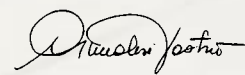




LUIGI SFORZELLINI'S

concept of 'cuisine without frontiers' brings fresh new life to traditional Italian and Mediterranean cooking with exciting innovative touches from cultural influences further afield. The resulting contrasts offer a remarkable array of new tastes and flavours, while keeping the underlying core of traditional Italian cuisine.



Annalisa Dastrù
Owner of Bramafam

"A modern chef is not simply an updated version of the old but is a true open-minded professional with complete mastery of his craft, able and willing to harness a variety of contrasting culinary approaches."

Luigi Sforzellini
Corporate Consulting Chef

FOOD & STYLE CONSULTANCY SERVICES AND TRAINING SUPPORT

- IN-HOUSE ITALIAN AND MEDITERRANEAN CUISINE CHEF TRAINING COURSES
- ITALIAN-STYLE GALA AND LARGE EVENTS CULINARY PLANNING AND SUPPORT
- MENU PLANNING
- CONSULTING FOR ITALIAN AND EUROPEAN FOOD SELECTION
- SHORT-TERM PROJECTS FOR MODERN MEDITERRANEAN-STYLE RESTAURANTS
- CREATIVE PROBLEM SOLVING





LUIGI SFORZELLINI PROFILE

Luigi Sforzellini is a highly accomplished Consultant Executive Chef with wide experience of the hotel and catering profession and keen business and marketing acumen. Together with his brother Luca, Executive Chef himself, runs the Sforzellini S.r.l., company offering full consultancy in each food service operations. Born in Trento he has worked with the world's leading restaurants in Paris, London, Munich, Monaco, Milan, Rome, New York, and Tokyo.

2000

Nominated for Euro-Chef 2000 (awards for European chefs).

Personally invited by H.R.H. Prince Charles to represent Italy at British Beef Promotion 2000 and as consultant for the training of chefs for the British royal family. Guest of Honour at the Grand Cordon d'Or in the Principality of Monaco.

2001

"Maitre Rôtisseur of Tokyo". Worked with the Hattori Nutrition College of Tokyo on management of culinary events. International journalists voted him in the top twelve Executive Chefs in the world.

2002

An international jury selected him as one of the top eight Executive Chefs in the world. Published widely, both recipes and photos of new dishes taken from regular TV appearances.

2003

Elected Maestro di Cucina at Castel Gandolfo, Rome, in recognition of his career achievements both in Italy and abroad.

2005

Official Member and Maestro di Cucina of the ITALIAN PROFESSIONAL CHEFS ASSOCIATION

HE COOPERATED WITH THE FOLLOWING RESTAURANTS

- LORD BYRON HOTEL, ROME
- HOTEL DE RUSSIE, ROME
- HOTEL PRINCIPE DI SAVOIA, MILAN
- RESTAURANT PINCHIORRI, FLORENCE
- THE HOTEL SAVOY, FLORENCE
- HOTEL CRISTALLO, CORTINA D'AMPEZZO,
- GEORGES BLANC RESTAURANT, VONNAS
- PIERRE GAGNAIRE RESTAURANT, PARIS
- HOTEL RITZ, PARIS
- HOTEL DE PARIS AT ALAIN DUCASSE, MONTE CARLO
- HARRY'S BAR, LONDON
- HOTEL PLAZA ATHENÉE, NEW YORK
- HOTEL THE NEW YORK PALACE, NEW YORK
- HOTEL IMPERIAL, TOKYO
- HOTEL OKURA, TOKYO
- HOTEL MANDARIN ORIENTAL, MACAU
- HOTEL ORIENTAL HOTEL, SINGAPORE
- HOTEL MARINA MANDARIN, SINGAPORE
- HOTEL PENINSULA, MANILA
- HOTEL ORIENTAL, BANGKOK
- THE WESTERN TAI PING YANG HOTEL, SHANGAI
- MANDARIN ORIENTAL HOTEL, JAKARTA

AND HOTELS RESTAURANTS

Luca e Luigi Sforzellini

