



PRESS RELEASE

MICHELIN GUIDE

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With three MICHELIN Stars, Villa Crespi restaurant enters the gastronomic Italian constellation

- **3 MICHELIN Stars are awarded to Villa Crespi (Orta San Giulio)**
- **The 68th edition lights up the Italian peninsula with 38 new Stars: 1 three MICHELIN Stars, 4 two MICHELIN Stars and 33 one MICHELIN Star**
- **19 restaurants are awarded a MICHELIN Green Star for their inspiring commitment to more sustainable gastronomy**

The MICHELIN Guide Italy 2023 has been unveiled in Franciacorta (Lombardy), and celebrates the very best of Italian gastronomy.

A new restaurant, Villa Crespi, joins the exclusive three MICHELIN Stars family.

Villa Crespi, led by chef Antonino Cannavacciuolo, in Orta San Giulio, joins the elite of the fine-dining world with three MICHELIN Stars.

Set against the magical backdrop of Lake Orta, in a historical Moorish-style residence immersed in age-old grounds, this remarkable success story began way back in 2003, when the restaurant was awarded its first MICHELIN Star, followed by a second in 2006. Sixteen years later, the chef from Italy's Campania region, sees his Piedmont-based restaurant awarded three MICHELIN Stars, an honor reserved for fewer than 140 restaurants worldwide.

With the confirmation of all Three MICHELIN Stars awarded in the 2022 selection, the 68th edition of the MICHELIN Guide Italy brings the number of restaurants "worth a special journey" in Italy **to 12**:

Villa Crespi Orta San Giulio (NO), **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 at MUDEC** in Milan.



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"Italy particularly impressed our inspectors this year, with the introduction of a new restaurant in the Olympus of Italian gastronomy, Villa Crespi," commented Gwendal Poullennec, International Director of the MICHELIN Guides. "The 2023 selection of the MICHELIN Guide is composed of no fewer than 385 Starred restaurants, showing a wide diversity of Chef profiles, even very young ones, and a wide geographical diversity: a new record for the Italian peninsula, highlighting how much tradition and innovation make a perfect match for outstanding culinary experiences, brimful of emotion, history and conviviality."

Italian gastronomy celebrated in its diversity and variety of regions and territories.

The most dynamic regions in the 2023 edition are **Lombardy** with 7 new entries, followed by **Tuscany** and **Sicily** with 5 new entries, giving the island a total of 20 MICHELIN Starred restaurants (**3** two MICHELIN Stars, **17** one MICHELIN Star).

In the regional Star ranking, **Lombardy** retains its leadership with **60 restaurants** (3 three MICHELIN Stars, 5 two MICHELIN Stars, 52 one MICHELIN Star), **Campania** confirms its second place with **48 restaurants**, (7 two MICHELIN Stars, 41 one MICHELIN Star), and the third step on the podium goes to **Piedmont** with **44 restaurants** (2 three MICHELIN Stars, 3 two MICHELIN Stars, 39 one MICHELIN Star). **Tuscany** ranks fourth with **42 restaurants** (1 three MICHELIN Stars, 5 two MICHELIN Stars, 36 one MICHELIN Star), while **Veneto** is fifth with **32 restaurants** (1 three MICHELIN Stars, 4 two MICHELIN Stars, 27 one MICHELIN Star) in the Guide.

At a provincial level, **Naples** is confirmed in first place with 29 restaurants (5 two MICHELIN Stars, 24 one MICHELIN Star), followed by **Rome**, which takes second place with 22 restaurants (1 three MICHELIN Stars, 3 two MICHELIN Stars, 18 one MICHELIN Star), and then by **Bolzano**, third with 21 restaurants (1 Three MICHELIN Stars, 3 two MICHELIN Stars, 17 one MICHELIN Star) ahead of **Milan** with 17 MICHELIN Star restaurants (1 three MICHELIN Stars, 3 two MICHELIN Stars, 13 one MICHELIN Star). **Cuneo** slips back into fifth place with 15 (1 three MICHELIN Stars, 1 two MICHELIN Stars, 13 one MICHELIN Star).

In the regional Bib Gourmand ranking, **Emilia-Romagna** confirms its top spot with 32 restaurants. Right behind it, **Lombardy** (30 restaurants) **climbs to second place** overtaking **Piedmont** (29 restaurants), while **Tuscany**, with 25 Bib Gourmand restaurants, and **Veneto** with 22, confirm their fourth and fifth places respectively.



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4 new restaurants awarded two MICHELIN Stars:

The MICHELIN Guide ceremony, live-streamed and hosted by radio presenter Petra Loreggian, was a rollercoaster of emotions. There were **38 new Stars**, spanning 13 regions, with **4 new additions** in the two MICHELIN Star category of restaurants which are worth a detour:

Acquolina – Rome – chef Daniele Lippi

Inside The First Roma Hotel – the young chef delivers cuisine in which technique and imagination glorify products in a way that is never ordinary but which avoids pointless extravagance. Three tasting menus present different visions of the chef's culinary style, dominated by the Mediterranean, with its products, aromas and traditions.

Enoteca La Torre – Rome – chef Domenico Stile

The dishes of this chef from Campania celebrate creativity with energy, exuberance and the intense flavors typical of the Mediterranean and Campanian tradition. Domenico Stile's love for his homeland combines tributes to the gourmet history of the capital and the great classics of Italian culinary tradition, taking you on a delicious and varied journey that can reach far beyond the borders of the Bel Paese.

St. George by Heinz Beck – Taormina – chef Salvatore Iuliano

Whether you indulge in the two tasting menus or choose an à la carte meal, every dish features the lightness that is the signature of Heinz Beck and the hallmark of the talented Calabrian chef, Salvatore Iuliano. His cuisine swings between creative dishes with traditional touches and tributes to Trinacria, for those looking for unconventional Mediterranean cuisine.

Locanda Sant'Uffizio Enrico Bartolini – Penango – chef Gabriele Boffa

In a former monastery, converted into an elegant hotel, the kitchen is run by a chef who possesses uncommon professionalism and talent. Gabriele Boffa, a native of Langhe and an acute connoisseur of Piedmontese cuisine, boasts outstanding technical skills acquired thanks to extensive experience in the world's finest restaurants. His cuisine covers everything from great regional classics – such as the extraordinary Agnolotti del Plin – which he interprets faithfully to tradition, to dishes which, while being more creative and innovative, still express a link with the territory.

33 restaurants obtain their first MICHELIN Star.

There are 33 new additions to the one Star category of the MICHELIN Guide 2023 Italy. They include **Cannavacciuolo Vineyard**, a restaurant in Casanova di Terricciola in the province of Pisa, with young chef Marco Suriano at the helm:

more good news for Antonino Cannavacciuolo. Also of note is a Star awarded to **I Tenerumi**, a vegetarian restaurant on the island of Vulcano, which has also been awarded a MICHELIN Green Star for its commitment to more sustainable cuisine.





19 new MICHELIN Green Stars awarded for a total of 48.

The MICHELIN Green Star acknowledges restaurateurs who are leading the way in terms of sustainability and can be awarded to any restaurant, regardless of their culinary distinction. The inspectors consider numerous factors when assigning the MICHELIN Green Star, among them: the production of raw materials, respect for labor and support for local producers, waste reduction and management, actions aimed at minimizing the use of energy resources and the impact of the establishment on the environment, and, last but not least, the sustainable training of young people, are just some of these factors.

Piazza Duomo	Alba	Piedmont	***	♻️
Vignamare	Andora	Liguria		♻️
La Tana Gourmet	Asiago	Veneto	*	♻️
Ahimè	Bologna	Emilia Romagna	👤	♻️
Poggio Rosso	Castelnuovo Berardenga	Tuscany	*	♻️
El Molin	Cavalese	Trentino Alto Adige	*	♻️
La Bandiera	Civitella Casanova	Abruzzo	*	♻️
Vite	Coriano	Emilia Romagna		♻️
I Tenerumi	Eolie (Vulcano)	Sicily	*	♻️
Dalla Gioconda	Gabicce Monte	Marche	*	♻️
Il Mirto	Ischia (Forio)	Campania		♻️
La Peca	Lonigo	Veneto		♻️
Il Cantinone & Sport Hotel Alpina	Madesimo	Lombardy	*	♻️
D.One Restaurant	Montepagano	Abruzzo	*	♻️
Contrada Bricconi	Oltressenda Alta	Lombardy		♻️
Il Colmetto	Rodengo Saiano	Lombardy		♻️
Osteria del Viandante	Rubiera	Emilia Romagna	*	♻️



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Lokanda Devetak	Savogna d'Isonzo	Friuli Venezia Giulia		
Villa Pignano	Volterra	Tuscany		

The initiatives of the restaurants which have been awarded a MICHELIN Green Star will be specified and presented on the MICHELIN Guide website (guide.MICHELIN.com/it/it) during the year, with the creation of specific content.

Four Special Awards in the MICHELIN Guide 2023 Italy selection:

The MICHELIN Young Chef Award (with the support of Lavazza), attributed to a professional considered inspiring for his/her generation, went to **Davide Guidara (I Tenerumi, Isola di Vulcano, Eolie)**.

Michael Falk and Eleonora Corazza (Apostelstube, Bressanone) received **the MICHELIN Service Award** (with the support of Intrecci – Alta Formazione di Sala) for their warm and attentive care to guests.

This year, **the MICHELIN Mentor Chef Award** (with the support of Blancpain) was awarded to **Enrico Bartolini (Enrico Bartolini at Mudec, Milan)**, for his professional achievements and his positive influence on younger generations.

Sommelier **Stefano Quero (Condividere, Turin)**, received **the MICHELIN Sommelier Award** (with the support of Consorzio del Vino Brunello di Montalcino) for his impressive expertise and his way of proposing unique pairings.

The 2023 MICHELIN Guide Italy at a glance:

- 12 three MICHELIN Stars restaurants (of which 1 new)
- 38 two MICHELIN Stars restaurants (of which 4 new)
- 335 one MICHELIN Stars restaurants (of which 33 new)
- 257 Bib Gourmand restaurants (of which 29 new)
- 48 restaurants awarded a MICHELIN Green Star (of which 19 new)
- A total of 385 Starred restaurants in Italy



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The full selection for Italy is available free of charge on the MICHELIN Guide website and app. The restaurants join the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay in Italy and throughout the world.

Every hotel in the Guide is chosen for its extraordinary style, service, and personality — with options for all budgets — and each hotel can be booked directly through the MICHELIN Guide website and app. The selection for Italy features the country's most spectacular hotels, including intimate, design-forward boutiques like [Soprarno Suites](#) in Florence, standouts from our "Plus" collection like [Palm Suite](#) and [The Hoxton](#) in Rome, canal-side architectural wonders like [Il Palazzo Experimental](#) in Venice, hotels made from entire towns like [Sextantio](#) in Abruzzo, hotels made from old monasteries like [Eremito](#) in Umbria, and hotels made by Francis Ford Coppola like [Palazzo Margherita](#) in Basilicata.

The MICHELIN Guide is a benchmark in gastronomy. Now it's setting a new standard for hotels. Visit the MICHELIN Guide website, or download the free app for iOS and Android, to discover every restaurant in the selection and book an unforgettable hotel.



About Michelin

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