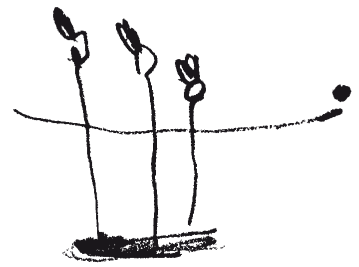


Week of the Italian Cuisine in the World

Chef Luca Mastromattei



AMBASCIATORI
DEL GUSTO



Born in Pescara in 1983, after obtaining the hotel school diploma, he moved to England, initially to improve his language skills, then he ended up in Newcastle where he worked with Chef Terry Laybourne, a philosopher of food and the North East British cuisine guru. After this, he continued his journey relocating to Spain, precisely to Marbella at the two Michelin stars restaurant of the Guadalpin Banus Hotel. The United Kingdom called him back until he decided to open an Italian restaurant in New Castle, "Caffé Vivo", which after only 8 months entered into the prestigious Michelin Guide. Following several years abroad, exposing himself to different culinary cultures and perfecting his technique, he returned back home to be in charge of the family restaurant "Pescion". In 2020, his restaurant was included in the Michelin Guide. The year 2021 sees him being appointed as "Ambassador of Taste in the world", an award that is the expression of excellence of Italian culinary art, which allowed him to expand his career to International companies and Hotel chains as Executive Chef and Food and Beverage Manager.

Chef Luca Mastromattei
for the Week of the Italian
Cuisine in Kenya,
courtesy of Qatar Airways

