

ITALY



CHEF : ANTONIO ROMANO

Born in Rome in 1993, after completing his studies, he moved to London where he worked at the 2-Michelin-starred restaurant, Dinner (by Heston Blumenthal). He returned to Italy and worked under the guidance of Heinz Beck (three Michelin stars), contributing to the launch of La Pergola. He decided to relocate to Milan and later to Tuscany, where he earned his first Michelin star at the age of 26. His diverse experiences have led him to create a cuisine that caters to all tastes, processing meat, fish, and vegetarian dishes with different approaches, always maintaining a constant focus on the ingredient and the quality of the raw materials. Elegance and flavor are the essential characteristics at the foundation of each dish

