

Boulogne-Billancourt, 25 November 2020

## The MICHELIN Guide Italy 2021 unveiled

- A selection full of surprise with 29 new stars and the introduction of the MICHELIN Green Star in Italy, the new distinction intended to highlight the sustainable gastronomy
- Two Stars have been awarded to Matteo Metullio, Rocco De Santis and Davide Oldani
- A Green Star has been awarded to Davide Oldani

Michelin is pleased to unveil its new edition of the MICHELIN Guide Italy 2021 during the 66<sup>th</sup> edition. This occasion also marked the debut of a new distinction – the MICHELIN Green Star – awarded to chefs who promote sustainable cooking.

The 29 new additions across 13 Italian regions comprise three restaurants Three Stars and 26 One Star for a total of 371 starred restaurants. All 11 Three Stars establishments have retained their status.

The live-streamed event was hosted by Petra Loreggian alongside Michelin Ambassador Federica Pellegrini, who announced the names of the 13 chefs who have been awarded the MICHELIN Green Star.

Containing the 2021 Michelin Guide, the Michelin Ristoranti app for iOS will be available for free from today. The Guide's paper edition will be available in bookshops from November 26.

**Three new venues are awarded Two Stars, bringing the total number of Michelin Two Stars restaurants to 37:**

**Ristorante D'O - San Pietro All'Olmo (MI)** ❀❀ ❀

*Having anticipated trends, been quickest out of the blocks and enjoyed huge success with experimental endeavors such as his "pop cuisine", this is a chef who needs no introduction. But dining in his restaurant means getting to know **Davide Oldani** on a whole new level, packed full of food memories and exciting journeys. He has also earned the Green Star because of his commitment to young staff and instilling them with local values.*

**Ristorante Harry's Piccolo - Trieste** ❀❀

*As a trading crossroads and cultural melting pot, Trieste is perfectly represented by **Matteo Metullio's** extraordinary cuisine. A true local with an open-minded spirit, his best products sometimes travel great distances before reaching the kitchens of Harry's Piccolo, where they are combined harmoniously and innovatively to provide the perfect blend of tradition and modernity.*

**Santa Elisabetta - Florence** ❀❀

It is said that Campanians are born to cook and that chefs from the region can produce food of the very highest quality wherever they find themselves. **Rocco De Santis** is no exception. His exquisite cuisine has taken Florence by storm with an explosion of color and imagination.

There are **26 new One Star restaurants** in this year's selection, taking the total to **323**. Among the new starred, 16 restaurants represent the young guard of Italian gastronomy since they are run by young chefs under 35 and sometimes under 30 years old.

<b>Don Alfonso 1890 San Barbato</b>	<b>Donato De Leonardis*</b>	Lavello (PZ)
<b>Relais Blu</b>	<b>Alberto Annarumma</b>	Massa Lubrense / Termini (NA)
<b>Re Santi e Leoni</b>	<b>Luigi Salomone **</b>	Nola (NA)
<b>Lorelei</b>	<b>Ciro Sicignano**</b>	Sorrento (NA)
<b>Osteria del Povero Diavolo</b>	<b>Giuseppe Gasperoni *</b>	Torriana (RN)
<b>Zia</b>	<b>Antonio Ziantoni **</b>	Rome
<b>Essenza</b>	<b>Simone Nardoni**</b>	Terracina (TN)
<b>Nove</b>	<b>Giorgio Servetto</b>	Alassio (SV)
<b>Impronta D'Acqua</b>	<b>Ivan Maniago**</b>	Lavagna / Cavi (GE)
<b>Kitchen</b>	<b>Andrea Casali*</b>	Como
<b>AALTO</b>	<b>Takeshi Iwai</b>	Milan
<b>Borgo Sant'Anna</b>	<b>Pasquale Laera**</b>	Monforte d'Alba (CN)
<b>Piano 35</b>	<b>Christian Balzo</b>	Turin
<b>Casa Sgarra</b>	<b>Felice Sgarra **</b>	Trani (BT)
<b>Poggio Rosso</b>	<b>Juan Camilo Quintero**</b>	Castelnuovo Berardenga (SI)
<b>Gabbiano 3.0</b>	<b>Alessandro Rossi*</b>	Marina di Grosseto (GR)
<b>Franco Mare</b>	<b>Alessandro Ferrarini</b>	Marina di Pietrasanta (LU)
<b>Sala dei Grappoli</b>	<b>Domenico Francone</b>	Montalcino / Poggio alle Mura (SI)
<b>Linfa</b>	<b>Vincenzo Martella</b>	San Gimignano (SI)
<b>Peter Brunel Restaurant Gourmet</b>	<b>Peter Brunel</b>	Arco (TN)
<b>Prezioso</b>	<b>Heigon Heiss</b>	Merano / Freiberg (BZ)
<b>Senso Alfio Ghezzi Mart</b>	<b>Alfio Ghezzi</b>	Rovereto (TN)
<b>Vecchio Ristoro</b>	<b>Filippo Oggioni**</b>	Aosta
<b>SanBrite</b>	<b>Riccardo Gaspari **</b>	Cortina d'Ampezzo (BL)
<b>La Cru</b>	<b>Giacomo Sacchetto**</b>	Romagnano (VR)
<b>Amistà</b>	<b>Mattia Bianchi**</b>	San Pietro in Cariano (VR)

\* under 30 \*\* under 35

### ***The 11 Three Stars restaurants of the Peninsula retain their status***

The restaurants that are “worth a special journey” confirm their status in MICHELIN Guide Italy 2021:

**Piazza Duomo** in Alba (CN), **Da Vittorio** in Brusaporto (BG), **St. Hubertus** in San Cassiano (BZ), **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), **Mauro Uliassi** in Senigallia (AN) and **Enrico Bartolini al MUDEC** in Milan.

### **A beautiful distribution of stars in the regions**

**Lombardy** still boasts the most starred venues among the regions, including three new entries: **59 restaurants** (3\*\*\* 6\*\* 51\*).

**Piedmont** has two new starred venues and remains in second place with **46 restaurants** (1\*\*\* 4\*\* 41\*), while **Campania**, with three new additions, ranks third with **44 restaurants** (6\*\* 38\*).

Next come **Tuscany**, the region with the most new starred venues — 6 for a total of **43 restaurants** (1\*\*\* 5\*\* 36\*) — and **Veneto**, with 2 new entries for a total of **37 restaurants** (1\*\*\* 4\*\* 32\*).

At the level of the provinces, **Naples** still ranks first with 28 restaurants (6\*\* 22\*) and **Rome** second with 23 (1\*\*\* 1\*\* 21\*). **Milan** has slipped from third to fifth place with 17 restaurants (1\*\*\* 4\*\* 12\*), behind **Bolzano** with 20 (1\*\*\* 3\*\* 16\*) and **Cuneo** with 19 (1\*\*\* 2\*\* 16\*).

## MICHELIN GREEN STARS



Gardenia	<b>Mariangela Susigan</b>	Caluso	🌸
Don Alfonso 1890	<b>Alfonso ed Ernesto Jaccarino</b>	Sant' Agata sui Due Golfi	🌸 🌸
Osteria Francescana	<b>Massimo Bottura</b>	Modena	🌸 🌸 🌸
Dattilo	<b>Caterina Ceraudo</b>	Strongoli	🌸
Lazzaro 1915	<b>Piergiorgio Siviero</b>	Pontelongo	🌸
Virtuoso Gourmet- Tenuta le Tre Virtù	<b>Antonello Sardi</b>	San Piero a Sieve	🌸
Joia	<b>Pietro Leeman</b>	Milan	🌸
D'O	<b>Davide Oldani</b>	Cornaredo	🌸 🌸
I' Ciocio-Osteria di Suvereto	<b>Fabrizio Caponi</b>	Suvereto	🍷
Casa Format	<b>Igor Macchia</b>	Orbassano	🍷
St. Hubertus	<b>Norbert Niederkofler</b>	San Cassiano	🌸 🌸 🌸
Caffè La Crepa	<b>Franco Malinverno</b>	Isola Dovarese	👤
Lanterna Verde	<b>Roberto Tonola</b>	Villa di Chiavenna	🌸




*Details about the initiatives of chefs who have received a Green Star will be presented on the Michelin Guide website ([guide.michelin.com/en](https://www.michelin.com/en/guide)) over the course of the year through specially created content.*

### SPECIAL AWARDS in the 2021 edition

Four special awards were given at the presentation of the 2021 Michelin Guide Italy:

- **THE 2021 MICHELIN YOUNG CHEF AWARD** by Lavazza, given to Antonio Ziantoni, Ristorante Zia, Rome.
- **THE 2021 MICHELIN SERVICE AWARD** by Intrecci – Alta Formazione di Sala, given to Christian Rainer, Peter Brunel Ristorante Gourmet, Arco (TN).
- **THE 2021 MICHELIN CHEF MENTOR AWARD** by Blancpain, given to Niko Romito, Ristorante Reale, Castel di Sangro (AQ).
- **THE 2021 MICHELIN SOMMELIER AWARD** by Consorzio del Vino Brunello di Montalcino, given to Matteo Circella, Ristorante La Brinca, Ne (GE).

## An overview of 2021 Michelin Guide selection:

	<b>323 restaurants (26 new)</b>
	<b>37 restaurants (3 new)</b>
	<b>11 restaurants</b>
	<b>252 restaurants ( 11 new)</b>
	<b>13 new Green Stars</b>

Post-publication changes at newly starred restaurants:

- **La Fenice, Ragusa** – Chef change made official in October
- **L'ARIA, Blevio** – Chef change effective December 31

For more information visit the official MICHELIN Guide website:

[www.guide.michelin.com/it/it](http://www.guide.michelin.com/it/it)

#MICHELINguide #MICHELINSTAR21

###

*Michelin, the leading mobility company, is dedicated to enhancing its clients' mobility, sustainably; 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 170 countries, has more than 127,000 employees and operates 69 tire production facilities which together produced around 200 million tires in 2019. ([www.michelin.com](http://www.michelin.com)).*

**Michelin Press Office: +33 (0) 1 45 66 22 22**