



PRESS RELEASE

MICHELIN GUIDE

Boulogne-Billancourt-November 23, 2021

MICHELIN Guide Italy 2022

**35 new Stars are shining over the peninsula,
in Campania, two new restaurants have been awarded
2 MICHELIN Stars: Tre Olivi and Krèsios**

33 new one MICHELIN Star restaurants, 20 new Bib Gourmand and 17 new Green Star

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The 67th MICHELIN Guide Italy was revealed on 23 November 2021. The exciting ceremony celebrated the awarding of 35 new Stars and the exceptional achievement of the restaurant **Tre Olivi** in Paestum, joining the MICHELIN Guide family directly with Two MICHELIN Stars.

Most well represented were fourteen regions of the peninsula with 35 new Stars. Campania was distinguished both by the number of awards (8 new Stars) and by its two new MICHELIN two-Star restaurants featured in this new selection.

Thus, the MICHELIN Guide Italy 2022 contains 2 new addresses with two MICHELIN Stars and 33 new one MICHELIN Star establishments for a total of 378 MICHELIN-Starred restaurants. The 11 three MICHELIN Stars are confirmed.

The event, streamed live, was hosted by Fjona Cakalli with the participation of Federica Pellegrini who, as an ambassador for the Michelin Group, announced the 17 winners of the MICHELIN Green Star, awarded to restaurants that are particularly committed to a more sustainable gastronomy. The total number of restaurants awarded a Green Star has now gone up to 30.

"Our teams have been impressed, because despite all the difficulties the restaurants have gone through and the challenges they are still facing, inspectors have observed an amazing energy in the restaurants" comments Gwendal Poullennec, International Director of the MICHELIN Guide, "The culinary standards are still really high, and this year, Italy achieved the highest number of Starred restaurants ever reached. We can be very confident for the future when we see all these blooming young talents."

2 restaurants "worthing the detour" receive two MICHELIN Stars.

Krèsios Restaurant - Telese Terme (BN)

In the modern ambience of the Krèsios restaurant, the highly professional, perfectly timed service brilliantly accompanied by cuisine of surprising ideas, conception and creativity. An intriguing and at times provocative gastronomic experience is offered by chef **Giuseppe Iannotti**, whose exotic flavours with a nod to the peninsula are expressed with great technical perfection. Few ingredients and a great deal of precision for an out-of-the-ordinary meal offering the palate total sensations.

Tre Olivi Restaurant - Paestum (SA)

Discover a sensory and locally flavored gastronomic experience. The striking personality of **Giovanni Solofra** comes out in his dining offering that can be surprising in its delicacy, its taste, its ideas and its technique. Generosity, precision and attention to detail in each preparation are the key words in producing sometimes unexpected combinations.

The 33 new one MICHELIN Star entries in the Guide take the total number of one MICHELIN Starred restaurants to 329 in the 2022 selection. This selection is characterized by its great vitality and the emergence of a new generation of chefs in their thirties. Among these new entries, sixteen restaurants are run by chefs under 35 years of age. Five of these chefs are under 30.

Luigi Lepore	Lamezia Terme	CZ	CALABRIA
Hyle	San Giovanni in Fiore	CS	CALABRIA
ARIA	Naples	NA	CAMPANIA
Rear Restaurant*	Nola	SA	CAMPANIA
Li Galli	Positano	SA	CAMPANIA
Contaminazioni Restaurant*	Somma Vesuviana	NA	CAMPANIA
Cannavacciuolo Countryside*	Vico Equense	NA	CAMPANIA
Mater1apr1ma	Pontinia	LT	LATIUM
San Giorgio	Gênes	GE	LIGURIA
Orto by Jorg Giubbani**	Moneglia	GE	LIGURIA
Felix Lo Basso home & restaurant	Milan	MI	LOMBARDY
Bianca sul Lago by Emanuele Petrosino*	Oggiono	LC	LOMBARDY
La Speranzina Restaurant & Relais	Sirmione	BS	LOMBARDY
Osteria degli Assonica**	Sorisole	BG	LOMBARDY



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L'Arcade*	Porto San Giorgio	FM	MARCHE
Retrosцена**	Porto San Giorgio	FM	MARCHE
Unforgettable*	Turin	TO	PIEMONTE
Nazionale	Vernante	CN	PIEMONTE
Primo Restaurant**	Lecce	LE	PUGLIA
Porta di Basso	Peschici	FG	PUGLIA
Somu	Baia Sardinia	OT	SARDINIA
Fradis Minoris*	Pula	CA	SARDINIA
Gusto by Sadler*	San Teodoro	OT	SARDINIA
Gagini Restaurant	Palermo	PA	SICILY
Octavin	Arezzo	AR	TUSCANY
Osteria Acquarol	San Michele Appiano	BZ	TRENTINO-SOUTH TYROL
1908*	Renon / Soprabolzano	BZ	TRENTINO-SOUTH TYROL
L'Acciuga	Pérouse	PG	UMBRIA
La Favellina	Malo	VI	VENICE
Locanda 4 Ciacole	Roverchiara	VR	VENICE
Local	Venice	VE	VENICE
Wisteria**	Venice	VE	VENICE
Zanze XVI*	Venice	VE	VENICE

*under 35 **under 30

The 11 Three MICHELIN Star restaurants retain their award

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.

For a total of **378 MICHELIN-Starred restaurants**.

In the classification of stars by regions, **Lombardy** remains the leader with its **56 restaurants** (3 three MICHELIN Star, 5 two MICHELIN Star, 48 one MICHELIN Star) and its 4 new Stars. **Campania** achieves the annual record for new Stars (no less than 7!), taking it to second place with **48 restaurants** (8 two MICHELIN Stars, 40 one MICHELIN Star). As a result **Piemonte**, with 1 new Star and **45 restaurants** (1 three MICHELIN Star, 4 two MICHELIN Stars,

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40 one MICHELIN Star), goes down to the second level of the podium while with a new address and **41 restaurants** (1 three MICHELIN Star, 5 two MICHELIN Stars, 35 one MICHELIN Star), **Tuscany** goes into fourth position ahead of **Venice** which, with its total of 36, is the region with the second highest number of awards in 2022 with its 5 new MICHELIN-Starred restaurants (1 three MICHELIN Stars, 4 two MICHELIN Stars, 31 one MICHELIN Star) featured in the Guide.

Among the provinces, **Naples** increases its lead in front with 30 restaurants (6 two MICHELIN Stars, 24 one MICHELIN Star) followed by **Rome** in second position with 20 establishments (1 three MICHELIN Stars, 1 two MICHELIN Stars, 18 one MICHELIN Star) followed by **Bolzano**, third with 19 restaurants (1 three MICHELIN Stars, 3 two MICHELIN Stars, 15 one MICHELIN Star) ahead of Coni with its 18 establishments (1 three MICHELIN Stars, 2 two MICHELIN Stars, 15 one MICHELIN Star). **Milan** drops to fifth position with 16 starred restaurants (1 three MICHELIN Stars, 3 two MICHELIN Stars, 12 one MICHELIN Star)

The MICHELIN Green Star



The MICHELIN Green Star is a distinction given to restaurateurs who are spearheading sustainable development, and can be awarded to any restaurant selected by the MICHELIN Guide no matter what its culinary distinction. To grant this award, inspectors assess several aspects such as the production of raw materials, respect for work and support of local producers, waste reduction and management, actions aimed at minimizing the use of energy resources and the impact of the establishment, training of the young in sustainable development, and many other factors.

In all, 30 restaurants were awarded a Green Star, with 17 new ones:

Campania	Le Trabe		
Latium	Aminta Resort		
Latium	Mater Terrae		
Lombardy	La Présef		
Puglia	Casamatta		
Sardinia	Fradis Minoris		
Sicily	Signum		
Tuscany	PS Ristorante		
Trentino-South Tyrol	1908		
Trentino-South Tyrol	Antica Locanda al Cervo-Landgasthof zum Hirschen		
Trentino-South Tyrol	Agritur El Mas		
Trentino-South Tyrol	Terra	 	

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Trentino-South Tyrol	Lerchner's In Runggen		
Venice	Venissa		
Venice	SanBrite		
Venice	La Cru		
Venice	Osteria Enoteca Gambrinus		

The initiatives of chefs who have received the Green Star are detailed in the MICHELIN Guide (guide.michelin.com/it/it) during the year with the inclusion of specific content.

SPECIAL PRIZES

On the occasion of the presentation of the 2022 MICHELIN Guide Italy, 4 special prizes were awarded:

- **YOUNG MICHELIN CHEF PRIZE 2022** with Lavazza, awarded to Solaika Marrocco from the restaurant Primo Ristorante, Lecce
- **MICHELIN SERVICE PRIZE 2022** with Intrecci - Alta Formazione di Sala, awarded to Matteo Zappile from the restaurant Il Pagliaccio, Rome
- MICHELIN DU MENTOR CHEF PRIZE 2022 with Blancpain, awarded to Nadia Santini from the restaurant dal Pescatore, Canneto sull'Oglio (MN)
- **MICHELIN SOMMELLERIE PRIZE 2022** with Consorzio del Vino Brunello di Montalcino, awarded to Sonia Egger from the restaurant Kupperlain, Castelbello (BZ).

The MICHELIN Guide Italy 2022 at a glance:

- **11** restaurants 
- **38** restaurants , of which 2 new
- **329** restaurants , of which 33 new
- **17** MICHELIN Green Star restaurants
- **255** restaurants , of which 20 new



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Find the full selection of the MICHELIN Guide Italy 2022 on the official MICHELIN Guide website <https://guide.michelin.com> and on the App, available for free on iOS and Android:



Michelin's ambition is to sustainably improve its customers' mobility. The leader in the mobility sector, Michelin designs, manufactures, and distributes the tires best suited to their requirements and uses as well as services and solutions to improve transport efficacy. Michelin also puts forward offers that allow its customers to enjoy unique moments when traveling. Michelin also develops high-technology equipment intended for multiple fields. Based in Clermont-Ferrand, Michelin is present in 170 countries, employs 123,600 people and operates 71 tire factories that, together, produced approximately 170 million tires in 2020. (www.michelin.com)

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