



Ministero degli Affari Esteri  
e della Cooperazione Internazionale



30.03.2026 | Tripoli

## Week of Italian Cuisine in the World

### Olive Oil as a Mediterranean Bridge



Week  
of Italian  
Cuisine in  
the World

# Olive Oil as a Mediterranean Bridge

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## History, Culture, Business and Flavours between Italy and Libya

An event dedicated to olive oil as a shared Mediterranean heritage and a symbol of dialogue, economic cooperation and tradition between Italy and Libya.

Moderator **Fabio Giudice**  
Head of the Economic and Commercial Office  
of the Italian Embassy in Libya

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**RAPANELLI**  
INTERNATIONAL

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- 16:00 – 16:10** Opening session and institutional greetings  
 Italian Embassy Greetings  
**Riccardo Villa**  
 Deputy Ambassador Italian Embassy in Libya
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- 16:10 – 16:20** CIHEAM's - Mediterranean Agronomic Institute of Bari - activities and projects in support of olive growing  
**Samuel Di Castro** Agronomist
- 
- 16:20 – 16:35** Italian entrepreneurial case study: olive oil production and experience in international markets  
**Gianluca Lauri** Extra virgin olive oil producer and Representative of Slow Food Lazio
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- 16:35 – 17:50** Testimony of a Libyan olive oil producer: the local production experience and sector development perspectives in Libya  
**Mr. AlBahlul al Tantusc** Al Saoudi olive oil Company  
**Mr. Jalal al Lammusci** Almoshkat olive oil
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- 17:50 – 18:20** Q&A and Closing Remarks  
**Simona Autuori** Director Desk ICE of the Italian Embassy in Libya
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- 18:20 – 18:35** Coffee break
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- 18:35 – 19:00** ANAPOO: methodologies, quality standards and oil oil tasting techniques: the Italian experience in enhancing quality  
**Silvia Maccari** ANAPOO Member  
 National Association of Extra Vergin Olive Oil Professional Tasters
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- 19:00 – 19:15** Olive oil in the kitchen: tradition and creativity  
**Simone Marchi** Chef
- 
- 19:15** Tasting experience
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**Gianluca Alberini**  
**Ambassador**  
Embassy of Italy  
in Libya

The Mediterranean has always been more than a sea: it is a space of encounters, exchanges and shared civilizations.

Among the symbols that best represent this common heritage, olive oil stands out as a timeless expression of culture, identity and continuity. Italy and Libya share deep historical and cultural roots in olive cultivation, a tradition that has shaped landscapes, economies and social life on both shores of the Mediterranean for centuries.

Olive oil is not only a product of excellence, but also a language that speaks of sustainability, respect for the land and the transmission of knowledge across generations.

This event aims to celebrate olive oil as a bridge between our two countries — a bridge connecting history and innovation, tradition and enterprise, culture and economic development. Through dialogue between institutions, producers and professionals, we reaffirm the value of cooperation as a driver for stability, growth and mutual understanding.

The Embassy of Italy in Libya proudly supports initiatives that strengthen bilateral relations and promote shared Mediterranean values. By enhancing agri-food excellence and cultural heritage, we contribute to building lasting partnerships and a future based on cooperation, trust and shared prosperity.



**Simona Autuori**  
Director Desk ICE  
of the Italian Embassy  
in Libya

Olive oil represents one of the most authentic expressions of Mediterranean identity, but it is also a strategic economic asset capable of generating value, innovation and international cooperation.

This event is conceived as a concrete platform to connect Italian and Libyan enterprises, professionals and institutions, highlighting olive oil not only as a symbol of tradition and quality, but as a driver for business development, technology transfer and sustainable investment along the agri-food value chain. ICE – Italian Trade Agency actively supports Italian companies interested in the Libyan market, facilitating commercial partnerships, productive joint ventures and industrial cooperation.

Through targeted initiatives, ICE works to create opportunities for dialogue between producers, distributors, investors and local counterparts, strengthening economic ties and fostering long-term collaboration.

By promoting shared projects in olive cultivation, processing, packaging and branding, this initiative contributes to reinforcing the historical bond between Italy and Libya, transforming a common heritage into a forward-looking economic relationship.

Olive oil thus becomes not only a product, but a catalyst for growth, employment and mutual development across the Mediterranean.

ANAPOO – the National Association of Professional Extra Vergin Olive Oil Taster- was founded in 1999 by the agronomist and olive oil expert Marco Mugelli. Based in Tuscany, the association promotes professional education and continuous training for olive oil tasters, with the aim of ensuring high standards of expertise and professionalism across the olive oil sector.

ANAPOO brings together members from a wide range of professional backgrounds connected to the olive oil sector, including olive oil producers, agronomists, researchers, university professors, consultants and informed consumers. All members have successfully completed a specialized technical course that includes both theoretical training and practical tasting sessions. At the end of the program, participants obtain the Certificate of Physiological Eligibility for Tasting and are eligible to be included in the National List of Olive Oil Technicians and Experts published by the Ministry of Agriculture.

United by a shared passion for high-quality extra virgin olive oil, ANAPOO organizes regular training sessions, collaborates with universities on research projects on olive oil sensory characteristics, and participates in DOP and IGP commissions and major olive oil competitions such as Il Magnifico, Ercole Olivario, and Premio Gocciola d’Oro. Through its tasting panels, ANAPOO contributes to spreading knowledge, professionalism, and awareness of quality. This can be applied in various sectors of the olive oil culture: from the production and marketing of olive oil to the correct operations and management of the olive oil mill, to the organization of events in order to promote the knowledge and the use of quality olive oil, as in the recently promoted tourism sector “Oleoturismo”.





**Fabio Giudice**  
Young bridging Italy  
and Libya in Trade and  
Economic Relations

Fabio is a young Italian diplomat whose professional activity focuses on diplomatic relations, international cooperation, and institutional dialogue, with significant experience in the Mediterranean region and particularly in Libya.

Fabio Giudice entered the Italian diplomatic service after completing his academic training in law, with a focus on international and comparative legal studies. During his university years he developed a strong interest in multilateral diplomacy and international governance. Fabio, currently serving in Libya as Head of the Economic Office at the Embassy of Italy in Libya, is responsible for promoting economic diplomacy and strengthening bilateral cooperation between Italy and Libya, with a particular focus on trade relations, investment opportunities, and sectoral partnerships.

Particularly, Fabio supports Italian companies operating in the Libyan market, facilitating institutional dialogue with Libyan authorities, and promoting initiatives aimed at enhancing cooperation in key sectors such as agri-food, industry, infrastructure, and technological development.

Within his diplomatic activity, he contributes to the broader framework of Italy's engagement in the Mediterranean, fostering collaboration between public institutions, private stakeholders, and international partners. His work in Libya has been particularly oriented toward the promotion of economic partnerships and the development of initiatives that encourage sustainable growth, commercial exchange, and institutional cooperation. Fabio Giudice complements his diplomatic profile with strong language and technical.



**Samuel Di Castro**  
Agronomist with passion  
for discovering new people,  
cultures and countries



Samuel Di Castro is an agronomist working at CIHEAM Bari, an international centre of advanced agronomic studies dedicated to sustainable development in the Mediterranean region.

His professional focus lies in rural development programmes, supporting agricultural and territorial initiatives across the region.

He currently serves as Coordinator of the Libya Geographic Unit, where he oversees and manages activities implemented in the country.



**Silvia Maccari**  
Olive Oil Lovers and  
Member of ANAPOO

Silvia Maccari holds a degree in Foreign Languages and Literatures, specializing in English and German, graduating with top honors (110/110). Her deep passion for Italian cuisine and olive oil led her to earn the title of Professional Olive Oil Taster, combining her academic background with hands-on expertise in Mediterranean gastronomy.

Silvia is the founder of Camilla in Cucina, a cooking school dedicated to teaching Italian cuisine to international guests, where she shares her knowledge of culinary techniques and the cultural traditions behind Italy's gastronomy.

In addition, Silvia has developed her professional training activities through AIRO – the International Association of Olive Oil Restaurateurs, where she conducts workshops, culinary courses, and tasting sessions to promote the understanding of olive oil and its gastronomic applications.

Since 2023, she has served as a board member of ANAPOO (National Association of Professional Olive Oil Tasters), contributing to initiatives that promote the culture, appreciation, and professional standards of olive oil both in Italy and abroad.

Throughout her career, Silvia Maccari has combined academic rigor, practical culinary expertise, and professional tasting skills to educate, inspire, and advocate for the quality and culture of olive oil, making her a recognized figure in the promotion of Italian gastronomy worldwide.



**Gianluca Maria Lauri**  
Producer of Antinoo  
Extra Virgin Olive Oil



Gianluca Maria Lauri is a team-oriented leader with international experience, combining strategic vision, agricultural expertise, and a strong commitment to sustainability. With a degree in Economics and Business Administration, he has developed solid management and leadership skills in complex environments.

Since 2016, he has led his family's estate near Tivoli, transforming it into a 35-hectare organic olive farm dedicated to the production of high-quality extra virgin olive oil.

Under the Antinoo brand, the oil is certified organic, recognized by Slow Food, and awarded in major international competitions, reflecting a strong focus on quality, innovation, and respect for the land. Alongside his entrepreneurial activity, he works as a consultant for agricultural cooperatives, serves as Delegate for Agricultural Affairs for the Municipality of Tivoli, and promotes cultural and agricultural initiatives, including projects linked to Villa Adriana. For him, olive oil is more than a product—it is a cultural ambassador connecting heritage, territory, and sustainable development.



**Almoshkat**  
**Olive Oil Company**  
Quality, sustainability,  
and international  
competitiveness



Almoshkat Olive Oil is a premium Libyan producer based in the Gharyan highlands, a region well suited for olive cultivation. Combining agricultural tradition with modern production standards, the company focuses on quality, sustainability, and international competitiveness.

It primarily cultivates the Chemlali olive variety, known for its delicate flavor and resilience in arid climates. Harvesting and cold-press extraction processes are carefully managed to preserve freshness, low acidity, and rich aromatic qualities.

Beyond production, Almoshkat supports local farmers and contributes to regional economic development, strengthening Libya's olive oil sector.

Recognized in international competitions, the company aims to position Libyan olive oil on the global market, representing the country's agricultural potential through a balance of heritage and innovation.



**Al-Saudi Olive Oil Company**  
Authenticity and modernity,  
quality standards.



Inspired by the belief that the olive tree is a blessed tree, Al Saoudi Company was founded in 1995, continuing a family tradition rooted in a deep appreciation for the olive tree.

Continuing this tradition, a family partnership was established in 1995 in the Al-Azizia region, an area known for the quality of its olive groves.

Around 95% of the orchards are planted with the Coratina variety of Italian origin, known for producing olive oil with distinctive characteristics and very high-quality standards.

For production, the company relies on modern Italian olive presses manufactured by Rapanelli, a company with more than 100 years of experience in the sector, and adopts advanced methods of cold extraction, storage, and packaging in line with international safety and quality standards.

The company combines tradition and innovation, promoting high-quality olive oil. Al Saoudi goal, in fact, is to preserve authenticity while embracing modernity, by using the best available technologies, adhering to international safety and quality standards, and increasing consumer awareness of the importance of olive oil. Its products are marketed under the brands Jannat Olive Oil and Rahma Olive Oil, with the goal of expanding into international markets.



**Simone Marchi**  
Creative and young  
Executive Chef  
and Operational Manager

Simone is an Italian Chef graduated from the “Tor Carbone” Hospitality Institute in Rome, with extensive international experience in high-profile institutional and diplomatic events.

He has led the culinary management of major official celebrations for the Italian Embassies in Tripoli and Baghdad, including multiple Italian National Day events and the “Week of Italian Cuisine in the World,” serving up to 500 guests.

Currently serving as Operational Manager and Executive Chef in Tripoli, he oversees three hotel kitchens - Al Waddan Hotel, Hotel Sultan, and Hotel Lailac -, combining expertise in large-scale catering, traditional Italian and international cuisine, food cost control, and multicultural team leadership.

HACCP certified, Simonee is recognized for operational excellence, precision, and the ability to perform under high-pressure environments.

At the beginning of his career, he collaborated with Executive Chef Ignazio Rosa at “La Scala” restaurant in Minsk and gained further experience in restaurants in Rome. He specializes in large-scale catering (100–200+ guests), menu planning, kitchen staff management, food cost control, and HACCP-certified food safety standards.

He has strong expertise in traditional Italian and international cuisine, excellent problem-solving skills, and proven ability to lead multicultural teams under pressure.



# Traditional Recipes Featuring Olive Oil

**Garlic and Olive Oil Bruschetta**  
Bruschetta Aglio e Olio



**Ingredients**

- 4 slices of rustic bread
- 2 garlic cloves
- 3–4 tbsp extra virgin olive oil
- Salt to taste

**Preparation**

Toast the bread slices until golden and crispy. While still warm, rub each slice with a peeled garlic clove. Drizzle generously with extra virgin olive oil and add a pinch of salt. Serve immediately as a simple and aromatic appetizer.

**Tomato Bruschetta**  
Bruschetta al Pomodoro



**Ingredients**

- 4 slices of rustic bread
- 2–3 ripe tomatoes
- 1 garlic clove
- 3 tbsp extra virgin olive oil
- Fresh basil leaves
- Salt and black pepper to taste

**Preparation**

Dice the tomatoes and place them in a bowl. Add chopped basil, olive oil, salt, and pepper, and mix gently. Toast the bread and lightly rub with garlic. Spoon the tomato mixture over the warm bread and serve immediately.

Vegetables Preserved in Olive Oil  
Zucchini and Eggplants



Ingredients

- 2 zucchinis
- 2 eggplants
- 2 garlic cloves
- 1 cup white wine vinegar
- Extra virgin olive oil (enough to cover)
- Fresh herbs (oregano or parsley)
- Salt to taste

Preparation

Slice the zucchini and eggplants into thin strips. Blanch them briefly in boiling water mixed with vinegar for 2–3 minutes, then drain and let them dry completely. Arrange the vegetables in sterilized jars with garlic and herbs, then cover fully with extra virgin olive oil. Seal and store in a cool place. Let them rest for a few days before serving.

Rosemary Infused Olive Oil



Ingredients

- 500 ml extra virgin olive oil
- 2–3 fresh rosemary sprigs

Preparation

Wash and dry the rosemary thoroughly. Place it in a clean glass bottle and pour in the olive oil. Seal the bottle and let the oil infuse for about 1–2 weeks in a cool, dark place. Ideal for grilled vegetables, roasted potatoes, and meat.

Garlic Infused Olive Oil



Ingredients

- 3–4 garlic cloves
- 500 ml extra virgin olive oil

Preparation

Peel the garlic cloves and place them in a clean bottle. Pour the olive oil over them, seal the bottle, and let it infuse for about one week. The oil will develop a delicate garlic aroma, perfect for salads, bruschetta, and pasta.



Spaghetti with Garlic and Olive Oil  
Pasta Aglio e Olio

Ingredients for 4 people

- 400 g spaghetti
- 3–4 garlic cloves
- 5 tbsp extra virgin olive oil
- 1 small chili pepper (optional)
- Fresh parsley
- Salt to taste

Preparation

Cook the spaghetti in salted boiling water until al dente. Meanwhile, gently sauté sliced garlic and chili pepper in olive oil over low heat until fragrant, without burning the garlic. Drain the pasta and toss it in the pan with the oil. Add chopped parsley, mix well, and serve immediately.

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