



## DAMIANO NIGRO

### *Profile*

A unique strip of territory: the Langa hills that gently lead to the nearby sea of Liguria. A meeting of scents that blend in a mix of flavors present in the dishes of the starred chef, enriched by colorful Mediterranean and Apulian influences of its origins.

The high quality of its cuisine starts from the finding of raw materials: seasonal and local, buy from small producers in the area, according to the philosophy of buying at “zero kilometer.”

Director since 2006 of the kitchen of the restaurant "Villa d'Amelia" with 1 Michelin star, has a brilliant career: he worked for Gualtiero Marchesi, for Michel Roux (at the Waterside Inn), for Marco Pierre White (at the “Oak Room” and “Criterion Brasserie”), for Alain Ducasse (at the “La Grande Cascade” Restaurant), for Alain Soliveres (at “Les Elysees” Restaurant), for Paola Budel (at the “Acanto” Restaurant) and for Enrico Crippa, Chef of the renowned restaurant "Piazza Duomo" in Alba, with 3 Michelin stars.