

Emanuele Pollini

Born in Cesena in 1986 his training starts at the Istituto alberghiero Pellegrino Artusi in Forlimpopoli. Thanks to the many working experiences in the Adriatic coast, which include the most formative with Michelin starred Chef Vincenzo Cammerucci and subsequently with other the top level restaurants such as Terre Alte and la Buca in Cesenatico, he was able to develop techniques and knowledge of sea products. He continued his career at 3 Michelin star of Martin Berasategui in the Basque country (Spain), the best restaurant in New Zealand Clooney, then stopping at a small mill of the Turchi family in the hills of Cesena, where he created his cuisine of Earth; self-production vegetables and herbs. Here he was hired by Carlo Cracco who, after a brief period at his 2 Michelin star restaurant, transferred him to open the restaurant Carlo e Camilla in Segheria as Executive Chef. Further in-depths followed at three starred restaurant Maaemo of Esben Holmboe Bang in Oslo and some small top level bakery and ice cream workshops in Italy until Cracco sent him as Executive Chef to OVO for the new opening of his restaurant in Lotte Hotel.