



PORTFOLIO

**CHEF GREGORIO MANNUCCI**

# IN FEW WORDS...

From his hometown of Florence, after years of travelling and gathering knowledge and experience in numerous top restaurants throughout Europe, ten years ago chef Gregorio Mannucci came to Croatia and made it his new home. Among others, he was chef in restaurants Apetit City and Bistro Apetit in Zagreb and Bevanda in Opatija.

He carries deep connection with the land, passion for hunting and 'weakness' for 5/4.

With modern and personal signature he transfers his Toscan roots in all his dishes.

His impressive knowledge and skills are vastly sought after, so chef Mannucci often shares them with his colleagues through many lectures and workshops, as well as through consulting for numerous restaurants in Croatia and abroad.

He collaborated with internationally acclaimed chefs such as Ana Roš and Lorenzo Cogo.

Chef Mannucci is a member of StoryGourmet team of chefs who contribute by creating the content of the most luxurious Croatian gourmet magazine. With his Italian temper he brings immense emotions, passion and a touch of punk to everything he does.





# EMOTION THAT IS MEANT TO BE SHARED

“Food is emotion and pleasure that is meant to be shared. Unlike art, because, for example, when I go to see Monet, I wish to be alone, I don’t want to discuss emotions that this painting is bringing out in me. Ant there are emotions that are multiplying and growing when shared. Even the most poor and simple dish that is made with heart is bringing out emotions that are meant to be shared. That dish is not on display in a museum for everybody to see, that is something I do just for you. And I do it with my heart. That is something that is happening only in this moment and will bring out emotions either good or bad. But it’s all about that moment. I still remember the moment and the taste when my father took me to try lampredotto for the first time. And that is something only mine. The magic and purpose in life is in discovering, listening, learning, watching, tasting.”





# THE FEELING WHEN HE STEPS INTO THE KITCHEN...

“The feeling is like the one when you open the window in the morning. Feeling that something is waking up. You can feel the heart rate getting higher, you feel like when you stretch after waking up. It’s a beautiful feeling. Something like when a person you love is next to you in bed and opens her eyes and you are the first she sees. It is nice. And then you say, let’s see what happens today. Then you start turning on the gas, the oven, napa, all the familiar sounds start, and that familiar warmth. Kitchen is alive. She is here, having her first coffee, or getting angry because someone spilled water... she is alive, she is a woman. That sometimes has awful PMS.”





COLLABORATIONS WITH INTERNATIONALLY ACCLAIMED CHEFS, FOUR HANDS DINNERS, PRIVATE DINNERS AND EVENTS, ORIGINAL THEME DINNERS....



SUBOTA  
SATURDAY

# 24<sup>02</sup>

Andrea  
Lupieri  
vs  
Gregorio  
Mannucci

The Gold in a bottle ...  
Mr OLIVE OIL



MARINA RESTAURANT  
PRESENTS  
**MGM**

## 4 hands dinner 9.12.

Cabel  
Grand

Gregorio  
**MANNUCCI**  
(cooking)

Marko  
**KOVAČ**  
(serving wine)

Marina  
**GASI**  
(cooking)



# AMBASSADOR FOR TOP QUALITY BRANDS

Chef Mannucci insists on using only top quality products in the kitchen and as such he endorses very few, for example Pastificio di Martino, and he does it with great passion.

“All the products from our palette are approved by acclaimed chefs who test and cook the ingredient before we put it on the market. Only the ingredients that measure up to their high standards are in our catalogue. Chefs that are working with us and are contributing to development of our offer are: Gregorio Mannucci, Andrej Barbieri, Priska Thuring, Raul Lajtman, Ivan Pazanin...”

\* source: website Lareto Grupa (distributing among other Pastificio di Martino and Pastificio dei Campi)



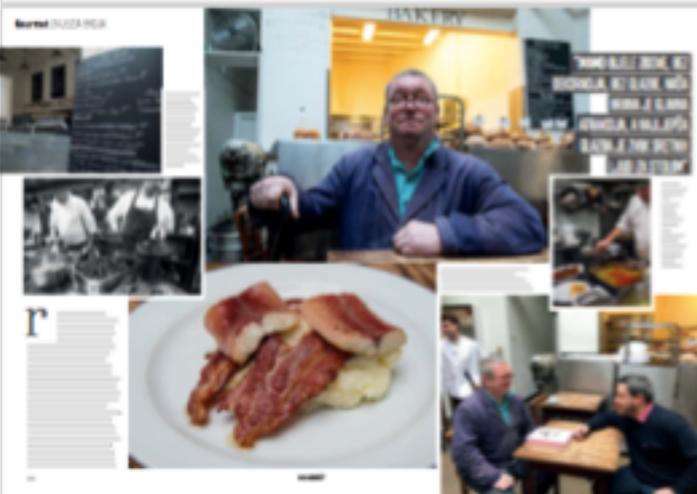
# CONSULTING, WORKSHOPS, LECTURES

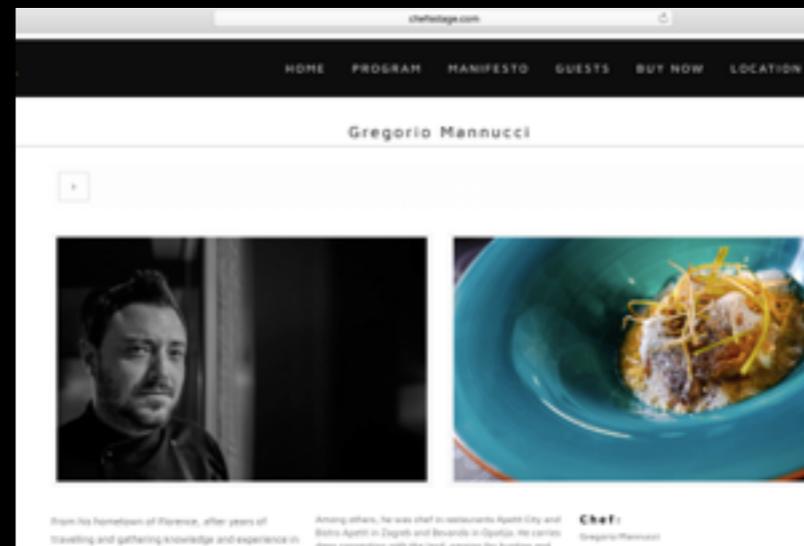
FOR RESTAURANTS, PROFESSIONAL  
COOKS AND AMATEUR FOOD LOVERS



# ARTICLES, FEATURES, RECIPES

CHEF MANNUCCI  
WAS A REGULAR  
EXPERT TEAM  
MEMBER TO  
STORYGOURMET  
MAGAZINE





WHAT DO OTHER SAY...  
A SMALL PORTION OF MEDIA COVERAGE

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