Marco Acquaroli

PARTICIPATING CHEF - ITALY

Restaurant: Dispensa Pani e Vini Franciacorta

Born in Bergamo, Italy in 1985, he was the winner of the Bocuse d'Or Italia 2016 competition. Since the beginning of his professional career he has worked in some of the best restaurants in the country, such as Miramonti l'Altro restaurant, Concesio (2 * Michelin), Il Volto restaurant, Iseo (1 * Michelin), Capriccio restaurant, Manerba del Garda (1 * Michelin). At a very young age, after completing his culinary studies, he decided to travel abroad to do internships with top chefs, at Geranium restaurant, Copenhagen (3 * Michelin) and later with Chef Enrico Crippa, at his Duomo restaurant, in Alba.

After several international experiences, he decided to return to his home country and city to manage the kitchens of "Dispensa Pani e Vini Franciacorta," where he had worked eight years earlier as a kitchen assistant. He currently manages the kitchen of the "Osteria" restaurant, where he transforms the traditional cuisine of his roots into a contemporary concept, using ingredients from the Franciacorta area. He changes his menu regularly, always using organic vegetables grown in his 2,500 m^2 organic garden.

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GIORGIA LODA STUDENT: GIORGIA LODA

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