

BIOGRAPHY

Paolo Gramaglia



Paolo Gramaglia, nowadays one Michelin Star at "President" in Pompei (Naples), at first he devotes himself to mathematical studies, obtaining not only high marks, but also an attitude of mental precision that will help him a lot in the job of his life.

Since 2006 he is managing his own restaurant, that over the years has been mentioned in the most important guides. The Michelin Star arrives in 2015, an achievement "that makes every chef aware of his *modus agendi*".

His cuisine can be summarized, quoting the introduction of his menu: "the success of gastronomy lies in tradition, you just need to know how to interpret it without nostalgia". The gastronomic culture of Campania is a point of reference which allow him to express in his dishes creativity and innovation in a " timeless journey of time " .

Paolo brings this special culture also abroad: from Pechino to Shanghai, from Hong Kong to Shenzhen, from Abu Dhabi to New York. He has one aim: to bring the Made in Italy, through a conscious and innovative cuisine, to the whole world.

Enrico Derflinger



Born in Lecco in 1962, he is one of the greatest Italian chefs in the world.

He graduated in 1977 at the Bellagio hotel institute, followed by a period of important trainings in great hotels and starred restaurants all over the world. At the age of just 26, he became the personal chef of the English Royal Family, in 1991 he flies to the States to become chef at the White House.

Few years later, back in Italy, obtains great success with the opening of the "Terrazza of Eden" in Rome, where he stays for nine years, obtaining the Michelin star, then he will go to St. Moritz at the PalaceHotel. Many international experiences, eight years in Japan with his group where he has opened and ran over 30 Italian restaurants. In 2008 he has been awarded "Best chef in the world".

In 2012, he was elected President of Euro-Toques Italy. In 2014 he was appointed by President Napolitano Commendatore della Repubblica Italiana and Ambassador of Italian Food. In 2015, he was elected President of Euro-Toques International. He was consultant for the Castadiva Resort in Blevio (CO) and he opened the restaurant Il Mercato in Taiwan.

In 2019 he started a new Catering and Banqueting project with the Lanzarotti group. In 2020 new ambitious projects are opening in China, between catering and Italian cooking schools.