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Diventare Grandi

Becoming Grandi

Matteo Grandi

Edited by Sara Favilla

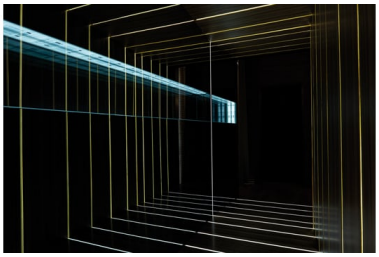
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A volume that aims to present and tell the work of a chef, Matteo Grandi, through his thoughts and his research on taste. A journey that starts from the vision of the Venetian territory and of a city like Vicenza, very important from a historical and artistic point of view, with its links to the East and Northern Europe, as a "faithful daughter" of the Serenissima.

Elements that are found in Grandi, who embodies the collective memory in his personal experience: from his stay in the Far East, which trained him as a professional and as a chef, to the assimilation of classic French cuisine, which still constitutes the backbone of his culinary aptitude; passing from the success of the international television program *Hell's Kitchen*, to the conquest of the prestigious Michelin Star which marked the "homecoming" with the establishment in the central square of Vicenza, right in front of the Palladian Basilica which serves as an example for his research and harmony of taste with perspectives and chiaroscuro constructed both for the eye and for function.

Every element that characterizes the chef's thought finds its actualization in the large container in Piazza dei Signori: from Caffè Garibaldi, a pastry shop and bistro open from morning to evening and changing depending on the time of day, up to the starred restaurant, the flagship and open field where creativity and research travel at high speed. In this dynamic and always balanced architecture, **Diventare Grandi's** allies are the producers and suppliers who mark the season and excellence with their products, both local and carefully selected from all over the world; there are artists like the master Massimo Lunardon who shapes glass in his creations inspired by nature, there is ancient knowledge that comes from far away like tea with its rituals, there are the boys who work on the construction alongside Matteo, and there is especially Elena Lanza, Matteo's wife and accomplice, pastry chef and elegant waitress, who gives rare grace to the guests.






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