

2026 澳門國際美食之都  
嘉年華  
INTERNATIONAL CITIES OF  
GASTRONOMY FEST  
MACAO



**Bergamo, Italy**

**Year of Designation: 2019**

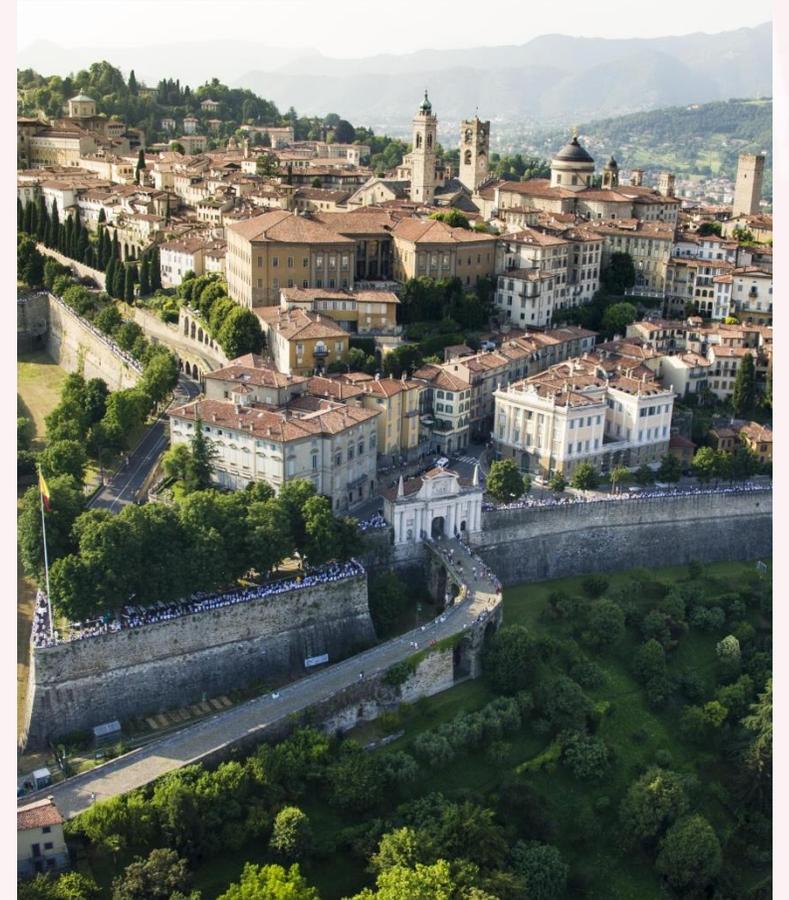


# 城市介紹 | INTRODUCTION OF THE CITY

The City of Bergamo is characterized by an original structure composed of two levels: the Upper Town, with its ancient medieval core guarded by the circle of walls, UNESCO World Heritage Site since 2017 and the Lower Town, the modern business centre, rich in cultural outlets. In the last twenty years Bergamo has become a destination for significant national and international tourist flows.

Bergamo's geographical position at the centre of a land which features flatlands, hills, lakes and mountains mirrors the administrative and economic centrality of the City. Bergamo's territorial peculiarity and biodiversity, combined with hundreds of years of knowledge and tradition and enhanced by the consciousness of importance of sustainable production are the key factors that led to the development of prestigious agri-food businesses.

The uniqueness of Bergamo's gastronomy landscape is varied and reflects the peculiarity of the land. Today, it boasts a large number of local certified products: wine, olive oil, cured meat, dairy products. The local cuisine is furtherly enriched by traditional recipes and dishes, such as polenta and stuffed pasta.



# 主廚介紹 | CHEF INTRODUCTION

## Mehdi el Omari

Chef Omari's professional career has developed through a wide range of experiences in Italian and international gastronomy. His training is based on rigorous culinary technique and a deep awareness of the cultural value of food, understood as an expression of identity, territory, and dialogue between communities.

From the early stages of his career, Chef Omari has worked in diverse gastronomic contexts, from traditional cuisine to contemporary dining, until taking on roles as chef-patron and consultant for gastronomic development projects.

This path has allowed him to build a broad and structured vision of cuisine, based on respect for raw materials, sustainability of supply chains, and the valorization of local excellence.



# 菜式介紹 | DISH INTRODUCTION

## Risotto Mantecato ai Formaggi d'Alpeggio, Grana Padano e Riduzione di vino rosso *(Risotto with Alpine Cheeses, Grana Padano and Red Wine Reduction)*

This dish originated in Bergamo, a border area between the plains and the mountains, where manual work has represented a living cultural heritage for centuries, and the quality and craftsmanship became a concrete expression of its gastronomic culture.

Rice, the central element of the dish, creates a cultural bridge between Bergamo, Italy, and Macao: an everyday food and a symbol of sharing, capable of embracing diverse flavors and transforming them into a culinary identity. The reduction of the red wine, a symbol of the Bergamo area, closes the dish with an aromatic note that combines memory, territory, and contemporaneity.



# 主廚介紹 | CHEF INTRODUCTION

## Morris Sigismondi

Chef Sigismond is the Vice President of Bergamo Chefs' Association, a position that allows him to actively contribute to the professional growth of the sector and the promotion of the local culinary culture. As evidence of his connection to popular traditions.

His goal is to continue to be a guardian of tradition, connection memory, territory, and passion while promoting a cuisine that tells stories, values, and roots, keeping Bergamo's gastronomic pride alive within and beyond the local borders. His cuisine is rooted in the authentic flavours of the ancestors' recipes, made of simple gestures, genuine ingredients, and shared memories.

Through every dish, he strives to preserve and enhance this gastronomic heritage, reinterpreting it with respect and awareness, without ever distorting its identity.



# 菜式介紹 | DISH INTRODUCTION

## Casöla Bergamasca

One of the iconic dishes of the rural tradition of Bergamo and its province. A hearty and rich winter dish, created to enhance every part of the pig after slaughter. The heart of the dish is the flavour of cabbage and simple cuts of pork, slowly cooked until they achieve a tender consistency and intense flavor .

Thi recipe is traditionally prepared in the cold months, a convivial dish linked to home cooking and family gatherings, often accompanied by steaming polenta. Casöla is a symbol of recovery cuisine, memory, and local identity: a dish that expresses the Bergamo area through bold, authentic, and uncompromising flavors.

