

# AMBROGIO

by Acquerello

At Ambrogio by Acquerello we seek to operate within the frame of a *New Italian Cuisine*, built on concreteness, innovation and respect for our great Italian Culture and *Materia Prima*, as well as the amazing resources San Diego has to offer.

Working away from trends and social fads we focus with all our knowledge and skills on the pursuit of taste and pure execution.

We work without employing sous-vide or parboiling techniques but cooking à la Minute to accomplish maximum quality and an integral respect for the "materia prima", seeking to sweep away the customer through the experience and hospitality that we strive to offer.

Italy, France, Korea, Japan and California. The five countries that define our cuisine and allow us to create a unique set of masterpieces where the traditional flavors of Milan typical foods meet the exoticism of Pacific Asian influences.

*"It matters not what you paint, but  
How and Why you paint it"*



@ambrogioyacquerello  
www.ambrogioyacquerello.com

## CHEF SILVIO SALMOIRAGHI

Chef's first milestone dates back to 1993, when he is hired at Joia restaurant in Milano, the first Vegetarian Michelin Star restaurant of Italy. From 1995 to 1999 he works with Maestro Gualtiero Marchesi, the Founding Father of Modern Italian Cuisine, at his 3 Michelin Star Restaurant L'Albereta, where he climbs the ranks until he is nominated Sous Chef. In 1999 he comes the Executive Chef of Marchesi's new restaurant "Il Lotti", in Paris, where Silvio gains the restaurant's first Michelin Star.

From 2001 to 2002 he moves to Japan to work with the Great Master Kyomi Mikuni at Hotel de Mikuni in Tokyo, 2 Michelin Stars. That's where he attends the Japanese Fugu cutting school and stars working in the sushi bar, the first European to be allowed to do so by chef Mikuni.

In 2003 he moves to Dublin, at Chapter One, gaining a Michelin star after few months. In 2004 together with Marchesi he opens the ALMA International Italian Culinary Institute, home of the next Italian star chefs. In 2005 he starts training for the Bocuse d'Or, the most important Culinary Competition in the world, which is held in 2007 in Lyon and where Chef Silvio positions himself in the shortlist of the 10 best chefs of the world.

In 2008 he goes back to his hometown of Fagnano Olona, few minute drive from Milano, to open his own Restaurant. Acquerello is born and through great toil and determination it becomes a reference for the Italian culinary scene, gaining its first Michelin Star in 2014 and being ranked since then among the best restaurants in Italy.. Here is where Chef Salmoiraghi, together with his business partner Chef Choi, Gastronome Paolo and Chef Davide, implements and builds his vision for a new modern Italian cuisine.

Ambrogio by Acquerello is the next exciting step for Chef Silvio and his Team, with the ambitious goal of redefining the concept of Italian cuisine in San Diego.