

Presskit ENG

Alessandro Ingiulla is the chef patron of the **Sapio** restaurant, located in the heart of Catania.

After graduating from the Nicolosi Hotelier Institute, the chef left his homeland to enrich himself with a wide-range spectrum of experiences and collaborations. Working abroad allowed him to return to Catania with a deeper knowledge and a broader vision.

At just 23 years old, in **2016**, he opened the Sapio restaurant with Roberta, his lifelong partner. The results were not long in coming, as already in **2018**, the Michelin Guide made him the youngest starred chef in Italy, qualifying the city of Catania among the starred stops suggested by the red guide. At the same time, Roberta also received important awards from some of Italy's most prestigious guides, including Gambero Rosso and Identità Golose.

In **2023**, Sapio moved to **Antonino Gandolfo** square on San Giuliano Street, one of the city's most important historical streets.

In the various tasting courses, the **respect for the raw material** and the **Etnean tradition** blends with French cuisine. Care and elegance are the trademarks of the chef's signature dishes. Yet the restaurant's life does not stop in the kitchen. There is the **wine cellar**, where research never stops and where **Etna wines** face daily those coming from all over the world. With the same rigor, while looking for the perfect combination, attention is always put on the **dining room**, where great care is paid to detail by the various figures who work there and share with the chef a love for their work and attention to the guest.

Alessandro's story begins in Grandma Alfina's kitchen and is rooted in their bond. This place was a true theater of emotions, bringing with it something new to discover every day. And his other passion, the love for the **land**, drives him every day to **Santa Maria di Licodia**. Here there are his fields, here is where the a part of fruits and vegetables that are used daily in the kitchen are cultivated, first and foremost the **Nocellara dell'Etna olives** used to make **Elaia**, the extra virgin olive oil signed Alessandro Ingiulla and dedicated to his grandparents.

On this path words like tradition, interpretation and sustainability take on meaning and find concrete application.