

PRESS RELEASE

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2 new restaurants obtain 2 stars in the new MICHELIN Guide Italy 2016

Michelin is delighted to reveal the 61st edition of the MICHELIN Guide Italy, which lists 334 starred establishments.

All the three-star restaurants that appeared in the previous edition have maintained their distinction this year, proof of the consistency of Italian haute cuisine. In total, the Italian guide has 8 three-star 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 Le Calandre in Rubano.

Two new restaurants have obtained two stars this year: Casa Perbellini in Verona, where chef Giancarlo Perbellini has matured and become more consistent, focusing on two fundamentals - the produce and customer experience. The chef's tasting menu uses the highest quality ingredients and offers his customers a gastronomic journey suffused with delicate notes whose flavours are as intense as they are well-balanced on the palate.

Gourmetstube Einhorn in Mules has also been awarded a second star. Chef Peter Girtler reinterprets regional cuisine with a more creative style, relying in particular on local produce. The chef's hard work has made him one of the most creative chefs in the region. A total of 38 restaurants merit two stars in the Michelin Guide Italy 2016.

The one-star restaurant category has 26 new addresses, making a total of 288. Among these are Seta by Antonio Guida in the Mandarin Oriental, which offers turf and surf cuisine with some Eastern influences, and Tukuyoshi where chef Yoji Tokuyoshi, who has worked with Massimo Bottura, offers unusual Italian cuisine reinterpreted with a Japanese touch carried by great technique and strong personality. The Armani Ristorante also gets one star. Chef Filippo Gozzoli offers high quality modern cuisine, combining creativity and technique with Mediterranean ingredients.

Finally, the MICHELIN Guide Italy 2016 features 24 new restaurants that have been awarded a Bib Gourmand, making 271 in total. The Bib Gourmand rewards restaurants that offer excellent value for money, i.e. those with a full high quality menu (starter, main course, dessert) for a maximum of €30 (€35 in tourist cities).

The MICHELIN Guide Italy 2016 goes on sale on 11 December and is also available in digital format for tablets and mobile applications.



About the MICHELIN guide

The collection of MICHELIN guides has proposed readers a selection of the best restaurants, hotels and guest houses around the world for over a century. 25 different MICHELIN guides are available, covering 24 countries and four continents.

MICHELIN guide inspectors are constantly looking for new addresses and rare finds. They try out all sorts of restaurants and cooking styles. They travel as ordinary, anonymous, customers, and always pay their bills. One single difference exists: they assess each dish through professional eyes. Their judgement is based on the following five assessment criteria: product quality, creativity, culinary expertise and flavour, price-to-quality ratio and consistency over time. The best restaurants are allocated the Bib Gourmand award or Michelin stars. These indications exclusively refer to the quality of the meals and are always awarded on a group basis by all inspectors. Dining comfort and friendliness are mentioned separately.

Thanks to the MICHELIN guide Italy for 2016, the Michelin group once again helps millions of travellers. The group has also adopted the guide's motto when launched in 1900: "Avancer ensemble" (Moving forward together).

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