



PRESS RELEASE

MICHELIN GUIDE

Paris – November 12, 2024

## **CASA PERBELLINI 12 APOSTOLI AWARDED THREE STARS IN THE MICHELIN GUIDE ITALY 2025**

- With Casa Perbellini 12 Apostoli by Chef Giancarlo Perbellini awarded Three Stars, Italy now boasts 14 MICHELIN 3-Star restaurants.
- Two restaurants have newly received Two MICHELIN Stars, while 33 restaurants have newly been awarded One MICHELIN Star, bringing the total to 393 Starred establishments across the country.
- 11 restaurants have newly earned the MICHELIN Green Star.

After three years, the MICHELIN Guide Ceremony returned to Emilia-Romagna, where it was held in Modena for the first time. To celebrate the 70th edition of the MICHELIN Guide Italy, the magnificent Teatro Comunale Pavarotti and Freni opened its doors, hosting an exceptional ceremony presented by Giorgia Surina. The 500+ attendees included chefs, journalists, industry professionals, and representatives from various institutions.

The 70th edition of the Guide reveals a vibrant culinary landscape, energized by young talents who have honed their skills in the kitchens of mentor chefs on whom they draw inspiration. With 11 new additions, the MICHELIN Green Star selection illustrates the industry's growing awareness of environmental issues, as well as the ambitious commitments undertaken by an increasing number of restaurants towards a more sustainable approach to gastronomy.

**The 2025 Guide features 36 restaurants that newly received MICHELIN Stars: 1 new Three MICHELIN Star restaurant, raising Italy's Three-Star count to 14; 2 new Two MICHELIN Star restaurants; and 33 new One MICHELIN Star restaurants. In total, the MICHELIN Guide Italy 2025 showcases 393 Starred restaurants.**

"The 2025 selection, with 393 Starred restaurants, provides a snapshot that highlights the excellence of Italian cuisine, marked by tradition, fusion, and innovation. The 36 new Starred restaurants – including the Three-Star Casa Perbellini 12 Apostoli – attest to the sector's vitality, promising exciting culinary experiences that showcase Italy's exceptional quality of products and incredible variety of local ingredients," commented Gwendal Poullennec, International Director of the MICHELIN Guide.

### **Casa Perbellini 12 Apostoli awarded Three MICHELIN Stars**

In this restaurant – where chef Giancarlo Perbellini himself trained as a young cook –, guests are treated to a symphony of flavors, techniques, and exceptional hospitality that makes the journey worthwhile. Highlights include the sesame wafer with sea bass



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tartare and a touch of licorice, not to mention the warm hospitality of the team and the establishment's historical ambiance steeped in Roman heritage.

In addition to this new member of the MICHELIN Three-Star family, Italy's other Three-Star restaurants whose unique cuisine is "worth a special journey" are:

Villa Crespi in Orta San Giulio (NO), Piazza Duomo in Alba (CN), Da Vittorio in Brusaporto (BG), 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), Uliassi in Senigallia (AN), Enrico Bartolini at MUDEC in Milan, Quattro Passi in Nerano (NA), and Norbert Niederkofler's Atelier Moessmer in Brunico (BZ).

### Two restaurants are newly awarded Two MICHELIN Stars

The live-streamed ceremony was full of exciting moments, showcasing a total of 36 restaurants newly awarded MICHELIN Stars across 13 regions, including two new entries in the Two-Star MICHELIN category, designated for restaurants whose exceptional cuisine "worth a detour:"

*Marco Galtarossa – Villa Elena, Bergamo:* The recent move has infused new energy into this young chef, who demonstrates remarkable technical skill and taste. Outstanding dishes include the grilled duck breast, paired with ravioli of liver and celery, and a savory crepe stuffed with stewed duck leg: exquisite, technical, and satisfying. The aristocratic villa offers excellent service under the expert guidance of mentor Enrico Bartolini.

*Matteo Temperini – Campo Del Drago, Montalcino:* Located in Castiglion del Bosco and boasting Three MICHELIN Keys for its outstanding hospitality, this venue is now considered worth a special trip. Matteo Temperini's creative personal cuisine celebrates Tuscany and the best that the region has to offer, deeply rooted in seasonal ingredients. One example is the gnocchi with chanterelles and porcini, highlighting early autumn mushrooms from nearby forests.

### 33 restaurants newly received One MICHELIN Star

In the 2025 MICHELIN Guide Italy, 33 restaurants have newly earned One MICHELIN Star. Many of their chefs have learned from remarkable mentors: Antonino Cannavacciuolo has been awarded Stars for two restaurants, Cannavacciuolo Le Cattedrali in Asti and Cannavacciuolo by the Lake in Pettenasco (NO), led respectively by Gianluca Renzi and Gianni Bertone. Davide Oldani also celebrates a new Star at Olmo in San Pietro all'Olmo (MI), entrusted to Riccardo Merli while Massimo Bottura's Al Gatto Verde, with Jessica Rosval, receives its first Star as well as the MICHELIN Green Star.

Grow Restaurant**	Albiate	MB	LOMBARDIA
Cetaria	Baronissi	SA	CAMPANIA
Volta del Fuenti by Michele de Blasio	Vietri sul Mare	SA	CAMPANIA
Ancora**	Cesenatico	FC	EMILIA
Equilibrio*	Dolcedo	IM	LIGURIA
Cannavacciuolo Le Cattedrali *	Asti	AT	PIEMONTE
Dissapore di Andrea Catalano	Carovigno	BR	PUGLIA

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Serrae Villa Fiesole	Fiesole	FI	TOSCANA
Contrada	Castelnuovo Berardenga	SI	TOSCANA
Saporium**	Chiusdino	SI	TOSCANA
Alto*	Fiorano Modenese	MO	EMILIA
O me o il mare	Gragnano	NA	CAMPANIA
Don Alfonso 1890	Sant'Agata sui Due Golfi	NA	CAMPANIA
Il Circolino	Monza	MB	LOMBARDIA
Olmo*	Cornaredo	MI	LOMBARDIA
Cucina Cereda	Ponte San Pietro	BG	LOMBARDIA
Moebius sperimentale	Milano	MI	LOMBARDIA
Acqua	Olgiate Olona	VA	LOMBARDIA
Sine by Pinto	Milano	MI	LOMBARDIA
Cannavacciuolo by the Lake*	Pettenasco	NO	PIEMONTE
Locanda de Banchieri	Fosdinovo	MS	TOSCANA
Grual	Pinzolo	TN	TRENTINO A. A.
Abbruzzino Oltre*	Lamezia Terme	CZ	CALABRIA
Marotta	Squille	CE	CAMPANIA
Ristorante Del Lago**	Bagno di Romagna	FC	EMILIA
Iris Ristorante	Verona	VR	VENETO
Locanda Mammi	Agnone	IS	MOLISE
Palais Royal restaurant	Venezia	VE	VENETO
Casa Leali*	Puegnago sul Garda	BS	LOMBARDIA
Achilli Al Parlamento	Roma	RM	LAZIO
Vineria Modì*	Taormina	ME	SICILIA
Tancredi*	Sirmione	BS	LOMBARDIA
Al Gatto Verde	Modena	MO	EMILIA ROMAGNA








\* under 35 \*\* under 30

Among the 33 new Starred Restaurants, 14 are led by Chefs who are 35 or Younger (with 4 being 30 or Younger)












### 11 New MICHELIN Green Stars

In its 70th edition, the MICHELIN Guide has awarded 11 new Green Stars, bringing the total number of awarded restaurants in Italy to 69.

The MICHELIN Green Star is a distinction awarded to inspiring restaurants at the forefront of a more sustainable approach to gastronomy. The acknowledgement may be given to any restaurant of the MICHELIN Guide selection, not just Starred or Bib Gourmand establishments. When awarding it, MICHELIN inspectors consider any kind of actions and initiatives that are likely to demonstrate a strong commitment to a more ethical and virtuous gastronomy.

	RISTORANTE	LOCALITA'	PROV	
	VILLA MAIELLA	Guardiagrele	CH	
	PREZIOSO	Merano	BZ	
	ARTIFEX	Brennero	BZ	
	DON ALFONSO 1890	San'Agata sui Due Golfi	NA	

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	AL GATTO VERDE	Modena	MO	
	RONCHI RÒ	Dolegna del Collio	GO	Bib Gourmand
	AGRITURISMO FERDY	Lenna	BG	
	IL TIGLIO	Montemonaco	AP	
	LOCANDA LA RAIA	Gavi	AL	
	IL CAPPERO	Isola di Vulcano	ME	
	BISTROT	Forte dei Marmi	LU	

### Passion Dessert celebrates 7 new restaurants

The "Passion Dessert" selection, sponsored by Molino Dallagiovanna, recognizes restaurants that provide exceptional dessert experiences of outstanding quality. In the 2025 edition, 7 restaurants have newly joined this special selection:

RESTAURANT	PASTRY CHEF	CITY
Riva	Antonio Lerro	Numana (AN)
All'Enoteca	Davide Palluda	Canale (CN)
Il Visibilio	Daniele Canella	Castelnuovo Berardenga (SI)
Re Santi e Leoni	Luigi Salomone	Nola - (NA)
Inkiostro	Salvatore Morello	Parma
Agli Amici Dopolavoro	Martina Peluso	Venezia
Coltivare	Luca Zecchin	La Morra (CN)

### 4 MICHELIN Special Awards in the 2025 Italian Selection

- **MICHELIN Young Chef 2025:** Awarded to Matteo Vergine of Grow Restaurant in Albiate (MB).
- **MICHELIN Service Award 2025,** presented by *Intrecci – Alta Formazione di Sala:* Awarded to Vanessa Melis from Pascucci al Porticciolo, Fiumicino (RM).
- **MICHELIN Mentor Chef Award 2025,** presented by Blancpain: awarded to Antonino Cannavacciuolo of Villa Crespi, Orta San Giulio (NO).
- **MICHELIN Sommelier Award 2025,** presented by *Consorzio Franciacorta :* awarded to Oscar Mazzoleni from Al Carroponate, Bergamo.

### MICHELIN Guide Italy 2025 Statistics

- **Regions**
  - The region with the largest number of new additions is **Lombardy**, with 10 new star-rated restaurants (1 two-star and 9 one-star). Campania and Tuscany follow, each with 5 new one-star restaurants, while Emilia-Romagna ranks third with 4 new one-star restaurants.
  - In terms of total MICHELIN Stars by region, **Lombardy** leads with 61 starred restaurants (3 three-star, 7 two-star, and 51 one-star), **Campania** ranks second with 50 (1 three-star, 7 two-star, 42 one-star), and **Tuscany** takes third place with 44 (1 three-star, 5 two-star, 38 one-star). **Piedmont** follows in fourth with 35 starred restaurants (2 three-star, 3 two-star, 30 one-star), while **Veneto** rounds out the top five with 34 starred restaurants (2 three-star, 3 two-star, 29 one-star).



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- **Provinces**

- Among the top 5 provinces, **Naples** leads with 27 starred restaurants (1 three-star, 6 two-star, 20 one-star), followed by **Rome** with 23 (1 three-star, 3 two-star, 19 one-star) and **Bolzano** with 20 starred restaurants (1 three-star, 2 two-star, 17 one-star). **Milan** ranks fourth with 19 (1 three-star, 4 two-star, 14 one-star).

- **Bib Gourmand**

- **Emilia-Romagna** leads with 33 Bib Gourmand restaurants, followed by **Piedmont** with 31, **Lombardy** with 25, **Tuscany** also with 25, and both **Veneto** and **Trentino Alto Adige** tie with 17.

### Overview of the 2025 MICHELIN Guide Italy:

- **14 three-star restaurants** (1 new addition)
- **38 two-star restaurants** (2 new additions)
- **341 one-star restaurants** (33 new additions)
- **69 Green Star restaurants** (11 new additions)
- **250 Bib Gourmand restaurants** (16 new additions)
- **1,340 recommended restaurants**

It is available for free on the app and website of the MICHELIN Guide, where travelers can also access a selection of the most unique hotels in Italy and across the world. The print edition will be available from **December 12**.

<https://lulop.com/MICHELIN/>

[guide.MICHELIN.com/it/](https://guide.MICHELIN.com/it/)





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ITALIA.IT

MINISTERO  
DEL TURISMO  
REPUBBLICA ITALIANA

Regione Emilia-Romagna

Comune  
di Modena



CAMERA DI COMMERCIO  
MODENA

JB  
1735  
BLANCPAIN  
MANUFACTURE DE HAUTE HORLOGERIE

LAFONT

五糧液  
WULIANGYE

FRANCIACORTA

INTRECCI

METRO



AL BRONZO  
Barilla



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TheFork

### About Michelin

Michelin is building a world-leading manufacturer of life-changing composites and experiences. Pioneering engineered materials for more than 130 years, Michelin is uniquely positioned to make decisive contributions to human progress and to a more sustainable world. Drawing on its deep know-how in polymer composites, Michelin is constantly innovating to manufacture high-quality tires and components for critical applications in demanding fields as varied as mobility, construction, aeronautics, low-carbon energies, and healthcare. The care placed in its products and deep customer knowledge inspire Michelin to offer the finest experiences. This spans from providing data- and AI-based connected solutions for professional fleets to recommending outstanding restaurants and hotels curated by the MICHELIN Guide. ([www.michelin.com](http://www.michelin.com))

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