

ITALY



## CHEF : LEONARDO MORONGIU

Leonardo Marongiu graduated from Motti at Reggio Emilia. He is currently a the executive chef and consultant in the Hub restaurant and cafeteria, where he develops a sincere cuisine with great respect to the product, the truffle being one of his specialties. He was for years assistant to Luciano Tona, master chef and great reference of contemporary Italian cuisine. For almost six years he was a teaching chef at Alma, the leading Italian cooking school in Europe. During the passage through this institution he had the opportunity to work with some of the best Italian and world chefs such as Massimo Bottura, Cannavacciuolo, Leemann or Lopriore.



**STUDENT: LUCA SOMA**

**School: SCUOLA SUPERIORE ALBERGHIERA DI BOSCA**

