



#Worldpastaday2017: Costa Cruises Celebrates The Majesty Of Pasta On Board Its Ships

October 25, 2017

On 25 October Costa Cruises, in association with Barilla, celebrates pasta in all its forms.

Genoa, 25 October 2017 – Whether it is long or short, "al dente" or well-cooked or garnished with tomato sauce or pesto sauce, **pasta** has always been the undisputed queen of the dinner table in Italy but also elsewhere in the world. And what better occasion to celebrate it on **Costa Cruises** ships than **World Pasta Day** on **25 October**? To mark this special day guests of the Costa fleet ships cruising the Mediterranean will be able to enjoy delicious traditional Italian dishes based, naturally, on **Barilla** pasta.

At dinner time on *World Pasta Day* all guests will be able to try two special dishes created by two international chefs for the most recent Barilla Pasta World Championship organised by **Accademia Barilla**: **wholewheat Barilla spaghetti with garlic, oil and ceviche** by Executive Chef of Costa Cruises Luigi Carotenuto, and **fried "mari e monti" cannelloni with amatriciana sauce and grated feta** by Greek-Italian chef Giorgio Spanakis.

There will be lots of activities on board dedicated to the staple food of Italian cuisine: during *World Pasta Day* the grown-ups will be able to create their own special pasta while children will be able to exploit the versatility and variety of the various types of pasta to make a work of art that will then go on display in the Squok Club (the children's club). The kids will also be able to take part in the **"Pasta Salad" competition** in which they will be judged by a special jury consisting of the Cruise Director, the onboard Executive Chef and the head of the children's entertainment team; the winner will receive 10 squokkers (the Squok Club 'currency') which the budding young chef can use to win fantastic prizes.

World Pasta Day will also be celebrated on board the Costa ships with a **"Pasta in Festa"** (Pasta party), a traditional event held on every cruise in honour of Italy's most beloved food. At lunch time in the buffet restaurants guests will be able to try various pasta-based dishes inspired by traditional regional Italian recipes. Cooking enthusiasts will be able to enjoy poolside cooking classes with the onboard chefs who will share secrets and tips for the perfect preparation of pasta: on 25 October the recipe will be the wholewheat Barilla spaghetti with garlic, oil and ceviche by Executive Chef of Costa Cruises Luigi Carotenuto. *World Pasta Day* and the Pasta Parties will also be an opportunity to propose interesting activities aimed at **raising guests' awareness** of the goodness and healthiness of pasta from a **nutritional** perspective, but also from a **social** and **environmental** point of view, in accordance with the **BCFN Double Pyramid**.

But it won't all be about pasta aboard the Costa Cruises ships. In fact, guests will be able to enjoy lots of other quality Italian dishes and ingredients: from the **regional menus** to the special menu prepared by chef **Bruno Barbieri**; from the **mozzarella** made directly on board to the pizzas with **PDO San Marzano tomatoes**, **specially-chosen flours** and **sourdough**; from the **macarons** of **Luigi Biasetto** to the **chocolate pralines** by **Guido Gobino**; from the ice cream made with **Agrimontana** ingredients to **illy** coffee; from **Ferrari spumante** to **Aperol Spritz**.

Costa Cruises

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