carnaroli risotto, vitello tonnato (poached veal with tuna-flavoured mayonnaise sauce) and when in season, white truffles from Alba.

G/F & 1/F, 8 Lyndhurst Terrace, 2-10 Lyndhurst Terrace, Central, 2851-2281

#### DIVINO

A mainstay in Hong Kong's dining scene, diners continually return for the delectable rustic platters designed for sharing, the casual and friendly ambience, and the wide range of wines by the glass (the largest selection in town). Italian warmth and hospitality rings true here.

73 Wyndham Street, Central, 2167-8883



Savour flavours from all over Italy at this wonderful joint, a favourite of Italian expats for its cuisine, service and homely feel. Celebrating Italian heritage, you'll find homemade sausages and freshly made items on the enticingly extensive menu.

Mezzanine Floor, Holiday Inn Golden Mile, 50 Nathan Road. Tsim Sha Tsui. 2315-1010

#### SPASSO

As the restaurant's name suggests, you'll experience pure Italian culinary joy here with its open-air setting overlooking the harbour, classic and traditionally prepared Italian dishes, and refreshing signature cocktails.

G5-8, 12-17, Empire Centre, 68 Mody Road, Tsim Sha Tsui East, 2730-8027

#### **TOSCA**

Talented chef Pino Lavarra creates his menu based on seasonal and quality ingredients, serving an artistic and delicate balance of flavours and textures on the plate. Paired with a breathtaking bird's eye view of the city, this is a truly special dining experience.

102/F, The Ritz-Carlton Hong Kong, International Commerce Centre, 1 Austin Road West, West Kowloon, 2263-2270

#### **VA BENE**

The menu here is full of regional Italian fare, serving sumptuous dishes such as beef carpaccio with truffles, prosciutto di Parma with melon and golden-brown veal Milanese. Their signature homemade Italian biscotti (served with caffeine-fuelled Italian coffee) complete a satisfying Italian feast.

17-22 Lan Kwai Fong, Central, 2845-5577





















#### **208 DUECENTO OTTO**

A wonderfully sleek design with dark wood beams and ceilings gives this celebrated restaurant a charming and warm ambience. Inspired by Executive Chef Alan Marchetti's Italian background, the menu features authentic Napoletana pizzas and rustic Italian dishes.

208-214 Hollywood Road, Sheung Wan, 2549-0208

#### **NICHOLINI'S**

Nicholini's is considered by many to be the best Italian restaurant in Hong Kong. Opt for the five-course gourmet set menu: the price is more than reasonable for the impeccable service and for the rich, flavorful food of this quality. Level 8, Conrad Hong Kong, Pacific Place,

#### LA PIAZZETTA

From pasta to tiramisu, La Piazzetta ensures an authentic Italian dining experience from head to toe. The restaurant is frequently packed with loyal patrons and the menu is filled with only the most homestyle Italian fares.

5 Tsun Wing Lane, Central, 2522-9505

88 Queensway, Admiralty, 2521-3838

#### **7FFFIRINO**

A family epicurean tradition since 1939, Zeffirino is the place to turn to for a quiet night with tasty authentic Italian meals. Dine in an intimate corner with your partner surrounded by a wooden divide with gold trimmings and a mural with scenes of Italy.

31/F, Regal Hongkong Hotel, 88 Yee Wo Street, Causeway Bay, 2837-1799









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Wing On Centre, 211 Des Voeux Road Central, Sheung Wan, Hong Kong

太古城店 Taikoo Shing Store

Cityplaza, Shop Nos. 074 & 144, 18 Taikoo Shing Road, Hong Kong

偷景灣店 Discovery Bay Store

Shop 114, Block C, Discovery Bay Plaza, Discovery Bay, Lantau Island

彌敦道店 wing on Plus (Nathan Road)

Wing On Kowloon Centre, 345 Nathan Road, Kowloon

尖東店 wing on Plus (Tsim Sha Tsui East)

Wing On Plaza, 62 Mody Road, Tsim Sha Tsui East, Kowloon

www.silikomart.com





## **OSPITALITÀ ITALIANA × ART**

After the success of its 2013 debut, the Italian Chamber of Commerce will host great art alongside fine dining at this year's Ospitalità Italiana x Art. Held at four of Hong Kong's best Italian restaurants, each establishment will showcase unique works from one of four talented Italian artists: Silvia Viganò, Francesco Lietti, Elisabetta Rogai and Nerone. There will also be interactive live art performances—get ready for a dinner to remember!





#### MESSINA IL RISTORANTE: SILVIA VIGANÒ

Born in 1978 just outside of Milan, artist Silvia Viganò explores a fantasy of femininity: simultaneously glamorous yet troubled, edgy yet vulnerable, hinting at a touch of darkness behind the glitz. With a strong nod to her fashion background (Viganò studied at the Marangoni Institute in Milan after art school), these surrealist fairy tale and animé-inspired women are psychedelically rendered in ways that demand full attention.

A seasoned international exhibitor, Viganò's third appearance in Hong Kong follows her Asian debut at the Link Art Fair in 2013.

When: Throughout June 2014

Where: Chairman's Cellar, Messina, 5/F, The Harbourfront Landmark, 11 Wan Hoi Street, Hung Hom

#### Opening reception:

Friday June 13, 7-9pm

Fee: Members HK\$180 // Non-members HK\$250 (including 2 glasses of wine and canapés; for registrations, email icc@icc.org.hk

**Dinner:** 10% discount during the exhibition period. Please call +852 3746 2733 for reservations.









#### ASSAGGIO TRATTORIA ITALIANA: FRANCESCO LIETTI

Francesco Lietti studied art and architecture in Milan and Paris, spent seven years in London and has been based in Hong Kong since 2006. The artist's international lifestyle is writ large in paintings that feature captivating themes of travel and discovery. He talks to Kate Farr about his inspiration and process.

### Q. Please describe your process and how long each piece takes to complete?

A. I tend to work on several pieces at the same time, and prepare my canvases by adding layers of paint, pieces of collage, glue and other media before I even really start working on it. Then I'll lay down the main image, working in stages to refine it. I use acrylics as they dry quickly, which is perfect for my technique; I also use collage to add texture and depth. When a piece is sufficiently refined, I concentrate on it until it's finished, before coating with resin to seal it. I try to finish around two pieces per month, depending on size.

## Q. Are your cityscapes recreated from memory, or do you paint outside?

I never paint outside. I might sketch or take reference photos, but I always work in my studio after I have digested the experiences and the emotions of my travel. My work is a blend

of memory and fantasy: I visit a place, see the buildings and landscapes, smell the smells, taste the food, live the adventures and feel the emotions, then I go away and absorb all of that. When I'm ready, I put everything down on canvas, allowing the feelings to take over. I like the idea that the subconscious mind is taking charge and helping me to fill in the gaps.

## Q. What message do you hope to communicate with your work?

A. I want to convey the emotions and feelings that inspired me to create a certain piece and take the viewer to those same places; precision is not my aim. If someone is moved by one of my pieces then I have really achieved something.

When: Throughout June 2014; Opening cocktail reception with live painting and music, June 26, 5:30–7pm

Where: Assaggio Trattoria Italiana, 6/F, Hong Kong Arts Centre, 2 Harbour Road, Wan Chai; call +852 2877 3999 for registration and details.

**Dinner:** Set menu only \$388 (+10%) from June 23-July 31











#### TOSCA: ELISABETTA ROGAI

Combining art with another of Italy's best-known exports, Florence-based Elisabetta Rogai is the world's only artist to create beautiful images using wine as paint. Rogai's unique 'EnoArte' technique produces artwork that continues to 'mature' naturally, resulting in ever-evolving colours and one-of-a-kind pieces. She talks to Kate Farr about her unique method and the technical challenges of painting with wine.

#### Q. Can you describe your 'EnoArte' process?

A. I begin by drawing on the canvas with burnt vine charcoal, before brushing on both concentrated and fresh bottled red wine. I initially tried to boil wine, but now I ask a laboratory to concentrate cold wine into a special wine reduction that won't evaporate and disappear. I prefer boiled wine for backgrounds, and concentrated wine for the more strongly coloured areas. The painting builds up over three or four layers, and it typically

takes around three weeks to complete a wine-made painting.

## Q.What technical challenges do you face painting with wine?

The main challenge is to find a way to capture and control the anarchy of a drop of liquid, and turn it into a defined shape. Wine has always existed, and it would be foolish to think that I am the only one to incorporate it in art, but I do believe that I have found a technique that eliminates many of its obstacles.

## Q. What message do you hope to convey in your work?

A. I'd like to emphasise the deep connection between wine and beauty in women. I believe in the power of beauty and femininity, and although I recently started painting men too, I would like to be remembered as an artist of women. I express joy, hope, disappointment, achievement, victory, hate and, mostly, love on canvas. I try to create artworks that speak an international language and touch the hearts of people all over the world through the common theme of feminine beauty.

When: June 6, 6:30-8pm (by invitation only); June 7, 12:30-2:30pm, set lunch menu starting from HK\$758 plus 10% service charge:

June 7, 6-10pm, set dinner menu starting from HK\$2180 plus 10% service charge

Where: Tosca, The Ritz-Carlton, Hong Kong, Level 102, International Commerce Centre, 1 Austin Road West, West Kowloon

**Reservations:** Please contact Tosca at 2263-2270





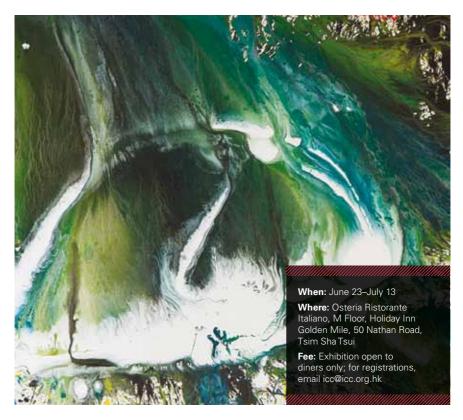


Exhilarating Flavours Blend with the Finest Biodynamic Wines from Italy

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To welcome the spring season at Michelin-starred Tosca, Chef Pino presents a special four-course lunch menu every Saturday, highlighted by his signature dishes and complemented with a selection of 100% organic and eco-friendly biodynamic wines.

For reservation or inquiries, please call (852) 2263 2270 or email restaurantreservation.hk@ritzcarlton.com.



#### **OSTERIA RISTORANTE ITALIANO: NERONE**

The multi-talented Nerone Sergio Terzi is a painter, sculptor, writer, poet and musician from Reggio Emilia. Favouring intensive colours and abstract forms to create high-impact pieces that capture the imagination, Nerone draws on emotional personal experiences when creating his work, to stunning visual effect.

Previously a chauffeur to acclaimed 'Naïve' artist, Antonio Ligabue, Nerone began

painting in 1969 at the age of thirty, but quickly gained independent recognition for his striking work. Today, his work is exhibited to great international acclaim in The National Children' Museum in Washington DC, Metropolitan Museum of Art in New York, and even at The Vatican, where he presented a painting of the Virgin Mary to Pope John Paul II in 2000.







ONE DREAM, ONE TEAM, ONE SHIRT

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ALESSANDRO DIAMANTI, GIORGIO CHIELLINI, MARIO BALOTELLI, AND GIGI BUFFON THE NEW ITALIA HOME SHIRT FEATURES PUMA ACTV TAPE WHICH ALIGNS WITH MUSCLES USED DURING FOOTBALL PLAYS, GOALS, AND CELEBRATIONS.

\*\*



## **ITALIAN MARKET**

A weekend featuring the best of the bests: "Made in Italy"



















Get a true taste of "la dolce vita" at this exciting two-day weekend market, which recreates an authentic Italian market atmosphere in the heart of Pok Fu Lam. The Italian Market gives you the chance to discover a range of the best Made in Italy products (including clothes, accessories, food, wine, kitchenware, toys and beauty products) whilst savouring Italian culinary delicacies and fantastic live entertainment over a stunning sea-view from the Cyberport Ocean View Terrace.

The outdoor area will play host to a car and motorbike display from famous Italian automobile brands, as well as a restaurant area for you to kick back and enjoy a delicious meal with friends. Inside, you can browse the many vendor booths and catch some of the live stage performances happening throughout the weekend, including dance, music, opera, live painting, and cooking and wellness demonstrations. This fun event is guaranteed to be a true Italian experience for everyone. Magnifico!



## **ALL ABOARD!**

Wine tasting tram party





Get on board the "ding ding" for a night of wonderful Italian wines combined with some of the best scenery Hong Kong has to offer. This special wine tasting event will take place on one of the city's traditional antique trams, with a route taking you through the

bustling streets and beautiful landscapes of Central through to Shau Kei Wan, before finishing back at the Whitty Street Depot. Along the way, you can enjoy a wide variety of red and white wines from different regions of Italy, as well as delicious Italian canapés and nibbles.







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The new Cross Personal takes total body training to new levels of performance and style. The flowing, elliptical movement, sleek aesthetics and VISIOWEB multimedia 15.6" touch-screen offer a premium interactive experience to all users of all abilities.



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The Wellness Company

# ITALIAN WINE TASTING & FASHION PREVIEW AT LIU-JO





Come experience a night of wonderful wines and fantastic fashion on June 24 at Hong Kong's Liu-Jo boutique, located in the prestigious Hysan Place mall in Causeway Bay. Throughout the evening, you can discover the Italian fashion brand's latest seasonal collections whilst sipping on the finest wines the country has to offer, sponsored by Top Spin, alongside a selection of delectable canapés—the ingredients for a perfect night out.

When: June 24, 7-9pm

Where: Liu · Jo,

Shop 317, Hysan Place, 500 Hennessy Road, Causeway Bay

Fee: ICC Members HK\$150 // Non-members HK\$250; email icc@icc. org.hk for registration









## PRACTICE THE ART of FINE FOOD.

Live in Italian



## THE GREAT **BEAUTY LUNCHEON**

Explore Italy's art culture with Stefano Tordiglione



When: July 15, 12:30-2pm Where: The Chinese General Chamber of Commerce, 4/F, 24-25 Connaught Road Central, Central

Fee: ICC Members HK\$300 // Non-members HK\$400 (lunch included): email icc@icc.org.hk for registration

Art, movies, design... the beauty, culture and rich history of Italy has entranced the world for centuries. In this special "The Great Beauty: Italian Excellence in Arts, Movies and Design" luncheon on July 15th at The Chinese Chamber of Commerce, renowned designer and artist Stefano Tordiglione will be exploring Italy's heritage as a cultural trendsetter and how it continues to inspire the

rest of the world through to the 21st Century. Tordiglione previously held the position of Project and Art Director for UNICEF overseeing several international events in Italy, and his award-winning design studio is famous for its "East-meets-West" aesthetic - so you can be promised an afternoon of thoughtprovoking and enlightening discussion... with a delicious lunch included too.



## **DESIGN ITALIANI**

A sneak peek at Italy's month-long design celebration



Join some of the most prestigious designers, architects and art lovers in this exclusive cocktail presentation at Essess Designer Fabbrica's design studio. This two-hour preview will give you a sneak peek into Design Italiani, a month-long celebration of Italian design held in Hong Kong showrooms throughout December. Get a glimpse into the glittering world of luxury furniture, exchange creative ideas with fellow art lovers, and share ideas and inspiration with the interior designer community.

















## FRIFF, FRI- FILM FESTIVAL

Bored of the usual summer superhero blockbusters? Broadway Cinematheque and organizers of Far East Film Festival (FEFF) from Udine are playing host to a short series of six independent films as FRIFF, Fri- Film Festival, all directed by emerging talents from Italy's North-Eastern region of Friuli-Venezia Giulia. Internationally acclaimed, these titles have won awards at film festivals both home and abroad. The experience will be made all the more authentic by the serving of Friulian delicacies generously sponsored by Italian Trade Commission Hong Kong at the Opening Cocktail.



Kicking off the festival on Friday July 11 is Matteo Oleotto's Zoran il mio nipote scemo (Zoran, my idiot nephew), a comedy about a slacker who forms an unlikely bond with his darts-playing, Slovenian nephew after the death of his long-lost aunt. This is a tale of redemption focusing on family, friends... and darts.

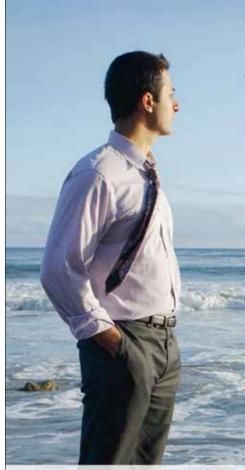


Saturday July 12 sees **The Special Need** by Carlo Zoratti examining sexual taboos through the medium of an unlikely road trip made by autistic protagonist, Enea, and his two best friends, Alex and Carlo. This charming film is comic and tragic in equal measures, shining a light on the human condition and the struggles that we all face



Parole Povere (Simple Terms) by
Francesca Archibugi screens on Sunday
July 13 and presents snapshots from the life of
renowned Friulian writer, Pierluigi Cappello.
Described as 'the collision between the eyes
of a director and the words of a poet', the film
stands as Archibugi's tribute to one of her
favourite artists.





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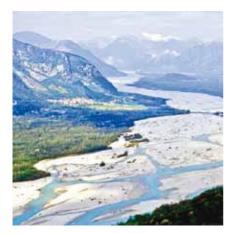
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Two Alberto Fasulo films run back-to-back on Monday July 14 and Tuesday July 15. The first is **Rumore Bianco** (White Noise), documenting the lives of those who live by the banks of the Tagliamento River. Visually powerful, the cinematography highlights the hidden details that unravel the stories behind the faces.

The second Alberto Fasulo production is **TIR** (a Tucker Film), a captivating docu-drama about former teacher-turned-trucker Branko, the tedium he faces on the road, and the impact long-distance life has on his family as he criss-crosses Europe in search of prosperity and stability.

When: July 11-July 16
Where: Broadway
Cinematheque,
Prosperous Garden,
3 Public Square Street,
Yau Ma Tei, Kowloon,
bc.cinema.com.hk
In association with:
Broadway Cinematheque



The classic 1963 production **Gli Ultimi** (The Last) by Vito Pandolfi and David Maria Turoldo is based on Turoldo's own life in 1930s Friuli. Main protagonist Checo is a sensitive child, mocked by peers for his poverty and intellect; the film follows his journey from an impoverished upbringing to eventual redemption. Airs on July 16.





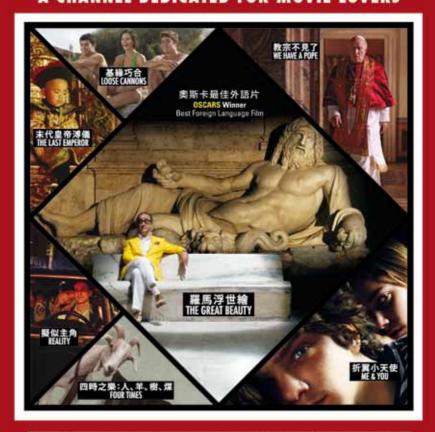




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