



Press Release

MICHELIN GUIDE

Paris, November 14th, 2023

TWO 3 MICHELIN STARS RESTAURANTS JOIN THE MICHELIN GUIDE ITALY 2024

- ***With the addition of the Atelier Moessmer Norbert Niederkofler and Quattro Passi restaurants, Italy now boasts 13 three MICHELIN Stars restaurants***
- ***Five restaurants are awarded two MICHELIN Stars and 26 are awarded one MICHELIN Star for a new firmament of 395 Stars across the peninsula***
- ***13 new restaurants receive the MICHELIN Green Star***
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The 69th edition of the MICHELIN Guide was unveiled at the gateway to the Franciacorta region during an exceptional ceremony hosted by Federica Fontana. Over 500 guests – including restaurant owners, professionals and students from all over Italy – attended the event.

The selection of restaurants in the MICHELIN Guide Italy 2024 celebrates the complexity, vitality and extent of Italian gastronomy; its many young, talented chefs; and the peninsula's eco-responsible, sustainable restaurant ecosystem.

This is a record-breaking edition: the MICHELIN Guide Italy once again awards three MICHELIN Stars, celebrates five new two MICHELIN Stars restaurants – two of which receive the prestigious rating upon their entry into the Guide – and adds 26 one MICHELIN Star restaurants to its list. In total, the MICHELIN Guide Italy 2024 selection of MICHELIN Star restaurants includes **395** restaurants.

*"This year, the famously anonymous inspectors awarded 33 new MICHELIN Stars, including two new three MICHELIN Stars restaurants that distinguish themselves as among the best in the world: Quattro Passi and Atelier Moessmer restaurants," explains **Gwendal Poullennec**, International Director of the MICHELIN Guides. "The MICHELIN Guide Italy 2024 selection includes 395 MICHELIN Starred restaurants, a new record for this country. This achievement highlights the perfection of combining Italian cookery traditions with innovation to create exceptional culinary experiences rich in emotions, history and celebration."*



MICHELIN GUIDE

Two restaurants receive the prestigious three MICHELIN Stars

Atelier Moessmer Norbert Niederkofler, Brunico, (Bolzano).

In its new location within a renovated historical villa, Chef Niederkofler remains faithful to his mantra, 'cook the mountain.' This means he serves only the best ingredients from the surrounding mountains and valleys, sourced directly with producers and farmers who respect natural cycles to preserve their flavors and nutritional benefits. The restaurant has been awarded the MICHELIN Green Star for its commitment to sustainable cooking. A dish that impressed the inspectors – as it translates this philosophy with surprising strength – was the risotto featuring robiola cheese, grated egg yolk, and cress. It is a fragrant dish with such intense pungency that it almost brings horseradish to mind, but without the excessive spicy kick: a brilliant, pleasantly balanced recipe.

Quattro Passi, Nerano, (Naples).

Three MICHELIN Stars shine once again in Campania, in Nerano, where the Sorrento Peninsula narrows towards Capri. This is one of the most romantic bays on the coast. Quattro Passi opened 40 years ago in this corner of paradise. Chef Tonino Mellino worked to earn two MICHELIN Stars, but handed the reins over to his young son, Fabrizio, some years ago, who completed the achievement and reached the pinnacle of world restaurant prestige. His touch has elevated Campanian and Mediterranean cuisine to levels of surprising refinement, style and sensibility. Among the dishes that impressed the inspectors were the Nerano linguine, fusillone with sea urchins, Laticauda lamb, and savory pastries. The selection combines tradition and modernity without ever sacrificing flavor through the utmost respect for ingredients and precise cooking methods.

In addition to the two new entries in the three MICHELIN Stars family, the restaurants – or rather, those that are 'worth a detour' to Italy – which retain their 3 Stars **are:**

Villa Crespi Orta San Giulio (Novara), **Piazza Duomo** in Alba (Cuneo), **Da Vittorio** in Brusaporto (Bergamo), **Le Calandre** in Rubano (Padua), **Dal Pescatore** in Canneto Sull'Oglio (Mantua), **Osteria Francescana** in Modena, **Enoteca Pinchiorri** in Florence, **La Pergola** in Rome, **Reale** in Castel di Sangro (l'Aquila), **Uliassi** in Senigallia (Ancona) and **Enrico Bartolini at the MUDEC** art museum in Milan.

Five restaurants join the two MICHELIN Stars selection

The live-streamed ceremony, hosted by Federica Fontana, was a succession of emotions: **33 newly awarded MICHELIN Stars in total**, throughout 12 regions, including **5 new entries** in the two MICHELIN Stars category – indicating that they are worth a detour – of which two are entering the Guide for the first time with this edition:

Verso, Chef Mario and Remo Capitaneo, Milan

From zero to two! Milan is known as the city of speed and instant gratification... But while the restaurant is new, the talent of the Capitaneo brothers is not. They have gained extensive experience at highly renowned establishments and are now free to express and unleash their talent at their own restaurant. Theirs is an inclusive, open kitchen that may be observed from the dining room, offering dishes that proved to be extraordinary adventures for the inspectors of the Guide. Among these are the sweetbreads, sea urchins and Béarnaise sauce with coffee and sorrel. The chef completes and explains the dish in the dining room, with an abundance of technical detail. The balance brought about by coffee and sea urchins is surprising: unthinkable on paper, indescribable on the palate.

La Rei Natura by Michelangelo Mammoliti, Serralunga d'Alba (Cuneo)

The new restaurant at the Il Boscareto hotel received two MICHELIN Stars just a few months after opening, thanks to the team led by Chef Michelangelo Mammoliti. In the picturesque area of the Langhe, known for its extraordinary gastronomy, Mammoliti resumes his personal journey through a nostalgic cuisine, joining forces with the beloved plant world and drawing inspiration from other, more exotic sources. A dish that surprised the inspectors was the lamb parmigiana: creative and delicious, with a savory, aromatic jus.

Andrea Aprea, Chef Andrea Aprea, Milan

The chef – Campanian by birth and Milanese by adoption, and already awarded two MICHELIN Stars for his Vun restaurant – pours his full talent and experience into his namesake Milanese restaurant. There, he serves up uncompromising modern dishes with clear-cut, decisive tastes. The buffalo ricotta tortello with Neapolitan ragout sauce, for example, is an explosion of flavors.

George Restaurant, Chef Domenico Candela, Naples

On the roof-garden of the Grand Hotel Parker's, the picture postcard view dominates Naples and its Gulf. But Domenico Candela's talent quickly steals the show: thanks to his Campanian origins and French experience, the chef combines both traditions in his irresistible creations, such as the hazelnut soufflé with passion fruit and caramel ice cream, a French-inspired dessert where hazelnut represents the bel paese.

Piazzetta Milù, Chef Maicol Izzo, Castellammare di Stabia (Naples)

In the most authentic family tradition, Piazzetta Milù has been passed down from generation to generation, developing from a pizzeria to the gourmet restaurant it is today. It is now run by three brothers: Valerio and Emanuele work in the dining room, while Maicol runs the kitchen with brio. He boldly pursues his dream to express himself through his cuisine, culminating in a surprising tasting menu featuring



MICHELIN GUIDE

elements of Campania, ingredients from elsewhere, and a great deal of creativity. One of the chef's original ideas is to create a gastronomic journey around one ingredient, playing with combinations and cooking techniques that highlight its flavor. One example is pepper, which the inspectors tasted as part of the summer menu. In one presentation, it appears as glazed speck combined with banana to create a memorable tarte tatin. That creativity was the determining factor for receiving another award: the 2024 MICHELIN Young Chef Award, sponsored by Lavazza.

26 newly awarded one MICHELIN Star restaurants in the MICHELIN Guide Italy 2024

The MICHELIN Guide Italy 2024 features 26 new one MICHELIN Star restaurants. Among these, a MICHELIN Star was awarded to **Bluh Furore**, a restaurant on the Amalfi coast. Enrico Bartolini defined its gastronomic profile, and 28-year-old Chef Vincenzo Russo – who worked in Antonino Cannavacciuolo's kitchen – interprets it. Worthy of note are three restaurants run by women which were newly awarded one MICHELIN Star: **Casa Mazzucchelli** (Aurora Mazzucchelli), which reclaims a MICHELIN star; **Ada** (Ada Stifani) in Perugia; and **Wood** (Amanda Eriksson) on the slopes of the Matterhorn.

Restaurant	Location	Province	Region	Distinction
<i>Alici</i>	Amalfi	Salerno	Campania	🌸
**Bluh Furore	Furore	Salerno	Campania	🌸
<i>Un Piano nel Cielo</i>	Praiano	Salerno	Campania	🌸
<i>Casa Mazzucchelli</i>	Sasso Marconi	Bologna	Emilia Romagna	🌸
<i>Orma Roma</i>	Rome	Rome	Lazio	🌸
<i>Il Marin</i>	Genoa	Genoa	Liguria	🌸
<i>Vignamare</i>	Andora	Savona	Liguria	🌸
*Contrada Bricconi	Oltressenda Alta	Bergamo	Lombardy	🌸
<i>Horto</i>	Milan	Milan	Lombardy	🌸
<i>Il Fagiano</i>	Fasano del Garda	Brescia	Lombardy	🌸
<i>La Coldana</i>	Lodi	Lodi	Lombardy	🌸
*sui generis.	Saronno	Varese	Lombardy	🌸
*Cortile Spirito Santo	Syracuse	Syracuse	Sicily	🌸
<i>Crocifisso</i>	Noto	Syracuse	Sicily	🌸
*Votavota	Marina di Ragusa	Ragusa	Sicily	🌸
<i>Il Visibilio</i>	Castelnuovo Berardenga	Siena	Tuscany	🌸
**La Magnolia	Forte dei Marmi	Lucca	Tuscany	🌸
<i>Osmosi</i>	Montepulciano	Siena	Tuscany	🌸
**Saporium Firenze	Florence	Florence	Tuscany	🌸
<i>Dolomieu</i>	Madonna di Campiglio	Trento	Trentino	🌸
<i>Ada</i>	Perugia	Perugia	Umbria	🌸
*Elementi	Torgiano	Perugia	Umbria	🌸
<i>Une</i>	Capodacqua	Perugia	Umbria	🌸
<i>Wood</i>	Breuil Cervinia	Aosta	Valle d'Aosta	🌸
<i>Nin</i>	Brenzone sul Garda	Verona	Veneto	🌸
**Vite	Lancenigo	Treviso	Veneto	🌸

Among the 33 newly recognized restaurants, 11 feature chefs aged 35 or younger (and four who are 30 or younger). The young chefs include Fabrizio Mellino (33) of the **Quattro Passi** restaurant, newly awarded three MICHELIN Stars, and Maicol Izzo (31), winner of the Young Chef Award (sponsored by Lavazza) and chef of the new Two MICHELIN Star restaurant **Piazzetta Milù**.

13 NEW GREEN STARS REVEALED

The 69th edition of the MICHELIN Guide awarded **13 new Green Stars**, bringing the total of Italian restaurants to receive this accolade to **58**.

	Atelier Moessmer Norbert Niederkofler	Brunico (Bolzano)	Alto Adige	
	Dal Pescatore	Runate, Canneto (Mantua)	Lombardy	
	Hyle	San Giovanni in Fiore (Cosenza)	Calabria	
	Oas-s - Saponi Antichi	Vallesaccarda (Aellino)	Campania	
	Horto	Milan	Lombardy	
	Saporium Firenze	Florence	Tuscany	
	Saporium	Chiusdino (Siena)	Tuscany	
	Vespasia	Norcia (Perugia)	Umbria	
	Il Piastrino	Pennabilli (Rimini)	Emilia Romagna	
	La Cerreta Osteria	Sassetta (Livorno)	Tuscany	
	Coltivare	La Morra (Cuneo)	Piedmont	
	Grow Restaurant	Albate (Monza and Brianza)	Lombardy	
	Radici	San Fermo della Battaglia (Como)	Lombardy	

The Green Star is a distinction for restaurant at the forefront of sustainability. It is open to all restaurants, not just restaurants which hold MICHELIN Stars or Bib Gourmands. The inspectors consider a number of factors in their selection, including – but not limited to – the sourcing of raw materials and support of local farmers, waste reduction and management, energy conservation, the reduction of the establishment’s environmental impact, and the sustainable training of young professionals.

Four MICHELIN awards among the 2024 Italian selection and introduction of the ‘Passion Dessert’ recognition

- **2024 MICHELIN Young Chef Award**, sponsored by Lavazza, awarded to **Maicol Izzo**, Piazzetta Milù restaurant in Castellammare di Stabia, Naples.
- **2024 MICHELIN Service Award**, sponsored by Intrecci – Advanced Service Training awarded to **Federica Gatto**, Cetaria restaurant, Baronissi, Salerno.
- **2024 MICHELIN Chef Mentor Award**, sponsored by Blancpain, awarded to **Gaetano Trovato**, Arnolfo restaurant, Colle Val d’Elsa, Siena.
- **2024 MICHELIN Sommelier Award**, sponsored by the Franciacorta Wine Consortium, awarded to **Marzio Lee Vallio**, Esplanade restaurant, Desenzano sul Garda, Brescia.

Moreover, this edition included the introduction of the Passion Dessert recognition. For the first time in Italy, restaurants have been awarded for their desserts which offer guests exceptional experiences.

2024 Passion Dessert award, sponsored by Molino Dallagiovanna:

Riccardo Monco	ENOTECA PINCHIORRI	Florence
Davide Guidara	I TENERUMI	Aeolians/Salina (Messina)
Gian Piero Vivalda	ANTICA CORONA REALE	Cervere (Cuneo)
Francesco Marchese	FRE	Monfort' D'Alba (Cuneo)
Nicola Portinari	LA PECA	Lonigo (Vicenza)
Gaetano Trovato	ARNOLFO	Colle va' D'Elsa (Florence)
Angelo Sabatelli	SABATELLI	Putignano (Bari)
Matteo Metullio - Davide De Pra	HARRY'S PICCOLO	Trieste

In addition to the restaurant selection, Italy's hotel selection is available, free of charge, on the MICHELIN Guide website and app. As well as restaurants, the selection lists the most unique and exciting places to stay in Italy and around the world.

Every hotel is selected for its extraordinary style, service and character, with options for all budgets, and each can be booked directly through the MICHELIN Guide website and app. The Italian selection includes the most beautiful hotels in the country, including secluded boutique and design hotels such as SoprArno Suites in Florence, and unique establishments from our 'Plus' collection such as Palm Suite and The Hoxton in Rome. But you'll also find architectural masterpieces including Il Palazzo Experimental in Venice, *albergo diffuso* hotels such as Sextantio in Abruzzo, establishments located in ancient monasteries such as Eremito in Umbria, and historical homes such as Francis Ford Coppola's Palazzo Margherita in Basilicata.

The MICHELIN Guide is a benchmark in gastronomy. Now it's setting a new standard for hotels. Download the MICHELIN Guide app, free of charge, on your mobile device; or visit our website to discover all our selections and book an extraordinary restaurant or hotel.





MICHELIN GUIDE

Key figures of the MICHELIN Guide Italy 2024

The region with the **highest number of newly listed** restaurants is **Campania**, with **1 three MICHELIN Stars**, 2 two MICHELIN Stars and 3 one MICHELIN Star restaurants for six restaurants in total. Ranked **first for its dynamism**, **Lombardy** boasts **seven** restaurants that have been newly awarded MICHELIN Stars (2 two MICHELIN Stars and 5 one MICHELIN Star restaurants), while Tuscany takes third place with 4 new one MICHELIN Star restaurants.

In the regional MICHELIN Star ranking, **Lombardy** remains on top with **60 restaurants** (3 three MICHELIN Stars, 6 two MICHELIN Stars, and 51 one MICHELIN Star restaurants). **Campania** comes in second with **51 restaurants** (1 three MICHELIN Stars, 8 two MICHELIN Stars, and 42 one MICHELIN Star restaurants), while third place goes to Tuscany with **41 restaurants** (1 three MICHELIN Stars, 5 two MICHELIN Star, and 35 one MICHELIN Star restaurants). **Piedmont** takes fourth place with **40 restaurants** (2 three MICHELIN Stars, 4 two MICHELIN Stars, and 34 one MICHELIN Star restaurants), while Veneto maintains fifth place with **32 restaurants** (1 three MICHELIN Stars, 4 two MICHELIN Stars, and 27 one MICHELIN Star restaurants).

In the provincial ranking, two Campanian cities rank in the top five: **Naples**, confirming its leading position with **29 restaurants** (1 one MICHELIN Star, 7 two MICHELIN Stars, and 21 one MICHELIN Star restaurants) and, for the first time, **Salerno**, taking fourth position with **18** restaurants (2 two MICHELIN Stars and 16 one MICHELIN Star restaurants). It is preceded by **Bolzano**, which takes **second place** with **21 restaurants** (1 three MICHELIN Stars, 3 two MICHELIN Stars, and 17 one MICHELIN Star restaurants) and **Milan**, taking third place with 19 restaurants (1 three MICHELIN Stars, 4 two MICHELIN Stars and 14 one MICHELIN Star restaurants). The capital, **Rome**, lands in fifth place with 17 restaurants (1 three MICHELIN Stars, 3 two MICHELIN Stars, and 13 one MICHELIN Star restaurants).

In the Bib Gourmand ranking by region, **Emilia-Romagna** retained its first place with 34 restaurants. Hot on its heels is **Lombardy** (29 restaurants), followed by **Piedmont** (28 restaurants) and **Tuscany** (26 restaurants), while **Veneto** takes fifth place with 20.

The MICHELIN Guide Italy 2024 at a glance:

	13 restaurants (2 new)
	40 restaurants (5 new)
	342 restaurants (26 new)
	58 restaurants (13 new)
	257 restaurants (28 new)
Selected	1334 restaurants (151 new)

For a total of 1986 restaurants offering 62 different types of cuisine in the 2024 edition.

The new stars of the MICHELIN Guide Italy 2024

Restaurant	Ville	Province	Distinction
Atelier Moessmer Norbert Niederkofler	Brunico	Trentino a. A.	***
Quattro Passi	Nerano	Campania	***
Andrea Aprea	Milan	Lombardia	**
George Restaurant	Napoli	Campanie	**
La Rei Natura by Michelangelo Mammoliti	Serralunga d'Alba	Piemonte	**
Piazzetta Milù	Castellammare di Stabia	Campania	**
Verso	Milan	Lombardy	**
Alici	Amalfi	Campania	*
Bluh Furore	Furore	Campania	*
Un Piano nel Cielo	Praiano	Campania	*
Casa Mazzucchelli	Sasso Marconi	Emilia-Romagna	*
Orma Roma	Rome	Latium	*
Il Marin	Genoa	Liguria	*
Vignamare	Andora	Liguria	*
Contrada Bricconi	Oltressenda Alta	Lumbardy	*
Horto	Milan	Lumbardy	*
Il Fagiano	Fasano del Garda	Lumbardy	*
La Coldana	Lodi	Lumbardy	*
sui generis.	Saronno	Lumbardy	*
Cortile Spirito Santo	Syracuse	Sicily	*
Crocifisso	Noto	Sicily	*
Votavota	Marina di Ragusa	Sicily	*
Il Visibilio	Castelnuovo Berardenga	Tuscany	*
La Magnolia	Forte dei Marmi	Tuscany	*
Osmosi	Montepulciano	Tuscany	*
Saporium Firenze	Florence	Tuscany	*
Dolomieu	Madonna di Campiglio	Trentino	*
Ada	Perugia	Umbria	*
Elementi	Torgiano	Umbria	*
Une	Capodacqua	Umbria	*
Wood	Breuil Cervinia	Vallee d'Aosta	*
Nin	Brenzone sul Garda	Veneto	*
Vite	Lancenigo	Veneto	*



MICHELIN GUIDE

The Italian selection of the MICHELIN Guide Italy 2024 will be available, free of charge, on the MICHELIN Guide website and app from 8 p.m. on November 14th. The hardcopy edition will be available in all the best bookstores on the 12th of December.

<https://lulop.com/MICHELIN/>

guide.MICHELIN.com/it/

ABOUT MICHELIN

Michelin, the leading mobility company, is dedicated to sustainably enhancing its clients' mobility; designing and distributing the most suitable tires, services, and solutions for its clients' needs; providing digital services, maps, and guides to help enrich trips and travels and make them unique experiences; and developing high-technology materials that serve a variety of industries. Headquartered in Clermont-Ferrand, France, Michelin is present in 177 countries, has 124,760 employees and operates 68 tire production facilities which together produced around 173 million tires in 2021. (www.michelin.com)

Established in Italy since 1906, with over 3,700 employees, Michelin is now the country's leading tire manufacturer with two major production plants: Cuneo, which produces car tires, and Alessandria, which produces truck tires. The Italian headquarters is located in Turin, which also features a semi-finished product factory and a major Logistics Centre. Another Logistics Centre is located in Rome, while Corporate Management is based in Milan.

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