

Michelin Starred Chef Valentino Palmisano took over Alto Restaurant and Bar at Four Seasons Hotel Jakarta



Listed among the top 10 best Italian chefs abroad by *Arbiter* magazine, **Chef Valentino Palmisano became one of the greatest interpreters of Italian cuisine in Asia**, authentic, creative and at the same time tradition-bound. Trained in the school of Alfonso Laccarino, Bruno Barbieri, Pino Lavarra and Oliver Glowig, he has worked with professionals such as Riccardo La Perna, Massimo Bottura, Domenico Lavarone and Gaetano Trovato, devising a program of gourmet events of international appeal called Dining with Valentino.

“I felt I needed to change, the challenge of Norcia has immediately conquered me. In the end I have the opportunity to give something back: for so many years I have fought for the reputation of our country, honouring the prestige of Italian cuisine, which helped me a lot. I am now ready to put myself into a play for the moral redemption and rebirth of a land that has a lot to offer”

The restaurant Vespasia is located in the Relais & Châteaux Palazzo Seneca, an historic mansion dating back to the 1500s in the artistic heart of Norcia, a few steps from the main square of St. Benedict, between the Castle of Vignola and the convent of St. Francis. **Everything at the Vespasia tells the story of the land: style, colours and flavours, simple but at the same time intense.** During the event from April 19 to 21, 2018, Chef Palmisano offered an eight-course degustation menu giving both Hotel guests and locals the opportunity to taste his authentic Italian cuisine.