

Lorenzo Rosso

Chef Lorenzo Rosso hails from Piove di Sacco, a quaint town on the outskirts of Padova, Italy. He discovered his passion for cooking at the age of 14, inspired by his maternal grandfather, a renowned restaurateur in Venice with a legacy of multiple food and beverage outlets and a small hotel.

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Lorenzo graduated from the Istituto Professionale Alberghiero Pietro D'Abano in Abano Terme, where he began his culinary apprenticeship at the Columbia Hotel and the Due Torri Morosini Hotel. During this formative period, he participated in various cooking workshops across Italy and Europe, honing his skills in diverse styles and techniques.. His career continued to flourish as he collaborated with Executive Chef Fabio Dal Santo, working in several seasonal restaurant locations, including Cortina D'Ampezzo, Asiago, Jesolo, Trento, and Venice. Lorenzo's journey took an international turn when he relocated to Bangkok, Thailand, to launch his first restaurant, 'La Locanda.'





Lorenzo successfully operated 'La Locanda' until 1996, during which time he engaged with numerous personalities and industry leaders. This experience led him to accept his first role with a global hotel brand as Executive Chef at Sofitel Raja Orchid Khon Kaen. He further honed his skills during his tenure at Hilton Hua Hin Resort & Spa and most recently played a crucial role in the pre-opening and opening of Millennium Hilton Bangkok, reaching a significant milestone of 20 years in international hospitality.

In 2018, Lorenzo chose to return to his culinary roots by opening Al Gatto Nero a Venetian Osteria dedicated to the artisanal aspects of cuisine. He focuses on producing a variety of freshly made pasta and gourmet Venetian specialties, celebrating the rich culinary heritage of his homeland.



Al Gatto Nero Venetian Osteria

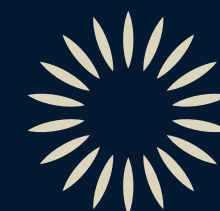
The concept is rooted in neo-classical Venetian and Italian cuisine, emphasizing a “mari e monti” approach that harmonizes ingredients from land and sea.



Venetian Osteria



The menu features appetizers crafted with the finest lagoon produce, homemade pastas using both traditional and innovative recipes, enticing main courses, and indulgent desserts. With minimal use of cream, butter, or processed ingredients, the dishes are prepared in a "Venetian Osteria" kitchen, allowing for a transparent, Iron Chef-style cooking process.





While Lorenzo remains committed to the core principles of Italian cuisine, each dish reflects his unique signature and artistry. He embraces a personal philosophy:

"I prioritize fresh, seasonal ingredients, gentle techniques, natural combinations, and a dash of originality."



For Lorenzo, cooking represents freedom from boundaries, enabling him to express his culinary vision.



