

A T T I

f o n d a m e n t a l i

A project by [studio.traccia](#) that draws inspiration from the iconic series of Superstudio of 1972, Atti Fondamentali (Fundamental Acts). 50 years later, now like back then.

Food for thought and acts of revolution, of a society that looks at itself and at its relationship with the planet. We feel the need, in our role of designers, to contribute to the process of change necessary in this historical moment, generating spaces for thoughts, presence, sharing and communication, spaces for exchange that can facilitate transformative visions of the present and of possible futures. The project expands towards different fields, calls into action different disciplines, in a perspective of contamination that distinguishes the research of studio.traccia and it's articulated into different moments throughout the year, translated into a series of performative interventions, events, talks and installations, which we will call ACTS. Three themes, food, extractive materials and data, constitute for us three fundamental subjects to investigate and to review to be able to imagine new contexts of experimentation, future methods of relating and compelling frameworks of action. These three lenses represents the places of confrontation of the paradigms of the present and the future, those in which design must exercise all its extraordinary capacity as an Agent of Change.

↙ ATTO I

food

Food is not only a necessity or a fundamental human right, but also culture, exchange and diversity. The future of humanity passes through it. Food systems currently represent one of the most pressing and critical issues, being intrinsically connected to both the natural and the human ecosystem, to climate change and biodiversity. Food, as a matter, becomes a lens used to investigate its own infrastructure, to question the very way of observing and understanding it, as well as possible future metabolic evolutions, not only on a material level, but also on a social and economic one. Food represents therefore a political subject. Our role as designers is to act on change, to imagine and trigger each time small strategic revolutions that lead to

great systemic transformations. In this spirit, we invite you to this Act-I in which we have translated our reflections into different forms, by investigating food from a multitude of points of view. An experimentation between ethics and aesthetics that involves different disciplines, to propose new visions and new forms of relationships between the human and natural ecosystems. Which, after all, are inseparable.

The word 'restaurant' originates from Bouillon Restaurant, an establishment in 19th-century France whose name literally translates as 'restorative soup.'

In the climate emergency, the restaurant can grow to become a place not only to restore the human body, but also to care for the planet's ecology.

[COOKING SECTIONS](#)

[CLIMAVORE](#)

The process of creating a revolutionary society is passing through the critical phase of today's society, of its way of producing, consuming, living. The machine of production produces a second poverty perpetuating itself even after the achievement of its essential ends (the satisfaction of basic needs) always inducing new need. It then becomes an act of coherence, or a last attempt at salvation, to focus on the redefinition of primary acts, and to examine... what are the relationships between architecture (and we add FOOD, MUSIC, PHOTOGRAPHY, ART) and such acts."

[Atti Fondamentali](#)

[Superstudio](#)

1972

Conceived by studio.traccia in collaboration with BASE Milano, the first act of Atti Fondamentali is focused on food and promoted by **ActionAid Italia** as part of the **Food Wave project**. Food Wave is co-funded by the European Commission under the DEAR Programme and aims at creating a new alliance between institutions, civil society and young people for a green, inclusive and sustainable future of our cities. The project is developed by the Municipality of Milan and involves 17 countries through a network of 29 partners, composed of 16 international cities and 13 civil society organizations, including ActionAid Italia, ACRA and Mani Tese which coordinate the implementation together with the lead applicant. Food Wave focuses in particular on the importance of sustainable food systems at urban level and the adoption of responsible lifestyles and practices by young people between 15 to 35 years old to mitigate climate change. The project aims to inform and involve young people through a web platform and a digital campaign, supported by an international network of Ambassadors and influencers. The project will also produce specific researches and studies on the food/climate nexus and will stimulate the active involvement of young people through different activities including schools of activism, discussion fora, international exchanges, art contests and film festivals.

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Interdisciplinary research and collaboration with experts in different fields allowed the project to take points of view outside its own referential systems. Multifocal observations, the stratification of methodologies and the decoding of inputs through diversified tools and languages, meant that this first act of investigation took unexpected forms, becoming a polyphonic translation able to show and interconnect the complexities that emerged.

+ THE DINNER

At a time when ecological and social issues become ever more pressing, collective consciousness is growing in an attempt to understand these issues; thus, our investigation on the topic of FOOD took on a convivial format and got translated into the form of a dinner.

Held on June 5th, as the opening event of the BASE Design Week, this culinary experience sought to combine haute cuisine and design, through a research that combines ethics, ecology and circularity. The entirely vegetarian menu, conceived by the chefs of Altatto, focused the attention on taste, seasonality and territory, elements that we are paradoxically losing more and more contact with. Each course has been designed to complement the plate from which it was served and vice versa: so the waste of the main food ingredient of each dish becomes the main component of the material of each serving plate. This was a way of interconnecting the problem of food waste with that of the continuous request for extraction or production of new materials for design and architecture.

These trays, designed and created by studio. traccia, with materials using food waste, produced by Ricehouse, Ottan, Highsociety studio and manufactured with the precious help of Superforma and Miocugino, are assembled here together, to compose a sculpture that is almost an architecture; a metaphor to focus attention not only on the world of design where circular experimentation is already widely explored, but also on architecture (and society) where instead the transition seems to be still too slow, but inexorably necessary.

+ IL MENU

Altatto

Black and white rice chips

served in "gutters" made with Ottan Milky (fermented rice waste) and Fanocel Charcoal (waste from Vodka production)

Puffed sponge cake with spinach and beets served in "sashimono" made with Ottan Eggy (scraps of egg shells)

Thempeh of lentils and beans

served on skewers on ovoid dishes made with Ottan Seaweed, Red dots, Sunny and Tomatoe Jam (fermented lentil scraps)

Caramelized grape leaves

served vertically on fans 3D printed with Fanocel Vino (marc waste)

Buckwheat tartlets and garlic mousse

served on a maze 3D printed with Fanocel Garlic (garlic scraps)

Risotto with lemon and licorice

served on Ricehouse plates (made with rice husk)

Coffee and hazelnut ice cream

served like they used to do it...

Service of chocolates and crunchy dried fruit

served between walls made of Ottan Nutty (mixed dried nuts scraps)

To accompany the dinner, the M-ATTO wine

Macerated white wine produced from certified organic vines, fermented with indigenous yeasts and bottled without filtration.

A recovered wine, made from the blend of two years.

"The goal is to stimulate a more critical design culture, which is not only aimed at solving today's problems, imagining products and processes in a biological key, but which can be based on a new and more ethical approach to ecology and on new perspectives of systemic change towards preferable futures."

LEONARDO CAFFO

+ LE INTERVISTE

To deepen the research, we conducted a series of interviews with professionals involved in the food and design sector. Creating a dialogue with NGOs, designers, producers and policy makers, who deal with food systems and their related topics, has allowed us to identify a series of recurring themes that we wanted to highlight and put in conversation. We have therefore translated part of the interviews through a "map" that shows the exchange and interaction of science and imagination, of laws and policies, ideas, applied research and creative force, business and social impact, but also a whole series of points of development, inconsistencies and systemic legacies that need to be demolished and rebuilt. What emerges (at least partially) is the complex network of relationships that make up the very infrastructure of food and design. The interviews have been for us a tool for understanding, metabolizing and decoding, while the map intends to become a working tool on which to continue developing future researches and projects.

The project also saw the involvement of a group of young people already reached by the activities of Food Wave project, who took part in a special moment of education and exchange with the chefs of Altatto; they also participated in the dinner of the 5th of June, sharing their point of view, in particular highlighting the link between food, climate and global inequalities.

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