



Italy and plans on selling his restaurant. He contacted GRI first because he would like to hand the reigns over to a restaurateur who is dedicated to spreading authentic Italian cuisine abroad. For more information you may contact Ad-Domus at (86) 216 248 8499 or ad\_domus\_shah@yahoo.com.cn. You can visit his website at www.ad-domus.com.

We received word from Antonio Donalioia, a restaurateur sharing our mission in another part of the world. As the first pioneer to bring Italian cuisine to China, he began as a chef in 1990 and eventually opened up his own restaurant. Ad-Domus in 1997. After a successful career in Shanghai, Donalioia is ready to move back to

*Attention GRI Members...*



Gruppo Ristoratori Italiani  
LEADING ITALIAN  
RESTAURANTS IN AMERICA

GRI  
C/O Colangelo & Partners Public Relations  
26 West 23rd Street, 4 FL,  
New York, NY 10010



*GRI Report June Content*

*Message From The Chairman*

*Greetings fellow gastronomic gurus! I hope that all are doing well and enjoying the beginning of the summer weather. I am proud to announce that the culinary excursion to Piedmont for the GRI-Giacomo Bologna Scholarship recipients was a huge success. We received grateful notes from the students describing the unforgettable life experiences they shared last month. Nothing makes us prouder than educating the future culinary leaders of North America.*

*We have the ball rolling for Vino e Cucina on November 12 and we are excited for a successful event. We look forward to seeing many of you again this year for the event. As you know Friuli-Venezia Giulia is our title sponsor and those of you who were not able to attend the trip with us in April, will have the opportunity to meet some key representatives of the region as well as get a taste of what you missed!*

*Check out what John Mariani had to say about Italian Cuisine in his article for Bloomberg News; details are inside. We are extremely active and are gaining much exposure for the greater good of Italian cuisine!*

*Tony May  
Chairman*

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## GRI Welcomes...

We would like to give a warm reception to our latest corporate members, Urbani Tartufi and Zardetto Prosecco. Urbani Tartufi and Zardetto Prosecco have enthusiastically joined our organization and look forward to collaborating with all GRI members in the near future. Be on the lookout for their activities and promotions that come about through their membership. They both join this group of corporate members:

Regione Friuli-Venezia Giulia- [www.regione.fvg.it](http://www.regione.fvg.it)  
Shaw-Ross International Importers- [www.shaw-ross.com](http://www.shaw-ross.com)  
Podere San Luigi- [www.sanluigi.com](http://www.sanluigi.com)  
Consorzio Tutela Formaggio Asiago- [www.asiagocheese.it](http://www.asiagocheese.it)  
Consorzio Speck Alto Adige- [www.speck.it](http://www.speck.it)  
Urbani Tartufi- [www.urbani.com](http://www.urbani.com)  
Zardetto Prosecco- [www.zardettoprosecco.com](http://www.zardettoprosecco.com)

## GRI In the News

At the end of May, renowned wine and food writer John Mariani, wrote an article for Bloomberg News entitled "No Excuses for Bad Italian Food, Restaurateur Tony May Insists." The article deals with the evolution of Italian cuisine in America, how it has changed, and been vastly ameliorated from the Italian cuisine found in America a few generations ago when we did not have access to many of the regional ingredients that we do nowadays.

Italian cuisine has always had sharp regional distinctions. Now, Mariani argues that the traditional cooking of various regions coexists with the global style of Italian cuisine. We have access to a plethora of ingredients from all over Italy, thus leaving no excuse for sub-par Italian cuisine. One example cited by May was 'shrimp scampi.' May draws the important distinction that scampi is a mediterranean crustacean, and not as most people have come to believe, a dish of shrimp. When Italian immigrants first came to America, they tried as best they could to emulate their native cuisine using products that were available to them. It was not the authentic Italian cuisine that we are able to recreate today.

"You still have regional Italian cooking in Italy, but the early southern Italian immigrants to America could not get their own beloved ingredients, so they had to alter their cooking

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to become Italian-American. Today, with so many great Italian wines, olive oils and pastas available-even fish and mozzarella shipped overnight – chefs in New York, London or Tokyo are cooking at the same level as chefs in Rome, Florence and Palermo."

Mariani appropriately mentions GRI, as our mission is that of raising the image of Italian cuisine and educating the public about what real, authentic Italian cuisine is. Board member Cesare Casella (Maremma) was also quoted saying, "It used to be very difficult to cook with the products of the past. In Italy, at the trattoria level, they used excellent ingredients because they had very local vegetables, fruits and seafood they knew how to work with. Here people too often buy inferior-quality ingredients and don't expect much from the results."

You can tell that Italian cuisine has been accessible globally by May's final remark. May noted that five of the top fifty restaurants in the U.S. (ranked by Gourmet magazine) were Italian, and not one of them had native Italian chefs, however were cooking authentic Italian cuisine.



GRI is prevalent and spreading its altruistic mission to the masses thanks to the attention of established people in the food and wine world such as John Mariani. Subscribe to his newsletter ([www.johnmariani.com](http://www.johnmariani.com)) and check out the article! We look forward to enjoying more success in pursuing our mission.

## GRI's Continued Commitment to Education We Proudly Present the Urbani Truffles Academy Grant Program

Urbani Tartufi has recently announced the first annual 'Urbani Truffles Academy Grant Program' aimed at inspiring the use of truffles by America's culinary professionals by illustrating all aspects of fresh truffles and preserved truffle products.

The grand prize is a one-week stay at the Accademia del Tartufo in Umbria.

The one-week stay includes a tour of the Umbria region and the Urbani facilities, a day of truffle hunting that will allow a rare glimpse into the secretive world of the truffle hunter,

learning all about the truffle supply process and working with the Accademia's chefs. Three first-prize winners in the grant competition will receive \$1,500 worth of Urbani preserved truffle products and an Urbani Truffle book valued at \$30. Ten second prize winners will receive \$500 worth of Urbani preserved truffle products and a cookbook.

In order to qualify for the grant, culinary professionals must submit one recipe which will be evaluated by truffle experts from the Urbani Accademia del Tartufo who are experienced in the art of cooking with truffles and answer a brief questionnaire. Entry forms and full information are available at [www.urbanigrant.com](http://www.urbanigrant.com).

## Contact GRI:

If you wish to obtain more information about ongoing activity, or you would like to join our group, please contact Jonathan LaRochelle (646-624-2885 ext.4; [jlrochelle@colangelopr.com](mailto:jlrochelle@colangelopr.com)). You may also write to GRI:

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