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## The restaurant St Hubertus awarded three stars in the MICHELIN Guide Italy 2018



Michelin is delighted to unveil the new selection in the MICHELIN guide Italy 2018, which has a total of 356 starred restaurants.

This 63<sup>rd</sup> selection features a new three-star restaurant, **St. Hubertus**, in San Cassiano, run by chef Norbert NIEDERKOFER. Michael ELLIS, International Director in charge of the MICHELIN guides comments: "*Ode to the surrounding nature using the delicious produce of the alpine region, and to the farmers and local producers with whom he works every day, Norbert NIEDERKOFER's dishes tell a thousand and one stories! Discovering his cuisine is an unforgettable human experience full of emotion.*"


Already awarded three stars in the previous edition, the restaurants *Piazza Duomo* in Alba, *Da Vittorio* in Brusaporto, *Dal Pescatore* in Canneto Sull'Oglio, *Reale* in Castel di Sangro, *Enoteca Pinchiorri* in Florence, *Osteria Francescana* in Modena, *La Pergola* in Rome and *La Calendre* in Rubano retain their stars this year.

The 2018 selection includes 41 restaurants awarded two stars, including three new ones: **Vun**, in Milan, where chef Andrea APREA offers tasty Italian cuisine inspired by the Naples region but revisited with a contemporary approach; **La Siriola**, a restaurant in San Cassiano where the 28-year-old chef Matteo METULLIO stands out with the inventiveness of his cuisine and his ability to create rich and intense flavours using a selection of excellent produce; and finally **Magnolia**, a restaurant in Cesenatico where chef Alberto FACCANI serves dishes based on local produce.

Twenty-six new restaurants receive one star this year, bringing the number of one-star restaurants in the 2018 selection to 306. Among these newly star-rated establishments there is a large proportion of young chefs: 30% of the restaurants are run by talented young chefs under 35 years of age, and three of them - aged at the most 30 - get their first star: Francesco BRUTTO for **Undicesimo Vineria**, located in Treviso, Donato ASCANI, chef in the restaurant **Glam Enrico Bartolini** in Venice, and Alessio LONGHINI for the **Stube Gourmet** restaurant in Asiago.

In this 2018 selection, Lombardy is the most dynamic region, with 63 Michelin-starred restaurants, including 7 appearing for the first time, followed by Campania with 41 restaurants and Piedmont with 40 restaurants.

Finally, the MICHELIN guide Italy 2018 has selected 258 Bib Gourmand restaurants, 17 of which are new this year: this distinction rewards inspectors' favourites, since they offer their customers a high quality complete menu for a maximum of 32 euros (35 euros in major towns and in top tourist destinations).



The MICHELIN guide Italy 2018 includes 365 Michelin-starred restaurants:

- ✓ 306 restaurants with one star, including 22 new ones
- ✓ 41 restaurants with two stars, including 3 new ones
- ✓ 9 restaurants with three stars, including 1 new one

#### About the MICHELIN guide

The MICHELIN guide selects the best restaurants and hotels in the 28 countries it covers. Providing a showcase of gourmet dining around the world, it highlights the culinary dynamism of a country, as well as new trends and emerging young chefs. Creating value for restaurants through the distinctions that it attributes each year, the MICHELIN guide contributes to the prestige of the local gastronomy, thereby making cities and countries more attractive to tourists. Backed by its rigorous selection method and longstanding knowledge of the hospitality industry, the MICHELIN guide provides customers with unique expertise that enables it to offer them a true quality service.

The different selections are available in both print and digital versions. They are accessible via the Web and on a full range of mobile media that offer navigation capabilities adapted to individual usage as well as an on-line booking service.

With the MICHELIN guide, the Group continues to support millions of travelers, allowing them to live a unique mobility experience.

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