



Vicenza, 3rd December 2010

BACALÀ' ALLA VICENTINA CONQUERS EVEN THE SENATE OF THE REPUBLIC

The main dish the Berica gastronomy was officially invited to the restaurant of the Senate's at Palazzo Madama to celebrate the international recognition dell'EuroFIR

The Bacalà Vicentina also won over the Senate. In recent days, in fact, the Venerable Brotherhood, led by president Luciano Righi, has literally monopolised the restaurant of the Senate, where the association had been called to taste the typical Berica dish of food recently appointed by the international network EuroFIR, as one of the five foods most representative of traditional Italian food.

The invitation came directly from the Commissioner of the Senate, the Vicentino politician, Paolo Franco, who wanted to take this opportunity of the European recognition to raise awareness of this "prince" of gastronomy Berica to his colleagues. But nobody was expecting such a success: in fact, almost all the senators ordered a portion of bacalà (with a "c", as they write in the Vicenza) prepared for the occasion by Chef Agostino Dal Lago, from the restaurant Al Torchio in Chiampo, representing the Group of Restaurateurs of the Brotherhood.

Since then, many of the politicians have asked the president of the Venerable Brotherhood, Luciano Righi, the Secretary of the association and Lina Tomedi and Serenella Cicchellero from the restaurant Torcio for information on the tradition and the preparation of the dish, among them the Chairman of the EU Policy, Rossana Boldi ; former judges Felice Casson and Gerardo D'Ambrosio; Ombretta Colli, Maria Pia Garavaglia; Paolo Giaretta; Alberto Filippi; Luigi Ramponi; Barbara Contini and many others of all political persuasions, with a focus also on the part of many senators from Southern Italy and in particular Campania, another region where the fish is the protagonist in the kitchen.

This is to say that the Bacalà alla Vicentina has received a truly bipartisan appreciation so that the president Luciano Righi said: "Where the political divides, Bacalà alla Vicentina unites." The "mission" of the Brotherhood in the Senate has not been limited to promoting bacalà (on this occasion a publication of the history of the dish and the route of the 40 restaurants certified by the Brotherhood offering the old traditional recipe was delivered to the Senators): to be particularly appreciated was the polenta made with Mais (corn) Marano and two DOC wines of the territory that blend well with "His Majesty" the bacalà: being the wines Durello and Vespaiolo.

For further information:

Press office Confcommercio Vicenza

Tel 0444 964300

E-mail: uff.stampa@ascom.vi.it