



SIRH/4
BOCUSE D'OR
EUROPE 2026 MARSEILLE, FR



TEAM
ITALY



“ON STAGE!”

Theme



Bergamot and Tuscan garlic "Aglione"
Olive Oil Emulsion



The national product used is Calabrian bergamot, a unique citrus fruit from Calabria, chosen to represent Italian Mediterranean excellence, complemented by Aglione Toscano, a delicate garlic from Tuscany, and Italian extra virgin olive oil.



MEDITERRANEAN
FLAVORED
Theme



“SURF AND TURF”
Bull & Cuttlefish, Bergamot Emulsion and New Potato

CUTTLEFISH TARTARE
with Curled Tentacles
and Cuttlefish Ink Caviar on Green Apple



The cuttlefish is served as tartare, garnished with lightly seared curls of its own tentacles, enhanced with small pearls made from its ink, and finished with a delicate touch of balsamic vinegar.

RAVIOLO OF BULL AND CUTTLEFISH CARPACCIO,
Filled with Rocket and Parmigiano Reggiano,
Served on Roasted Bull Fillet.



NEW POTATO
with Lemon-Infused Purée



The lemon potato purée with aromatic herbs introduces a seasonal vegetable component, completing the dish's balance.





PLATTER Theme

PORCHETTA-STYLE

Red Gurnard with Fennel and Lemon,
Chickpea Tartlet
with Modena Balsamic Gelée
and Robiola di Roccaverano Cheese
Small Violet Artichoke flavoured
with Mint and Pecorino,
and Sea Urchin Sauce





PORCHETTA-STYLE
Red Gurnard
with Fennel and Lemon





CHICKPEA TARTLET
with Modena Balsamic Gelée
and Robiola di Roccaverano Cheese





Small VIOLET ARTICHOKE
flavoured with Mint and Pecorino



RED GURNARD SAUCE
with Sea Urchins









Team ITALY

Candidate: MATTEO TERRANOVA

Commis: EDOARDO MAGNI

Coach: ALESSANDRO BERGAMO

Jury Member: LORENZO ALESSIO

Promotion Manager: ALESSANDRO LAUDADIO

Junior Coach: NOEL MOGLIA



Our mission:
to place Italy on the highest podium
because Italy deserves it.

President: ENRICO CRIPPA



credit

Platter curated by: Bugatti

Designer: Astrid Luglio

Photo: Matteo Mangherini

Concept: Barbara Mastandrea

special thank

Federazione Italiana Cuochi



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