



Paris, November 20th 2025

La Rei Natura by Michelangelo Mammoliti, new 3 star restaurant shines in the MICHELIN Guide Italy 2026

- With the restaurant La Rei Natura by Michelangelo Mammoliti, the number of Three MICHELIN Star eateries in Italy rises to 15
- There are 2 new Two Star establishments and 22 new One MICHELIN Star restaurants, for a total of 394 Stars awarded across the peninsula
 - 5 new restaurants have joined the Green Star community

The MICHELIN Guide confirms the Emilia-Romagna region as the stage for the Italian selection presentation ceremony, once more choosing Parma, a city that already hosted the event from 2016 to 2018. After celebrating the 70th anniversary of the MICHELIN Guide Italy, the presentation of the 2026 selection kicks off the celebrations for the 120th anniversary of Michelin's presence in the country. The 71st edition thereby becomes the starting point for a year-long series of celebrations, promoting the historic relationship between Michelin Italy and the region, where the company is the largest employer and the leading national producer in the sector in terms of manufacturing capacity.

To announce the new arrivals in the MICHELIN Guide Italy, the Teatro Regio opened its doors for an extraordinary ceremony, hosted by Giorgia Surina and attended by some 500 guests including chefs, journalists, sector professionals and institutional representatives.

This year, the MICHELIN Guide Italy honors 25 newcomers among its starred establishments: one new Three MICHELIN Star eatery has been added, bringing the total number of locales representing absolute excellence in Italy to 15. 2 new restaurants were awarded Two MICHELIN Stars and 22 received the One MICHELIN Star distinction. Overall, the 2026 selection of the MICHELIN Guide Italy boasts 394 starred restaurants, scattered across the entire peninsula.

"This new edition reflects the exceptional energy and creativity of the key players in Italian gastronomy. Driven by passion and remarkable expertise, producers, artisans, and chefs make Italy shine through outstanding ingredients and an impressive capacity for innovation. The new restaurants joining the Guide this year, along with those retaining their distinction, enrich a unique culinary heritage that blends tradition and creativity. Thanks to this wealth and the commitment of professionals, the MICHELIN Guide Italy remains an international benchmark and

an invitation to explore and savor memorable flavors. We are proud to celebrate this excellence, a true ambassador of Italian culture worldwide,” said Gwendal Poullennec, International Director of the MICHELIN Guide.

One new three MICHELIN Star restaurant : *La Rei Natura by Michelangelo Mammoliti, Serralunga d’Alba (CN) – chef Michelangelo Mammoliti*

Framed by the evocative setting of the Langa’s soft, rolling vineyards, the restaurant helmed by Michelangelo offers a gastronomic experience that denotes absolute rigor and poetry. Every dish, curated with the utmost precision, tells a story that celebrates ingredients, exalted by bold and harmonious pairings. Diners and products are the vibrant heart of a journey that fully envelops the senses. Michelangelo’s cuisine does not merely satisfy the palate, it thrills it, transforming every mouthful into an unforgettable emotional escapade.⁶

In addition to the new entry in the Three MICHELIN Star family, the restaurants that are “worth a special journey” in Italy, confirming their Three Stars are:

Casa Perbellini - 12 Apostoli in Verona(VR), **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 (MO), **Enoteca Pinchiorri** in Florence (FI), **La Pergola** in Rome (RM), **Reale** in Castel di Sangro (AQ), **Uliassi** in Senigallia (AN), **Enrico Bartolini al MUDEC** in Milan (MI), **Quattro Passi** in Nerano, (NA) and **Atelier Moessmer Norbert Niederkofler** in Brunico (BZ).

Two new Two MICHELIN Stars shine in the italy guide 2026

The ceremony provided deeply emotional moments: 25 new Stars in total in 14 regions, with 2 new entries in the Two MICHELIN Star category, also known as restaurants that are worth the detour:

Famiglia Rana, Oppeano (VR) – chef Francesco Sodano

Amid captivating works of art, enchanting antiques and ambiances with a unique charm, chef Sodano’s cuisine speaks to the value of unity. From the garden to the kitchen workshop, every detail is the product of research and passion, culminating in an encounter with Mediterranean seafood, which is one of the unquestioned stars of a cuisine that celebrates harmony and authenticity. It is an experience that interlaces nature, technique and creativity, leaving an indelible mark.

I Tenerumi, Isola di Vulcano (ME) – chef Davide Guidara

Davide Guidara safeguards a dream that he pursues with integrity, experience, study and vision; striving to place the plant world at center stage. His refined technique, delicacy and creativity come together in a journey that will surprise and

seduce diners. Nestled in a picturesque corner of the island, every dish becomes an experience that leaves a lasting impression.

22 new restaurants receive One MICHELIN Star

In the MICHELIN Guide Italy 2026 there are 22 new One MICHELIN Stars. Of these, 6 restaurants joined the selection during the year and are marked in bold. Of the 22 new entries, 8 chefs are aged 35 or under (and 2 are aged 30 or under).

RESTAURANT	LOCATION	PROV.	REGION
Le Petit Bellevue	Cogne	AO	VALLE D'AOSTA
Cracco Portofino**	Portofino	GE	LIGURIA
Rezzano Cucina e Vino*	Sestri Levante	GE	
Senso Lake Garda Alfio Ghezzi	Limone sul Garda	BS	LOMBARDY
Abba	Milan	MI	
Procaccini**	Milan	MI	
Olio	Origgio	VA	
Porcino*	Badia	BZ	TRENTINO-ALTO
Quellenhof Gourmetstube 1897	San Martino in Passiria	BZ	ADIGE
Agli Amici Dopolavoro	Venice/Isola delle Rose	VE	VENETO
Cavallino*	Maranello	MO	EMILIA-ROMAGNA
Da Lucio*	Rimini	RN	
Luca's by Paulo Airaudò	Florence	FI	TUSCANY
Sciabola	Forte di Marmi	LU	
Al Madrigale Nuova Cucina Rurale	Tivoli	RM	LAZIO
INEO	Rome	RM	
La Terrazza	Rome	RM	
Casa Bertini	Recanati	MC	MARCHE
Zunica 1880 a Villa Corallo	Sant'Omero	TE	ABRUZZO

Il ristorante Alain Ducasse Napoli*	Naples	NA	CAMPANIA
Umberto a Mare*	Forio/Ischia	NA	
Capogiro	Baja Sardinia	SS	SARDINIA

*under 35 **under 30

Five new establishments received a Green Star

The Green Star shines a spotlight on restaurants whose commitments have impressed the inspection team through inspiring practices that help shape the gastronomy of tomorrow.

This year, five restaurants received a Green Star from MICHELIN Guide inspectors for their innovative initiatives.

	RESTAURANT	LOCATION	PROV.
	Cà Matilde	Rubbiano	RE
	Une	Capodacqua	PG
	Kircherhof	Albes	BZ
	JOHANNIS	Molini di Tures	BZ
	La Bursch	Campiglia Cervo	BI

These five new establishments bring the total number of Green Star restaurants to 72. Together, they embody a gastronomy in motion, driven by authentic approaches and inspiring practices that are shaping the future of the industry.

Special Award : Passion Dessert

The special Passion Dessert award, sponsored by Molino Dallagiovanna, highlights restaurants that excel in the excellence and unique experience their dessert menus offer. In the 2026 edition, this accolade was bestowed upon the following restaurants:

RESTAURANT	NAME OF CHEF/PASTRY CHEF	LOCATION	PROV.
Quattro Passi	Fabrizio Mellino	Nerano	NA
Senso Lake Garda Alfio Ghezzi	Alfio Ghezzi	Limone sul Garda	BS
La Villa	Vito Sonnessa	Melfi	PZ
Unforgettable	Sabrina Stravato	Turin	TO
Alpenroyal Gourmet	Mario Porcelli	Selva di Val Gardena	BZ
Sapio	Alessandro Ingiulla	Catania	CT
Manna	Matteo Fronduti	Milan	MI
La Caravella dal 1959	Annalara Dipino	Amalfi	SA

5 Special MICHELIN Awards in the Italian selection 2026

MICHELIN YOUNG CHEF AWARD 2026 sponsored by Metro Italia and awarded to **Mattia Pecis** from Cracco Portofino, Portofino (GE). From zero to two thousand: this is the emerging yet already impressive rise to fame of Mattia Pecis, who is capable of soaking up the very best from the undisputed masters of Italian cuisine and reflecting this excellence in his own, authentic and exceptional manner. His cuisine navigates with ease through the Alpine peaks and the coastal shores, always with a profound sense of respect for the region he works in and showcasing agricultural excellence with finesse and insight. Spontaneous, joyful and personal, his cooking reflects his own nature and impresses with its ability to turn pleasure into an experience.

MICHELIN SERVICE AWARD 2026 sponsored by Intrecci – Advanced Service Training, awarded to **Giulia Tavolaro** from Maxi, Vico Equense (NA). A key pillar of this enchanting corner of the Sorrento Coast, Giulia offers a warm welcome and guides her international diners with elegance, kindness and true passion. Her determination transforms every encounter into a memorable, guest-centric experience, where service becomes the perfect backdrop, exalting the magic of the culinary offering.

MICHELIN CHEF MENTOR AWARD 2026 sponsored by Blancpain and awarded to **Heinz Beck** from La Pergola, Rome. In over twenty years with Three MICHELIN Stars, Heinz Beck has transformed La Pergola into a laboratory of gastronomic excellence, where generations of young chefs have trained under the watchful eye

of a maestro capable of transmitting a unique vision of cuisine based on lightness, balance and wellbeing. His approach, which is the result of ongoing collaboration with the world of science and academia, has redefined the very concept of haute cuisine, innovatively blending flavor and health. Heinz Beck is not merely a chef with extraordinary talent, he is also a tireless communicator and trainer, who has made a decisive contribution to the cultural evolution of modern gastronomy.

MICHELIN SOMMELIER AWARD 2026 sponsored by the Consorzio Franciacorta and awarded to **Ivana Capraro** from Castel Fine Dining, Tirolo (BZ). Ivana is a point of reference for all those wishing to capture pure emotion in their glass. With skill and finesse, she interprets diners' preferences to create the perfect pairing; championing small-scale producers and elegantly representing exceptional wines. Her recommendations are a journey through the vines, told with enthusiasm and passion, that transforms every experience into an unforgettable moment.

MICHELIN OPENING OF THE YEAR AWARD 2026 sponsored by Agnelli 1907 and awarded to Gian Marco Bianchi from **Al Madrigale | Nuova Cucina Rurale**, Tivoli (RM). The storied Tivoli is opening the doors of a new, excellent restaurant, where chef Bianchi and his team transform every experience into a journey through the region's gastronomic traditions. Not just any journey, but a bespoke voyage, in which authentic flavors meld with a contemporary vision, accompanied by a flawless service and all the elegance of a historic setting.

In addition to the restaurant selection, the MICHELIN Guide also offers a free selection of the most exclusive and captivating hotels on its website and app, both in Italy and worldwide.

The hotels are chosen for their unique style, excellent service and distinctive personalities, and can be booked directly through the MICHELIN Guide digital platform.

The Italian selection features the country's most exceptional hotels, including charming boutique properties and the ultimate in stylish retreats.

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

MICHELIN GUIDE ITALY 2026 STATISTICS REGIONS

The region with the **highest number of new entries** is **Lombardy**, with **4** One MICHELIN **Star restaurants**. **Lazio** is the runner-up with **3 new** One Star **entries**, followed by no fewer than **6 regions** with **2 new entries** (Liguria, Emilia-

Romagna Tuscany, Veneto, Trentino-Alto Adige and Campania). Of these, Veneto boasts 1 new One MICHELIN Star entry and one Two Star restaurant.

In the rankings of MICHELIN Stars per region, **Lombardy** holds on to the top position with **64 restaurants** (3 Three Stars, 6 Two Stars and 55 One Star). **Campania** maintains its position in second place with **48 restaurants**, (1 Three Star, 7 Two Stars and 40 One Star), while in third position stands **Tuscany** with **45 restaurants** (1 Three Star, 5 Two Stars and 39 One Star). Retaining its fourth-place ranking is **Piedmont** with **34 restaurants** (3 Three Stars, 2 Two Stars and 29 One Star), while **Veneto** is in fifth place with **34 starred eateries** (2 Three Stars, 4 Two Stars and 28 One Star).

PROVINCES

In the provincial rankings, the Top 5 continues to feature two cities in Campania: **Naples** which holds on to the top spot with **27 restaurants** (1 Three Star, 6 Two Stars and 20 One Star) and **Salerno**, in fifth position with **16 restaurants** (all with One Star). **Rome** is in second position with **26 starred restaurants** (1 Three Star, 3 Two Stars and 22 One Star), followed by **Bolzano** with **21 restaurants** (1 Three Star, 2 Two Stars and 18 One Star). Coming in fourth is **Milan** with **20 starred restaurants** (1 Three Star, 4 Two Stars and 15 One Star).

BIB GOURMAND : In the regional Bib Gourmand rankings, **Piedmont** draws level with **Emilia-Romagna** at the top with 34 restaurants. **Tuscany** climbs to third place with 26 restaurants, overtaking **Lombardy**, that slips down to fourth place with 23 restaurants. **Veneto** rounds out the top 5 with 18.

The MICHELIN Guide Italy 2026 at a glance:

	15 restaurants (1 new)
	38 restaurants (2 new)
	341 restaurants (22 new)
	72 restaurants (5 new)
	255 restaurants (16 new)
	1,322 restaurants (105 new)

For a total of 1,971 restaurants in the 2026 selection.

Our partners :



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 129,800 people. (www.michelin.com).

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