November 27th 2023

### Namex welcome

**Maurizio Goretti – CEO** 

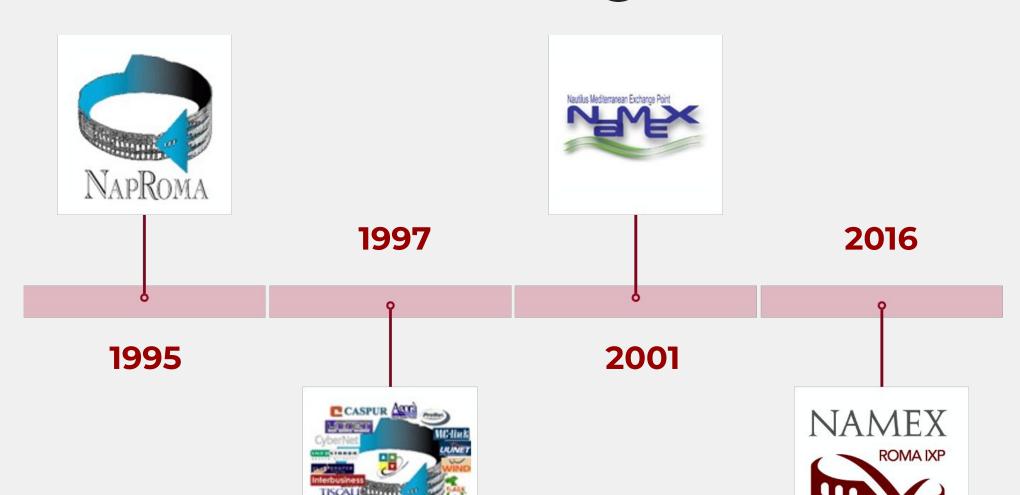




# namex.it/history

# Namex history

Nap Nautilus



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# Namex history

1997

2016

1995



CyberNet William CyberNet CyberNet William CyberNet Cy







### Namex Today

- ISPs consortium
- Each ISP count 1
- Not for profit
- Neutral



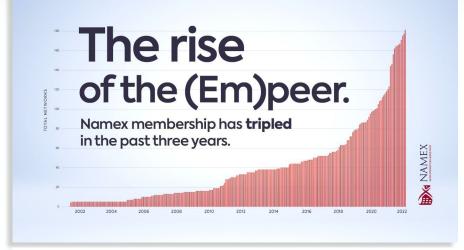
Main goal is to provide useful services

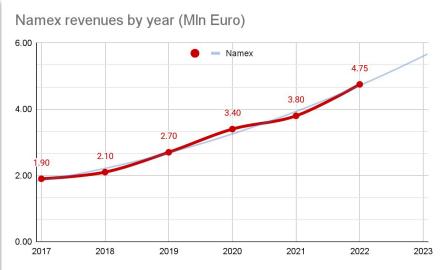




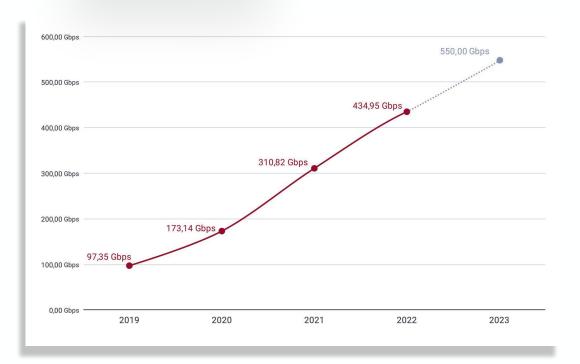
# The Roman Em(peer)







2023



232 connected ASes

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### Namex in Rome Naturale Dell'Insugherata DIGITAL CLAUDIUS **TIBERIUS** CASALOTTI CASTELVERDE CAESAR CINECA TORRE GAIA BORGHESIANA Z. XV ROMA 70 FONTE **AUGUSTUS** UNIDATA CECCHIGNOLA DIVINO AMORE





### Namex IXPs outside Rome











# School of Advanced Networking

TRAINING FOR ISPS MADE BY ISPS









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### Namex supports













FONDAZIONE





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### NAMEX

### Books



The book describes the main aspects of BGP (Border Gateway Protocol) and its most important practical applications, such as traffic management policies, scalable architectures, stability and security mechanisms, and its role in big Enterprises and ISP networks. For each topic covered, also the implementation aspects in Cisco and Juniper technologies are included, essential to fully understand the main mechanisms of the protocol and its applications. The central idea behind the book is combining theory and practice, to avoid turning it only into a (debatable) presentation of the standard. This is why, apart from explaining in detail and with many examples how the protocol works, and its role in IP networks, the book also includes many practical application suggestions, resulting from many decades of experience.

### Main topics covered:

Fundamentals (AS, sessions, messages, attributes, etc.) - Prefix aggregation and filtering -Inbound/outbound routing policies - Scalability, stability and security aspects - Convergence functions - BGP in Enterprise and Service Provider networks - The role of BGP in MPLS services - Basic and advanced implementation aspects in Cisco IOS XE/XR and Juniper JUNOS - BGP security aspects - Best implementation practices.

Flavio Luciani was born in Rome in 1981 and he graduated Computer Engineering at the Roma Tre University in 2005. Since 2008, he is part of the Namex team - the Internet eXchange Point in Rome - first as member of the technical staff, and, since 2020, as Chief Technology Officer.

He is currently involved in several Internet Community initiatives. He works with the RIPE NCC association, with the European inter-exchange point association EURO-IX, and he is a member of the Steering Committee of the initiative promoted by the Internet Society (ISOC), Mutually Agreed Norms for Routing Security. Through workshops, courses and feature articles, he promotes greater awareness on routing security.

Antonio Prado, after an educational background in Humanities Studies, lands a PhD in Computer Science. He has been active in the Internet industry since 1995, and, after a long experience as CTO for several telecommunication operators, he works in the Italian Public Administration, where he deals with digital infrastructures and digital transition. As journalist, he spreads knowledge on how the Internet works.

He has been holding classes in public institutions (Schools and Universities) and private organizations (ISOC, Reiss Romoli School) for over twenty years. Ambassador and member of MANRS advisory group, and committed every day to supporting the development of the Web in Italy, and to spreading awareness of the Internet Governance, through articles and conferences.

Tiziano Tofoni holds a university degree in Electrical Engineering at the University of Padua, Italy, and a Master in Mathematical Statistics at Florida State University, Tallahassee, Florida (USA). He began his career as a researcher at the Institute of Dynamic Systems and Bioengineering of the National Research Council (CNR) in Padua and as a Teaching Assistant at the Department of Statistics of Florida State University. Subsequently, after a brief experience in the Aerospace industry, he joined the staff of the G. Reiss Romoli Advanced School of Telecommunications where he worked for over 20 years in the fields of Traffic Engineering, IP Network Technologies and Broadband communications.

He has held various courses in Probability and Statistics at the University of L'Aquila. He is the author of various books including "BGP: from theory to practice" (Reiss Romoli ed., I edition may 2011 - II edition june 2022) and "MPLS Services" (Reiss Romoli ed., october 2020). He is currently Chairman of the Board of Directors of Reiss Romoli srl, member of the Namex Technical Committee and honorary member of the board of ITNOG.

from theory to

practice

# from theory to practice

**BGP** 



Flavio LUCIANI Antonio PRADO TizianoT0F0NI

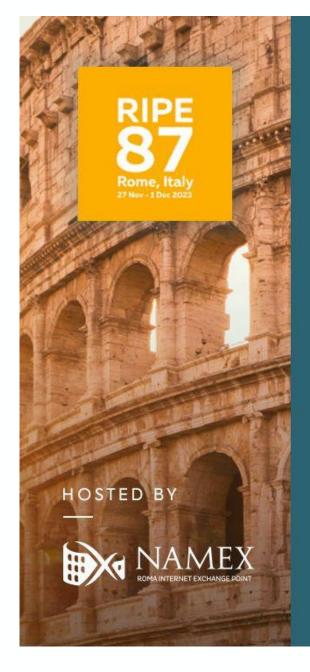
Flavio LUCIANI Antonio PRADO TizianoT0F0NI





€ 60.00





### Meet the Namex delegates at RIPE 87!



MAURIZIO GORETTI CEO



LUCA DAVOLI Membership Development and Marketing



FLAVIO LUCIANI CTO



ALESSANDRA FESTA
Communication
& Events



INNOCENZO GENNA Regulatory Advisor



**DANIELE ARENA**Peering Developer



MARTA BUROCCHI Network Systems Engineer



MARCO TOCCI Facility Manager





Cooking Working Group Request for Comments: 9823 Category: Standards Track

### A Standard for the Preparation of "Pasta alla Carbonara"

Pasta alla carbonara is a traditional Italian dish widely celebrated for its cooking simplicity and rich taste. This document defines a transder protocol for the preparation of pasta alla carbonara to ensure reproducibility and consistency in the dish.

The preparation of parts alls carbonars involves a combination of key impredients including applicable, giancials or paneeta, aggs, grand pecorion romano cheese, irreshly ground black poper, and salt, these impredients are combined through a specific mooking process to carbonary the property of the property of the property of the impredients, together with the extils of the cook, are directly related to the good taste of the disb.

### 3. Ingredients

Ingredients for 4 people: 400g speqhetti | 280g guanciale | 200g pecorino romano cheese | 6 egg yolks | black pepper to taste

### 4. Preparation

The sequence of actions to prepare pasta alla carbonara is as follows:

a. Bring a pot of saited water to the boil.
b. Add the spaghett and cook until al deute.
c. Manowhile, cut the guancials or panestts into thin strips and cook until orispy.
until orispy.
crease.

grease.

6. Basi the eggs in a bowl and add the grated peccrino romano cheese and black pepper.

7. Drain the spaghetti and add it to the pan with the quanciale or

pancetts.
g. Add the egg and cheese mixture to the spaghetti and quickly toss to create a creamy mattes.
h. Add black pepper and additional grated pecorino romano cheese for garnish.

### 5. Security Considerations

Exercise caution to avoid burns or food contamination during inspecdient handling and cooking, it is advisable to follow standard food safety practices while preparing pasts allo carbonars. Failure to properly tose (3.9) will result in a pasts with omelette and a high risk of injuries from the other disers.

This recipe can be implemented in any kitchen equipped with the necessary tools and ingredients. This advisable to follow the preparation steps carefully to ensure a successful pasta alla carbonata.



Cooking Working Group Request for Comments: 9823

Category: Standards Track

F. Luciani M.Goretti Namex 1 April 2023

### A Standard for the Preparation of "Pasta alla Carbonara"

### 1. Introduction

Pasta alla carbonara is a traditional Italian dish widely celebrated for its cooking simplicity and rich taste. This document defines a standard protocol for the preparation of pasta alla carbonara to ensure reproducibility and consistency in the dish.

### 2. Overview

The preparation of pasta alla carbonara involves a combination of key ingredients including spaghetti, guanciale or pancetta, eggs, grated pecorino romano cheese, freshly ground black pepper, and salt. These ingredients are combined through a specific cooking process to achieve the characteristic flavor and desired consistency. The quality of the ingredients, together with the skills of the cook, are directly related to the good taste of the dish.

### 3. Ingredients

Ingredients for 4 people: 400g spaghetti | 280g guanciale | 200g pecorino romano cheese | 6 egg yolks | black pepper to taste

### 4. Preparation





# Join the Namex Aperitif at RIPE 87!

Monday 27 Nov / h. 7:00 PM

HOSTED BY





# Thanks

### **Maurizio Goretti**

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