

DINNERS
EVENTS
SHOWS
CULTURE

CIBO
ARTE
BELLEZZA

BUONISSIMA

INTORINO

22 - 26 October
2025

SUMMARY

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BUONISSIMA 2025

THE INTERNATIONAL FESTIVAL OF GREAT CUISINE

FOOD, ART, BEAUTY

The fifth edition of Buonissima, the largest and most ambitious to date, has established the event as one of the key highlights of Turin's autumn season.

From Rasmus Munk to Jeremy Chan, from Carlo Cracco to Alain Passard, up to the unprecedented collaboration with Barcelona and Catalonia for the closing culinary party, Buonissima 2025 brought to Turin leading figures of the global culinary scene, blending gastronomy, art and culture.

More than **120 events over 5 days**, over **100 participating restaurants**, more than **150 Italian and international chefs**, and **15,000 attendees**: numbers that tell the story of an unprecedented success.

From dinners hosted in the city's most iconic locations — such as **Gallerie d'Italia** and **Libreria Luxemburg** — to the many **citywide off-site formats**, the 2025 edition exceeded all expectations, becoming the most attended, creative and international ever.

A mature festival, recognized and forward-looking, capable of narrating Turin's and Italy's gastronomic culture with confidence, generosity and vision.

01

EVENTS

**THE OPENING
CEREMONY
& BOB NOTO
AWARD**

THE OPENING CEREMONY

The opening ceremony officially kicked off **Buonissima 2025**, igniting the enthusiasm and energy that would carry through the entire week. It was a symbolic and choral moment, designed to celebrate conviviality and the encounter between cuisine, culture and territory.

In an atmosphere of anticipation and celebration, institutions, partners, chefs and international guests gathered to share the vision and spirit of an event that grows every year, renewing itself and bringing Turin to the centre of the Italian and European gastronomic scene.

The evening intertwined words, images and flavours, culminating in a collective toast that united the public and protagonists in a single, large community of taste.

More than an inauguration, the ceremony was a declaration of intent: opening Buonissima means opening the doors of a city that welcomes, tells its story and celebrates gastronomic culture as an expression of identity and creativity.

On this occasion, **the Bob Noto Award**, one of Buonissima's symbolic awards, was also presented: a tribute to elegance, irony and freedom of thought in contemporary cuisine, dedicated to those who know how to interpret taste as a language of beauty and vision.



BOB NOTO AWARD

The **Bob Noto Award** is one of **Buonissima's** symbolic awards, created to pay tribute to Bob Noto, a photographer, graphic designer and gourmet from Turin who passed away in 2017, and to his visionary spirit.

Before social media and camera phones, Bob Noto had already paved an alternative path to food knowledge. **Described by Ferran Adrià as “the best palate in the world”, he was the first to photograph the dishes of great chefs against a white background, capturing their essence with an artistic and free eye.** This ability to convey the beauty of food and discover its talents made him an enlightened and irreverent interlocutor for chefs and food lovers around the world.

After his death in 2017, his wife **Antonella Fassio**, together with the creators of Buonissima, established an international award dedicated to him. Every year, during the festival's opening ceremony, the **Bob Noto Award** celebrates a figure in gastronomy who embodies one of the values that distinguished his personality: **creativity, irony, sensitivity and freedom of thought.** The theme of the award is chosen by Antonella Fassio, president of the jury.

Over the years, the award has honoured some of the most influential personalities in world cuisine:

- 2021 Irreverence** Andoni Luis Aduriz (Mugaritz) ❀❀
- 2022 Irony:** Massimiliano e Raffaele Alajmo (Le Calandre) ❀❀❀
- 2023 Creativity:** René Redzepi (Noma) ❀❀❀
- 2024 Empathy:** Mariella Organi (Madonnina del Pescatore) ❀❀
- 2025 Talent:** Alain Passard (L'Arpège) ❀❀❀



The Bob Noto Award 2025 was presented to chef Alain Passard for his ability to combine sensitivity, perseverance, talent and vision in the running of his kitchen. With a poetic and personal style, Passard demonstrates that innovation is possible when you combine heart, character and love for your craft while remaining, always, in the kitchen.

02

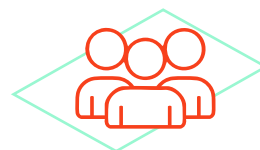
EVENTS

**THE MAIN EVENTS,
WITH NATIONAL
& INTERNATIONAL
CHEFS**



PREMIO BOB NOTO DINNER

OPENING DINNER



n. of guests: **60**



The **Bob Noto Award Dinner** has always been one of the most iconic moments of Buonissima: an exclusive event that brings together the resident chef of the host restaurant and the winner of the previous edition of the award for a four-handed dinner with strong symbolic value.

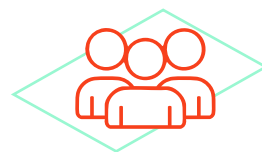
This year, the event took place at the renowned **Ristorante Del Cambio (one Michelin star)**, where chef **Diego Giglio** welcomed **Moreno Cedroni** and **Mariella Organi** from **Madonnina del Pescatore (two Michelin stars)** together with their team. Together, they created a unique evening that combined creativity, gastronomic memory and haute cuisine.

As every year, the dinner brought together a select group of **chefs, journalists, jury members, VIP guests and representatives of partner companies**, consolidating its prestige and central role within Buonissima.





OPENING DINNER



guests: **500**



The Opening Dinner is Buonissima's standing "Gala Dinner".

It officially marks the start of the festival by bringing to Turin some of the top Michelin-starred chefs in Italy.

In this year's edition, **11 Michelin-starred chefs** cooked side by side in an exceptional location, serving their iconic dishes reinterpreted in a street-food key.

An itinerant gastronomic journey enriched with great wines, cocktails and top-quality local products.

In previous years, the event has welcomed international stars such as Virgilio Martinez, Davide Scabin, Moreno Cedroni, Michelangelo Mammoliti, Enrico Crippa and many more, confirming itself as one of the most anticipated and representative moments of Buonissima.



OPENING DINNER

CHEFS



**MICHELANGELO
MAMMOLITI**

LA REI NATURA ❀❀❀



**MASSIMILIANO
MASCIA**

SAN DOMENICO ❀❀❀



**GIUSEPPE
IANNOTTI**

KRÈSIOS ❀❀



**CHIARA PAVAN
E FRANCESCO
BRUTTO**

VENISSA ❀



**DONATO
ASCANI**

GLAM ❀❀



**ENRICO
MARMO**

BALZI ROSSI ❀



**SERGIO
PREZIOSA**

**RISTORANTE QUADRI
by ALAJMO** ❀



**CHRISTIAN
MILONE**

**TRATTORIA
ZAPPATORI** ❀



**FEDERICO
ZANASI**

CONDIVIDERE ❀



**FRANCESCO
MARCHESE**

FRE ❀



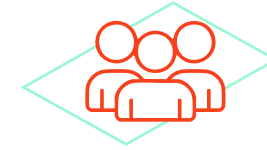
**PASQUALE
LAERA**

**BORGO
SANT'ANNA** ❀



CHEF'S TABLE

THE MOST EXCLUSIVE
FOUR-HANDED DINNERS



n. of events: **2**
total guests: **50**

Chef's Table is Buonissima's most intimate experience: exclusive four-handed dinners, designed for a select few guests, in unexpected and charming locations.

No previews. No repeats. Exclusive occasions with limited seating.

**MARTEDÌ
21 OTTOBRE
DALLE 20:00**

**CIBO
ARTE
BELLEZZA
BUONISSIMA**

**CHEF'S
TABLE**

UN'ESCLUSIVA CENA
INTIMA A 4 MANI
ALLA LIBRERIA LUXEMBURG

MATTEO BARONETTO
TORINO

DONATO ASCANI
GLAM | VENEZIA

**VENERDÌ
24 OTTOBRE
DALLE 20:30
GALLERIA SUBALPINA**

**CIBO
ARTE
BELLEZZA
BUONISSIMA**

**CHEF'S
TABLE**

CRACCO IN GALLERIA

UN'ESCLUSIVA CENA
INTIMA A 4 MANI
DISPENSA TORINO

MATTEO BARONETTO
TORINO

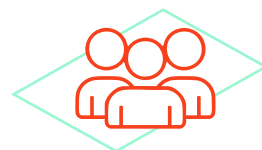
CARLO CRACCO
RISTORANTE CRACCO | MILANO





APERITIVO DELL'ARTE

AN IMMERSIVE JOURNEY



guests: **200**



One of the **new features** of the fifth edition of Buonissima was a special aperitif organised on the occasion of the **Jeff Wall. Photographs** exhibition, dedicated to the great Canadian photographer.

Guests began with an exclusive tour of the exhibition, followed by an aperitif in the immersive room of the **Gallerie d'Italia**, served amid projections of the author's works.

The experience was curated by **Luigi Villacaro** of **Otium Rooftop** (Turin) and brothers **Giuseppe and Francesco D'Errico** of **Pico Bistrot** in **Madernassa** (Guarene d'Alba), who created an elegant and contemporary gastronomic journey in dialogue with art.

VENERDÌ
24 OTTOBRE
DALLE 18:30
GALLERIE D'ITALIA - TORINO
PIAZZA SAN CARLO, 156



APERITIVO
dell'Arte

VISITA ALLA MOSTRA
JEFF WALL.
PHOTOGRAPHS

UN PERCORSO IMMERSIVO TRA FOTOGRAFIA E GUSTO



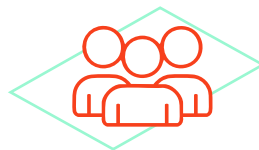
MAIN PARTNER: INTESA  SANBIOLO 

Jeff Wall, After Invisible Man by Ralph Elton, the Prologue 1999-2001, transparency in lightbox, 174 x 250.5 cm, Courtesy of the Artist



CENA DELL'ARTE

SIGNATURE CUISINE MEETS CONTEMPORARY ART



guests: **49**



Chef **Christian Costardi** of Turin's **Ristorante Scatto** hosted **Josean Alija**, chef at the Michelin-starred **Nerua** restaurant located inside the Guggenheim Museum in Bilbao, for an evening that combined haute cuisine and art.

The menu, created by Alija and produced in collaboration with Costardi, was inspired by the exhibition **Jeff Wall. Photographs**, curated by David Company and on display at the **Gallerie d'Italia** in Turin from 9 October to 1 February.

The Canadian photographer's works address crucial issues of our time — war, gender identity, race, social class and our relationship with nature — and provided the inspiration for a narrative and deeply contemporary gastronomic journey.

VENERDÌ 24 OTTOBRE
DALLE 19:30
RISTORANTE SCATTO
PIAZZA SAN CARLO, 156

CIBO ARTE BELLEZZA BUONISSIMA

CON VISITA ESCLUSIVA
IN NOTTURNA ALLA MOSTRA
JEFF WALL. PHOTOGRAPHS
ALLE GALLERIE D'ITALIA - TORINO

CENA dell'Arte

LA CUCINA D'AUTORE INCONTRA L'ARTE CONTEMPORANEA

JOSEAN ALIJA
NERUA | GUGGENHEIM BILBAO

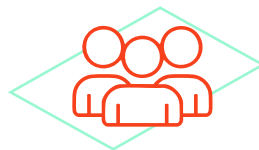
IN COLLABORAZIONE CON
CHRISTIAN COSTARDI
SCATTO | TORINO

MAIN PARTNER: INTESA | SANBIPOLO



CONDIVIDERE DAY

FUTURE HERITAGE



guests: **150**



On the occasion of Buonissima, Turin's **Condividere restaurant** (one Michelin star) hosted a special day dedicated to those who believe in the power of food as a link between tradition and innovation.

This led to the creation of **Condividere Day - Future Heritage**, an event organised in collaboration with **1895 Coffee Designers by Lavazza** to celebrate cuisine as a universal language between the past and the future.

From **brunch** to **aperitif**, guests enjoyed unique experiences alongside leading figures from the national and international **gastronomy** and **mixology** scene, such as **Federico Zanasi**, **Yannik Alléno**, **Fabrizio Fiorani** and **Agostino Perrone**.

SABATO
25 OTTOBRE
RISTORANTE
CONDIVIDERE



CONDIVIDERE **TRA ALTA**
DAY *FUTURE HERITAGE* **CUCINA E**
MIXOLOGY



FEDERICO ZANASI
CONDIVIDERE



YANNIK ALLÉNO
ALLÉNO PARIS



FABRIZIO FIORANI
ZUCCHERO

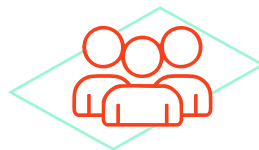


AGOSTINO PERRONE
THE CONNAUGHT BAR





THE SPECTACULAR DINNER - "A TASTE OF ALCHEMIST"



guests: **140**



Palazzo Saluzzo Paesana hosted Buonissima's Spectacular Dinner an immersive experience created this year by Rasmus Munk, chef at Copenhagen's renowned Alchemist restaurant (two Michelin stars and one green star), considered one of the most visionary innovators in contemporary cuisine. In a Baroque setting, Munk brought "A Taste of Alchemist" to Turin: a unique and unrepeatable gastronomic performance, featuring conceptual dishes, sounds, projections and storytelling, with original creations that will **never be replicated**. An exclusive evening where cuisine was experienced as a work of art.



CIBO ARTE BELLEZZA
BUONISSIMA

RASMUS MUNK
ALCHEMIST
COPENHAGEN

CONGRATULATIONS ON
WINNING "THE BEST
CHEF AWARDS 2025"

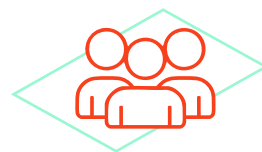
PROTAGONISTA DI

A TASTE OF ALCHEMIST **SABATO 25 OTTOBRE**
PALAZZO SALUZZO PAESANA



BISTROMANIA

THE GREAT FESTIVAL OF BISTROTS EDITIÒ CATALANA



guests: **1500**



BistroMania is Buonissima's grand closing party: the moment when the energy, passion and flavours of the festival come together in a single vibrant and contagious night. It is a journey into the soul of bistros, those places where time slows down and conviviality becomes an authentic experience.

It is not just a dinner, but a collective ritual that goes beyond traditional dining: you are not a customer but a guest, not a spectator but a living part of the evening.

For the first time, the 2025 edition welcomed - alongside thirteen Piedmontese bistros - **five bistros from Barcelona (Glug, Amaica, Colmado Wilmot, Bodega Bonay and La Sosenga)**, creating a gastronomic journey that intertwined tradition and innovation, with Catalan flavours in dialogue with the historic bistros of Piedmont.



BISTROMANIA

PROTAGONISTS

CAFFÈ DELL'OROLOGIO

ADELAIDE!

CÀ MENTIN

PALTÒ

AJA MOLA | TRATTORIA DI MARE

ORMA

LOCANDA DEL FALCO

Y LOS CHICOS DE BISTROMARIA

TORINO

LA SOSENGA

GLUG

AMAICA

CONOCE

COLMADO WILMOT

BODEGA BONAY

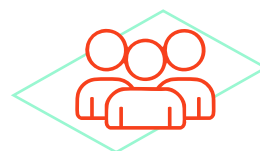
BARCELONA

CÓCTELES DE

XXL CAFÈ



AGNOLOTTI & FRIENDS



guests: **300**



A **grand standing dinner** where chefs from all over Italy cook their interpretations of **stuffed pasta** — Italian and international — in a journey between tradition and innovation.

In this edition, starting with **agnolotti**, a symbol of Piedmontese gastronomic excellence, **stuffed pasta** was celebrated as a historic and global dish: prepared with different ingredients and techniques, it conveyed tradition, craftsmanship and cultural identity from nine protagonists.

For one evening, at **Eataly Lingotto**, guests were able to taste a unique selection of shapes, fillings and interpretations from all over the world.





ALESSANDRO ROSSI
GABBIANO 3.0
MARINA DI GROSSETO (GR)



JACOPO CHIEPPA
RISTORANTE EQUILIBRIO
DOLCEDO D'IMPERIA



LORENZO NERI
BARBAGIANNI
COLLE DI VAL D'ELSA (SI)



LUCIA ANTONELLI
CONSORZIO TOURTELIN
BOLOGNA



MATTEO MONTI
RAZDORA
MILANO



ANDREA ALCIDE
THAT'S EMILIA
TORINO



REN LAIYAN
MEI SHI MEI KEI
TORINO



GIANCARLO CARNEVALI
FORNO CARNEVALI
BORGO SAN LORENZO (FI)



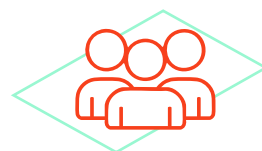
FEDERICO GIRONE
MADAMA PIOLA
VINI E PIATTINI
TORINO

AGNOLOTTI & FRIENDS

THE PROTAGONISTS



IL GRANDE PRANZO DELLA DOMENICA



guests: **180**



The Rivoli Castle - Museum of Contemporary Art, with its unique view of the city, hosted II Grande Pranzo della Domenica (The Great Sunday Lunch).

In the historic rooms that hosted Combal Zero, chefs from trattorias, bistros and restaurants interpreted a **menu entirely dedicated to Piedmont**, with agnolotti, raw meat, anchovies with green sauce and other great traditional classics.

A choral tribute to **Piedmontese cuisine** and the **conviviality** typical of Sunday lunches, in a place that symbolises art and culture.



IL GRANDE PRANZO DELLA DOMENICA

THE PROTAGONISTS

**Giovanni Grasso
e Igor Macchia**

LA CREDENZA 

**Claudio
Vicina**

CASA VICINA

**Famiglia
Rota**

ANTICHE SERE

**Massimiliano
Prete**

SESTOGUSTO

**Maurizio Zito e
Elisa Cagnasso**

AL GUFO BIANCO

**Giuseppe e
Francesco D'Errico**

PICO BISTROT
IN MADERNASSA

**Pierluigi Consonni
e Alan Spanu**

CUBIQUE

Anna Ghisolfi

ANNA GHISOLFI

Renza Veglio

TERRAZZA DA RENZA

Giulio Rocci

OTTIMO!

03

EVENTS

**CITYWIDE OFF-SITE
EVENTS**

METTI TORINO A CENA

FOUR-HAND DINNERS

Buonissima's **four-hand dinners** were the beating heart of the festival, involving **25 restaurants** and bringing together leading **national and international chefs**.

Each event became a creative dialogue between different cuisines, styles and personalities, giving rise to **original menus** that combined local produce, technique and experimentation.

Through a **packed calendar** of events, guests were able to **enjoy unique gastronomic experiences**, discovering new flavours and surprising interpretations thanks to the meeting of some of the most important figures in contemporary cuisine.



25 FOUR-HAND DINNERS



25 CHEFS FROM ITALY AND AROUND THE WORLD



55 CHEFS INVOLVED



Total number of guests: **+ 900**



METTI TORINO A CENA

<p>CIBO ARTE BELLEZZA BUONISSIMA</p> <p>MERCOLEDÌ 22 OTTOBRE ORE 20:00</p> <p>PRESENTA METTI TORINO A CENA</p>   <p>Cesare Grandi RISTORANTE La Limonaia Torino</p> <p>Alessandro Mecca RISTORANTE Al Castello di Grinzane Cavour Grinzane Cavour (CN)</p> <p>Le serate "a quattro mani" di Buonissima</p> <p>DOVE La Limonaia • Torino Via Mario Ponzo, 10</p>	<p>CIBO ARTE BELLEZZA BUONISSIMA</p> <p>MERCOLEDÌ 22 OTTOBRE ORE 20:00</p> <p>PRESENTA METTI TORINO A CENA</p>   <p>Martino Blonda RISTORANTE Osteria Le Putrelle Torino</p> <p>Alessandro Gai Miniet RISTORANTE SETTESI al MARINET Gaverno (TO)</p> <p>Le serate "a quattro mani" di Buonissima</p> <p>DOVE Osteria Le Putrelle • Torino Via Valperga Caluso, 11</p>	<p>CIBO ARTE BELLEZZA BUONISSIMA</p> <p>MERCOLEDÌ 22 OTTOBRE ORE 20:00</p> <p>PRESENTA METTI TORINO A CENA</p>   <p>Dario Rista RISTORANTE Magazzino 52 Torino</p> <p>Giuseppe e Francesco D'Errico RISTORANTE Pico Bistrot in Madernassa Guerone (CN)</p> <p>Le serate "a quattro mani" di Buonissima</p> <p>DOVE Magazzino 52 • Torino Via Giovanni Giolitti, 52/A</p>	<p>CIBO ARTE BELLEZZA BUONISSIMA</p> <p>MERCOLEDÌ 22 OTTOBRE ORE 20:00</p> <p>PRESENTA METTI TORINO A CENA</p>   <p>Raffaele Amitrano RISTORANTE Mammà Isola Di Capri Torino</p> <p>Raffaele De Mase RISTORANTE Aroma Restaurant Roma</p> <p>Le serate "a quattro mani" di Buonissima</p> <p>DOVE Mammà Isola Di Capri • Torino Corso Castellfardo, 22 A</p>
<p>CIBO ARTE BELLEZZA BUONISSIMA</p> <p>MERCOLEDÌ 22 OTTOBRE ORE 20:00</p> <p>PRESENTA METTI TORINO A CENA</p>   <p>Max Chiesa RISTORANTE Kensho Torino</p> <p>Takashi Kido RISTORANTE Donburi House</p> <p>Le serate "a quattro mani" di Buonissima</p> <p>DOVE Kensho • Torino Via dei Mercanti, 16</p>	<p>CIBO ARTE BELLEZZA BUONISSIMA</p> <p>MERCOLEDÌ 22 OTTOBRE ORE 20:00</p> <p>PRESENTA METTI TORINO A CENA</p>   <p>Niccolò Giugni RISTORANTE Razzo Torino</p> <p>Matteo D'Elia RISTORANTE Umami Badalucco (IM)</p> <p>Le serate "a quattro mani" di Buonissima</p> <p>DOVE Razzo • Torino Via Andrea Doria 17/F</p>	<p>CIBO ARTE BELLEZZA BUONISSIMA</p> <p>GIOVEDÌ 23 OTTOBRE ORE 20:00</p> <p>PRESENTA METTI TORINO A CENA</p>   <p>Andrea Pio RISTORANTE Al Gufo Bianco Torino</p> <p>Gian Marco Carli RISTORANTE Il Principe Pompei (NA)</p> <p>Le serate "a quattro mani" di Buonissima</p> <p>DOVE Al Gufo Bianco • Torino Corso Dante, 129</p>	<p>CIBO ARTE BELLEZZA BUONISSIMA</p> <p>GIOVEDÌ 23 OTTOBRE ORE 20:00</p> <p>PRESENTA METTI TORINO A CENA</p>   <p>Alexander Robles RISTORANTE Azotea Torino</p> <p>Enrico Marmo RISTORANTE Balzi Rossi Ventimiglia</p> <p>Le serate "a quattro mani" di Buonissima</p> <p>DOVE Azotea • Torino Via Maria Vittoria, 49/B</p>

METTI TORINO A CENA

<p>CIRCO ARTE BELLEZZA BUONISSIMA</p> <p>GIOVEDÌ 23 OTTOBRE ORE 20:00</p> <p>PRESENTA METTI TORINO A CENA</p>  <p>Gabierto Bertolo RISTORANTE Cannavacciuolo Bistrot Torino</p> <p>Nicola Somma RISTORANTE Laqua Countryside Ticciano (NA)</p> <p>Le serate "a quattro mani" di Buonissima</p> <p>DOVE Cannavacciuolo Bistrot • Torino Via Umberto Cosmo, 6</p>	<p>CIRCO ARTE BELLEZZA BUONISSIMA</p> <p>GIOVEDÌ 23 OTTOBRE ORE 20:00</p> <p>PRESENTA METTI TORINO A CENA</p>  <p>Giacomo Gagliardi RISTORANTE Galfer Bistrot Torino</p> <p>Alessandro Rossi RISTORANTE Gabbiano 3.0 Marina di Grosseto (GR)</p> <p>Le serate "a quattro mani" di Buonissima</p> <p>DOVE Galfer Bistrot • Torino C.so Galileo Ferraris, 32</p>	<p>CIRCO ARTE BELLEZZA BUONISSIMA</p> <p>GIOVEDÌ 23 OTTOBRE ORE 20:00</p> <p>PRESENTA METTI TORINO A CENA</p>  <p>Luca Varone RISTORANTE Guarini Torino</p> <p>Francesco Forlini RISTORANTE Caffè Grande Osteria del centro Camposampiero (PD)</p> <p>Le serate "a quattro mani" di Buonissima</p> <p>DOVE Guarini • Torino Via Guarino Guarini, 1B</p>	<p>CIRCO ARTE BELLEZZA BUONISSIMA</p> <p>GIOVEDÌ 23 OTTOBRE ORE 20:00</p> <p>PRESENTA METTI TORINO A CENA</p>  <p>Ded Gaci RISTORANTE Insieme dal Clandestino Torino</p> <p>Matteo Monfrinotti e Sebastiano Pagliaro RISTORANTE La Darbia Lago d'Orta (NO)</p> <p>Le serate "a quattro mani" di Buonissima</p> <p>DOVE Insieme dal Clandestino • Torino Via Andrea Provana, 3/B</p>
<p>CIRCO ARTE BELLEZZA BUONISSIMA</p> <p>GIOVEDÌ 23 OTTOBRE ORE 20:00</p> <p>PRESENTA METTI TORINO A CENA</p>  <p>Massimiliano Brunetto RISTORANTE Le Vitel Étonné Torino</p> <p>Andrea Scarella RISTORANTE Tuttubon Trora (IV)</p> <p>Le serate "a quattro mani" di Buonissima</p> <p>DOVE Le Vitel Étonné • Torino Via S. Francesco da Paola, 4</p>	<p>CIRCO ARTE BELLEZZA BUONISSIMA</p> <p>GIOVEDÌ 23 OTTOBRE ORE 20:00</p> <p>PRESENTA METTI TORINO A CENA</p>  <p>Stefano Sforza RISTORANTE Opera Torino</p> <p>Davide Puleio RISTORANTE Pulejo Roma</p> <p>Le serate "a quattro mani" di Buonissima</p> <p>DOVE Opera • Torino Via Sant'Antonio da Padova, 3</p>	<p>CIRCO ARTE BELLEZZA BUONISSIMA</p> <p>GIOVEDÌ 23 OTTOBRE ORE 20:00</p> <p>PRESENTA METTI TORINO A CENA</p>  <p>Christian Balzo RISTORANTE Piano35 Torino</p> <p>Eugeni De Diego RISTORANTE Colmado Wilmot Barcellona</p> <p>Le serate "a quattro mani" di Buonissima</p> <p>DOVE Piano35 • Torino grattacielo Intesa Sanpaolo, C.so Inghilterra, 3</p>	<p>CIRCO ARTE BELLEZZA BUONISSIMA</p> <p>GIOVEDÌ 23 OTTOBRE ORE 20:00</p> <p>PRESENTA METTI TORINO A CENA</p>  <p>Luca Tomaino RISTORANTE Tratto Torino</p> <p>Lorenzo Neri RISTORANTE Barbaglianni Colle di Val d'Elsa (SI)</p> <p>Le serate "a quattro mani" di Buonissima</p> <p>DOVE Tratto • Torino Via Andrea Doria, 12</p>

METTI TORINO A CENA

CIBO ARTE BELLEZZA BUONISSIMA

GIOVEDÌ 23 OTTOBRE
ORE 20:00

PRESENTA **METTI TORINO A CENA**



Antonio Chiodi Latini
RISTORANTE
Antonio Chiodi Latini Torino

Luca Ludovici
RISTORANTE
Contatto Frascati (RM)

Le serate "a quattro mani" di Buonissima

DOVE
Antonio Chiodi Latini • Torino
Via Antonio Bertola, 20/B

CIBO ARTE BELLEZZA BUONISSIMA

VENERDÌ 24 OTTOBRE
ORE 19:00

PRESENTA **METTI TORINO A CENA**



Jonathan Rispoli ed Emmanuele Schiavello
RISTORANTE
Muro Torino

Marc Pérez
RISTORANTE
La Sosenga Barcellona

Le serate "a quattro mani" di Buonissima

DOVE
Muro • Torino
Via Francesco Cigna, 114/E

CIBO ARTE BELLEZZA BUONISSIMA

VENERDÌ 24 OTTOBRE
ORE 20:00

PRESENTA **METTI TORINO A CENA**



Stefano Biavaschi
RISTORANTE
Osteria Nuova Torino

Andrea Alfieri
RISTORANTE
Majestic Mountain Charme Hotel Madonna di Campiglio (TN)

Le serate "a quattro mani" di Buonissima

DOVE
Osteria Nuova • Torino
Via XX Settembre, 2/M

CIBO ARTE BELLEZZA BUONISSIMA

VENERDÌ 24 OTTOBRE
ORE 20:00

PRESENTA **METTI TORINO A CENA**



Teo Prandi
RISTORANTE
Sabaudia Stupinigi (TO)

Alessandro Billi
RISTORANTE
Osteria Billis Tortona (AL)

Le serate "a quattro mani" di Buonissima

DOVE
Sabaudia • Stupinigi (TO)
Vale Torino, 11

CIBO ARTE BELLEZZA BUONISSIMA

VENERDÌ 24 OTTOBRE
ORE 20:00

PRESENTA **METTI TORINO A CENA**



Paolo Fantini e Roberto Solina
RISTORANTE
Scannabue Torino

Giacomo Hassan
RISTORANTE
Bodega Bonay Barcellona

Le serate "a quattro mani" di Buonissima

DOVE
Scannabue • Torino
Largo Saluzzo, 25/h

CIBO ARTE BELLEZZA BUONISSIMA

VENERDÌ 24 OTTOBRE
ORE 20:00

PRESENTA **METTI TORINO A CENA**



Massimiliano Prete
RISTORANTE
Sestogusto Torino

Alberto Gipponi
RISTORANTE
Dina Gussago (BS)

Le serate "a quattro mani" di Buonissima

DOVE
Sestogusto • Torino
Via Mazzini, 31

CIBO ARTE BELLEZZA BUONISSIMA

VENERDÌ 24 OTTOBRE
ORE 20:00

PRESENTA **METTI TORINO A CENA**



Luca André
RISTORANTE
Soul Kitchen Torino

Mattia Pecis
RISTORANTE
Ristorante Cracco Portofino Portofino (GE)

Le serate "a quattro mani" di Buonissima

DOVE
Soul Kitchen • Torino
Via Santa Giulia, 2

CIBO ARTE BELLEZZA BUONISSIMA

SABATO 25 OTTOBRE
ORE 20:00

PRESENTA **METTI TORINO A CENA**



Diego Giglio
RISTORANTE
Del Cambio Torino

Alessandro Negrini e Fabio Pisani
RISTORANTE
Il Luogo Almo e Nadia Misno

Le serate "a quattro mani" di Buonissima

DOVE
Del Cambio • Torino
Piazza Carignano, 2

CIBO ARTE BELLEZZA BUONISSIMA

DOMENICA 26 OTTOBRE
ORE 20:00

PRESENTA **METTI TORINO A CENA**



Stefan Kostandof
RISTORANTE
Kadeh Torino

Antonio Di Leo
RISTORANTE
Caf' del Profeta Montaldo Scarampi (AT)

Le serate "a quattro mani" di Buonissima

DOVE
Kadeh • Torino
Via della Basilica, 1D

PIOLISSIMA

DINNERS IN TRADITIONAL OSTERIAS

The spirit of Turin's traditional trattorias came alive in the streets and alleys of the city with **Piolissima**.

The **21 piole** involved, from the most traditional to the most contemporary, surprised the public with special dishes designed specifically to celebrate the great cuisine of Piedmont.

Guests were able to discover original menus in pure piola style, breathing in that unique, simple and authentic atmosphere that smells of **conviviality**.

As per tradition, each evening was enlivened by bocce tournaments, singing, music, card games and much more. With one unbreakable rule: **a plate of anchovies with green sauce for everyone**.



21 TOWN CLIMBING PIOLETS INVOLVED

- Cantinone San Paolo
- Le Ramine
- Antiche Sere
- Ballatoio Bistrot di Ringhiera
- Barbagusto
- Dù Cesari - Corso Regina
- Il Pastis
- La Fucina Ristorantino
- La Piola di Via Piol
- Trattoria Amicizia
- Dù Cesari - Santa Rita
- MagazziniOz
- PoDiCiotto
- San Giors
- Trattoria Fermata Nizza
- Broccia Ristorante Cucina Popolare
- Osteria Le Putrelle
- L'Uliveto
- Pescheria Gallina
- Madama Piola Vini e Piattini
- Lao



MANGÉBIN

THEMED DINNERS

On the weekend of 25 and 26 October, **Buonissima** celebrated Piedmontese cuisine with a project that promotes the tradition, quality and gastronomic identity of the region: themed dinners, in collaboration with the restaurateurs of the Mangèbin circuit.

Created in collaboration with the **Turin Chamber of Commerce and Turismo Torino e Provincia**, the Mangèbin project certifies the quality of hospitality and cuisine, guaranteeing an experience rooted in local excellence.

Selected restaurants, trattorias and taverns shared the same dish on their menus, but each offered their own interpretation: **Guancia** (cheek).

Each dinner was an opportunity to rediscover the **authentic flavours of Piedmont**, thanks to the work of chefs who have preserved and enhanced knowledge, traditions and raw ingredients with passion.

 **2** DAYS

 **64** BETWEEN RESTAURANTS AND TRATTORIAS



25 E 26 OTTOBRE

DALLE 20:00

CENE TEMATICHE

“MANGÉBIN”

64 TRA RISTORANTI E TRATTORIE DEL CIRCUITO MANGÉBIN OFFRIRANNO CENE TEMATICHE DEDICATE.

UN APPUNTAMENTO SPECIALE CHE AVRÀ COME FILO CONDUTTORE UN UNICO GRANDE PIATTO: **LA GUANCIA**.

UN'ESPERIENZA GASTRONOMICA CHE UNISCE GUSTO, TERRITORIO E PASSIONE.







IN COLLABORAZIONE CON





04

EVENTS

**“CASA BUONISSIMA”
& “MEET THE CHEF”**

CASA BUONISSIMA

A space in the heart of the city, enlivened by daily events, brought the spirit of Buonissima to life and allowed visitors to meet its protagonists. Talks, masterclasses, tastings and workshops explored every nuance of taste, from pastries to pasta, from aperitifs to coffee, featuring Italian and international excellence.

 **4** DAYS

 **31** BETWEEN TALK/ TASTINGS
MASTERCLASSES

 **+ di 10.000** ENTRANCES



dal **23 al 26**
OTTOBRE
10:00-19:30



TORINO
**PIAZZA
CASTELLO**

4 GIORNI DI ESPERIENZE GASTRONOMICHE
E CULTURALI, NEL CUORE DELLA CITTÀ.

COLAZIONI

TALK

LIBRI

SHOW COOKING

MASTERCLASS

MEET THE CHEF

One of the most appreciated new features of Buonissima 2025 was the new format dedicated to meetings with the protagonists of contemporary gastronomy: a unique opportunity for the public to get to know some of the most influential figures in national and international cuisine up close.

A real journey through their stories, their successes and their visions, told through the most iconic books that have marked their careers. Extraordinary talents took turns on stage: from Jeremy Chan to Eugeni De Diego, from Fabrizio Fiorani to Marco Sacco, to the duo formed by Alessandro Negrini and Fabio Pisani.

It was a moment of dialogue and inspiration that allowed guests to come into direct contact with the creativity, experiences and humanity of the great chefs.



CIBO ARTE BELLEZZA BUONISSIMA

✿✿✿
JEREMY CHAN
IKOYI LONDRA

PROTAGONISTA DI

MEET THE CHEF **SABATO 25 OTTOBRE**
EATALY TORINO

PRESENTAZIONE DEL LIBRO "IKOYI" E SHOW COOKING

EVENT SPONSOR EATALY



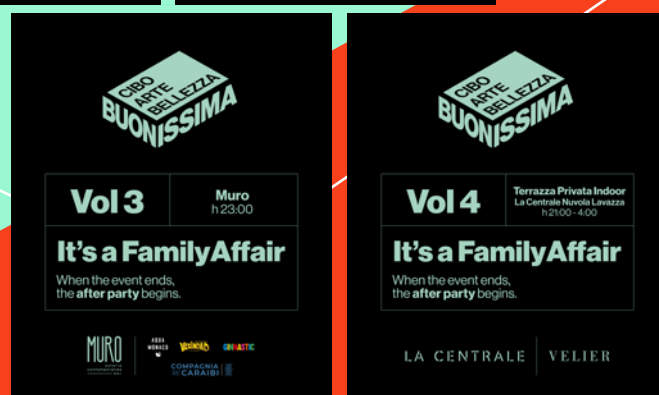
05

EVENTS

**BUONISSIMA HUB
& "FAMILY AFFAIR"**

BUONISSIMA HUB

Buonissima Hub found a home at EDIT Torino. The space hosted lunches reserved for chefs, journalists and industry professionals, creating an informal environment where they could meet, network and share ideas. The HUB also featured professional kitchens dedicated to the chefs' teams, which were used to prepare dishes for the festival's evening events. A headquarters designed to facilitate connections and coordination between the protagonists of Buonissima.



IT'S A FAMILY AFFAIR

It's a Family Affair - exclusive after-parties reserved for the Buonissima community. Every evening, chefs, journalists and industry professionals received a special communication with details of the event, fuelling an atmosphere of anticipation, enthusiasm and camaraderie. These informal gatherings created a spontaneous conviviality: the festival's protagonists were able to meet up, relax and share their experiences of the day in an intimate, informal setting designed especially for them.

06

THE EVENT

IN NUMBERS

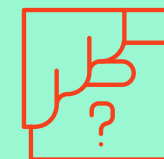


Edition



5

Festival days



+ di 20

Format



21

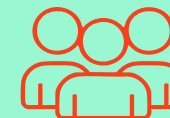
Traditional Osterias involved



25

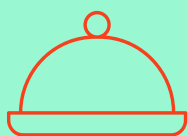
Participating restaurants
in "Metti Torino a Cena"

For a total of



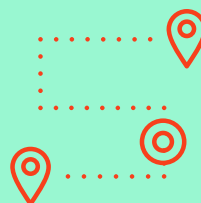
+ di 15.000

Customers



+ di 150

Participating restaurants



+ di 120

Events throughout the city



+ di 200

National and international chefs
involved

THE EVENT | THE NUMBERS

More than

40

Partners
and sponsors

MAIN PARTNER

INTESA  SANPAOLO

GALLERIE D'ITALIA
TORINO

LAVAZZA
GROUP


ALTA LANGA
ALTE BOLLICINE PIEMONTESE

CIBO
ARTE
BELLEZZA
BUONISSIMA

AL BRONZO
DAL 1871
Barilla

PESTO
DAL 1877
Barilla

PARMIGIANO
REGGIANO

185
COFFEE DESIGNERS
BY LAVAZZA

EATATY

Tartufanghe

Galup
1922

S. Bernardo

RINASCENTE

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TORINO
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PIEMONTE

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Torino
e provincia
since 1997

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Maestri
del
Gusto
Torino e provincia

epat

TORINO
DOC

mangébin

CIBO
ARTE
BELLEZZA
BUONISSIMA

THE EVENT | THE NUMBERS



1 dedicated press office



+ di 120 national and international journalists involved



+ di 20 influencers involved



+ di 220 published articles



6 press releases (ita | eng | fr)



CIBO
ARTE
BELLEZZA

BUONISSIMA

A VERY
GOOD YEAR
SEE YOU AGAIN
ON 21-25
OCTOBER 2026