Paris, November 13th 2026

Three new Two-MICHELIN-Star restaurants in the MICHELIN Guide Italy 2027

- Al Gatto Verde, Orma Roma and Pascucci al Porticciolo each receive Two MICHELIN Stars
- 24 restaurants honored with One MICHELIN Star
- The 2027 Selection includes 382 Starred restaurants

The MICHELIN Guide Italy 2027 was presented in Emilia-Romagna, in the beautiful setting of the Teatro Municipale in Piacenza, a city that also hosted the event in 2019. The 72nd edition of the Guide closes a year of celebrations marking 120 years of Michelin's presence in Italy.

This year, the MICHELIN Guide Italy celebrates 27 new entries into the landscape of Starred eateries: three restaurants are newly awarded Two MICHELIN Stars and 24 receive One MICHELIN Star. Overall, the 2027 Restaurant Selection of the MICHELIN Guide Italy includes 382 Starred restaurants across the peninsula.

"What particularly impressed our Inspectors this year is how Italy's culinary heritage continues to evolve without ever losing its roots. Countrywide, chefs are rediscovering regional recipes and championing local ingredients and traditional techniques, while also serving up their own contemporary vision. This dialogue between tradition and modernity is one of the great strengths of Italian gastronomy, and the 2027 Selection reveals it in all its vitality and diversity," remarked Gwendal Poullennec, International Director of the MICHELIN Guide.

13 restaurants in Italy that are "worth a special journey" retain their Three MICHELIN Stars

La Rei Natura by Michelangelo Mammoliti in Serralunga d'Alba (CN), **Casa Perbellini 12 Apostoli** in Verona**, Villa Crespi** in Orta San Giulio (NO), **Piazza Duomo** in Alba (CN), **Da Vittorio** in Brusaporto (BG), **Le Calandre** in Rubano (PD), **Dal Pescatore** in Canneto sull'Oglio (MN), **Osteria Francescana** in Modena, **Enoteca Pinchiorri** in Florence, **La Pergola** in Rome, **Reale** in Castel di Sangro (AQ), **Enrico Bartolini al MUDEC** in Milan and **Atelier Moessmer Norbert Niederkofler** in Brunico (BZ).

Three new Two-MICHELIN-Star restaurants in the MICHELIN Guide Italy 2027
The news from the ceremony, hosted by Barbara Pedrotti and livestreamed, spanned 12 regions, with three new restaurants in the Two-MICHELIN-Star category, bringing the total number of locales "worth a detour" to 40:

- **Pascucci al Porticciolo, Fiumicino (RM) — Chef Gianfranco Pascucci**

"This is a renowned destination for seafood and warm hospitality, where the chef creates dishes of remarkable character, combining bold flavors and technical precision. It is a cuisine rooted in care and attentive service, the use of exceptional ingredients, and a constant pursuit of harmony on the palate. The experience translates into dishes that leave a lasting impression, and a culinary offering that sets itself apart through its distinctive identity and character, just a short distance from the capital."

- **Orma Roma, Roma (RM) — Chef Roy Caceres**

"At Orma, Roy Caceres showcases a cuisine of remarkable character, blending two distant cultures: Colombian and Italian. The experience connects the chef's past and present, engaging both the palate and the intellect, and taking diners on a journey of discovery through identity, memory and contemporary influences."

- **Al Gatto Verde, Modena (MO) — Chef Jessica Rosval**

"With fire as her constant companion, her own story as the driving force, Jessica Rosval brings to Casa Maria Luigia a cuisine that celebrates sensations and memory, underpinned by a strong ethical approach and a deep appreciation for the ingredients. By cooking over fire, Jessica Rosval revisits an ancient culinary practice, working with each ingredient to reveal its full depth of flavor, and creating a striking and engaging dining experience."

24 new restaurants receive One MICHELIN Star

The MICHELIN Guide Italy 2027 features 24 new One-MICHELIN-Star restaurants. **Nine of these** joined the Selection during the year and are shown in bold.

RESTAURANT	LOCALITY	PROV.	REGION
Visione Restaurant & Living*	Barbaresco	CN	PIEDMONT
Akoya	Turin	TO	
La Limonaia	Turin	TO	
Strattoria*	Montrigiasco	NO	
Casa Romano*	Alzano Lombardo	BG	LOMBARDY
Autem*	Milan	MI	
Téa del Kosmo*	Livigno	SO	

Mamesa	Burgusio	BZ	TRENTINO A. A.
1224 Restaurant Cortina*	Cortina d'Ampezzo	BL	VENETO
Locanda Baggio*	Asolo	TV	
Baldo Vino	Pistoia	PT	TUSCANY
Tosca	Casole d'Elsa	SI	
Nomos Ante	Rome	RM	LAZIO
QUID	Rome	RM	
N'uovo Vino e Cucina**	Sutri	VT	
Casa Rapisarda	Numana	AN	MARCHE
Casanova	Polignano a Mare	BA	PUGLIA
Bros'*	Martina Franca	TA	
Maxi	Vico Equense	NA	CAMPANIA
Osteria Arbustico	Paestum	SA	
Amanõ	Cagliari	CA	SARDINIA
La Spigola	Golfo Aranci	SS	
Ulia	Arzachena	SS	
Charleston by Giovanni Solofra*	Palermo	PA	SICILY

Restaurants that entered the Selection during the year are in **bold**.
* under 35; ** under 30

Among the 24 new entries, nine chefs are aged 35 or younger.

Five new establishments join the Passion Dessert selection

The Passion Dessert special selection is awarded to restaurants that stand out for the excellent quality and experience they offer through their desserts. This award, sponsored by Molino Dallagiovanna, was presented to the following restaurants in the 2027 edition:

RESTAURANT	LOCALITY	PROV.	REGION
Verso Capitaneo	Milan	MI	LOMBARDY
QUID	Rome	RM	LAZIO
Orma Roma	Rome	RM	LAZIO
Lorelei	Sorrento	NA	CAMPANIA
Charleston by Giovanni Solofra	Palermo	PA	SICILY

Four Michelin Special Awards in the Italy 2027 Selection

- **The MICHELIN YOUNG CHEF AWARD 2027,** sponsored by Metro Italia, was presented to **Simone Lezzerini** of N'uovo Vino e Cucina, Sutri (VT). Territory and tradition provide the starting point for Lezzerini's cuisine. The young and talented chef reinterprets traditional regional recipes through the use of modern techniques. His offering is firmly rooted in the local landscape, drawing inspiration from exceptional local ingredients and reflecting his ability to reinterpret them.
- **The MICHELIN SERVICE AWARD 2027,** sponsored by Intrecci — Alta Formazione di Sala, went to **Stefania Lepore** of Casa Klopè by Luigi Lepore, Francavilla Angitola (VV), for her ability to transform service into a truly welcoming experience. With her natural manner, sensitivity and a warmth that never feels contrived, Lepore forms an instant and genuine connection with every guest. She offers an attentive and deeply human approach to hospitality, ensuring that every diner feels they are not just being served, but genuinely welcomed.
- **The MICHELIN SOMMELIER AWARD 2027,** sponsored by Consorzio Franciacorta, was presented to **Andrea Bravaccini** of Del Lago, Bagno di Romagna (FC). Technical proficiency and passion lie at the heart of Bravaccini's work. He enriches every selection with anecdotes and insights into the world of wine, drawing on experiences gained alongside producers of all sizes. This unwavering dedication is reflected through a well-stocked and carefully curated wine cellar, translating into recommendations that are always distinctive.
- **The MICHELIN OPENING OF THE YEAR AWARD 2027,** sponsored by Agnelli 1907, went to Juan Camilo Quintero of **QUID**, Rome. South American soul, technical precision and modern, colorful cuisine: At QUID, Juan Quintero showcases his identity as a versatile professional. He creates compelling dishes with a distinctive character, making QUID one of the most intriguing new additions to the Italian dining scene.

THE MICHELIN GUIDE ITALY 2027 STATISTICS

- **REGIONS**

Lazio is the region with the most new Starred restaurants, with five in total, including a pair of Two-MICHELIN-Star restaurants. Piedmont comes second with four new One-MICHELIN-Star eateries, followed by Lombardy and Sardinia with three new entries each.

In the ranking of MICHELIN Stars per region, Lombardy stays in first place with 59 restaurants (3 Three Stars, 6 Two Stars, 50 One Star), Campania retains its second place with 48 restaurants (7 Two Stars, 41 One Star), while Tuscany takes third place with 39 restaurants (1 Three Stars, 4 Two Stars, 34 One Star). Piedmont holds fourth place with 34 restaurants (3 Three Stars, 2 Two Stars, 29 One Star), while Lazio enters fifth place with 33 Starred restaurants (1 Three Stars, 5 Two Stars, 27 One Star).

- **PROVINCES**

In the ranking of provinces, Rome holds on to the top spot it won last year, rising to 28 Starred restaurants (1 Three Stars, 5 Two Stars, 22 One Star), ahead of Naples with 26 restaurants (6 Two Stars, 20 One Star). Bolzano remains in third place with 22 restaurants (1 Three Stars, 2 Two Stars, 19 One Star), followed by Milan with 21 Starred restaurants (1 Three Stars, 4 Two Stars, 16 One Star). Salerno closes the ranking in fifth place with 17 restaurants (all One Star).

- **BIB GOURMAND**

In the Bib Gourmand ranking by region, Emilia-Romagna returns alone to the top with 39 restaurants, followed by Piedmont, which climbs to 36. Tuscany remains in third place with 24 restaurants, followed by Lombardy with 23 restaurants. Lazio enters the top five, closing out the ranking with 21.

The MICHELIN Guide Italy 2027 at a glance:

13 restaurants

40 restaurants

329 restaurants

276 restaurants

1,330 Selected restaurants serving good cooking

For a total of 1,988 restaurants in the 2027 Selection.

Mindful Voices

The new Mindful Voices platform brings together inspiring figures from the restaurant world. It is an editorial space where chefs, hotel owners and winemakers can share their stories and trailblazing practices with colleagues and the rest of the world.

This new initiative reflects what our team of Inspectors experiences in the field: meetings with people who are enacting change in their respective areas. Through Mindful Voices, the MICHELIN Guide aims to give these voices full resonance so that they can be heard worldwide.

The chefs invited on the stage during the Italy 2027 Selection Ceremony were **Jessica Rosval**, who helms **Al Gatto Verde,** and **Fabrizio Caponi,** who leads **l'Ciocio Osteria in Suvereto**.

At **Al Gatto Verde**, **Jessica Rosval**'s cooking is also a tool for social inclusion. The restaurant participates in projects such as Food for Soul and Il Tortellante and, since its founding, has contributed to the activities of AIW — Association for the Integration of Women. This care for people is matched by a deep respect for produce, much of which the establishment grows on its own estate.

L'Ciocio Osteria in Suvereto, **Fabrizio Caponi**'s restaurant, is part of the farm, Progetto Sterpaia, founded in 2013 in order to rebuild the grain supply chain of the Val di Cornia by growing traditional tall-straw wheat varieties, as part of a project developed in collaboration with the University of Florence. It is a philosophy centered on safeguarding natural resources, biodiversity and the balance of ecosystems, while helping to protect the area's agricultural resources and traditions.

Click *here* to learn more about the new Mindful Voices initiative.

The MICHELIN Guide Italy 2027 will be available free of charge on the app and website from 2 p.m. on November 12.

Download the MICHELIN Guide app free of charge to your phone or visit our website to discover all our selections and book extraordinary restaurants and hotels.

guide.MICHELIN.com/it/

SCAN ME

About Michelin:
Michelin is building a world-leading manufacturer of life-changing composites and experiences. Pioneering engineered materials for more than 130 years, Michelin is uniquely positioned to make decisive contributions to human progress and to a more sustainable world. Drawing on its deep know-how in polymer composites, Michelin is constantly innovating to manufacture high-quality tires and components for critical applications in demanding fields as varied as mobility, construction, aeronautics, low-carbon energies, and healthcare. The care placed in its products and deep customer knowledge inspire Michelin to offer the finest experiences. This spans from providing data- and AI-based connected solutions for professional fleets to recommending outstanding restaurants and hotels curated by the MICHELIN Guide. Headquartered in Clermont-Ferrand, France, Michelin is present in 175 countries and employs 122,600 people. (www.michelin.com).

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