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and developing trade & investment between the UK and Italy*



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THE BRITISH CHAMBER
OF COMMERCE FOR ITALY

Gala DINNER

23 OCTOBER 2024

CHIOSTRI DELL'UMANITARIA
MILANO

SUPPORTED BY



Pirola
Pennuto
Zei

PROGRAMME

18:15 Welcome cocktail

19:00 Opening remarks

Steven Sprague, President – The British Chamber of Commerce for Italy
Giuseppe Sala – Sindaco di Milano

The Rt Hon Edward Llewellyn OBE – HM Ambassador to Italy & San Marino

Riccardo Smimmo – Vice Capo Missione, Ministro Plenipotenziario,
Ambasciata d'Italia nel Regno Unito

Choir of The British School of Milan



20:00 Dinner

Playwright: **Justin Butcher** 'A light hearted leap through 120 years
of Anglo-Italian collaboration in the bicentenary year of Lord Byron'

HM Ambassador to Italy & San Marino, **The Rt Hon Edward Llewellyn OBE** in
conversation with **Sarah Varetto**, Executive Vice President Communications,
Inclusion & Bigger Picture – Sky Italia

Sarah Howard MBE, Chair – The British Chambers of Commerce,
in conversation with BCCI President, Steven Sprague

Talk show

Carlo Azzola, Country Manager Italy – Colt Technology Services

The Rt Hon Jo Johnson, Chairman – FutureLearn

Sarah Varetto, Executive Vice President – Sky Italia

Closing remarks

Steven Sprague, President – The British Chamber of Commerce for Italy

Cake cutting and toast

Baritone: **Tim Bagley**

'The Vagabond' – Ralph Vaughan Williams (1904); 'L'Ultima Canzone'

– Paolo Tosti (1904); 'Non Più Andrai (Le Nozze di Figaro)' – W.A. Mozart;

'Per Me Giunto (Don Carlo)' – Giuseppe Verdi



23:30 Carriages

MENU

*Baccalà mantecato, polenta croccante al nero di seppia,
crema di finferli e maionese alle erbe*



*Risotto 'Riserva San Massimo' alla milanese,
gremolada, fondo di vitello e medaglione di ossobuco*



*'Glacier 51' Black cod, ristretto di peperone,
quinoa soffiata, mentuccia e cardoncello arrosto*



*'Show Stopper' EL&N London con ripieno di vaniglia e fragole
Sugrue South Downs 'The Trouble with Dreams'*

Caffè

*Villa Diana Montepulciano D'Abruzzo – Terre Di Chieti DOC
Falanghina IGP – Le Odi*