
MONTENAPO

RISTORANTE DELLA MODA

GERMAN LUCARELLI *Executive Chef*

Celebrated Chef German Lucarelli, formerly with the prestigious Bice Ristorante in Paris, London, Buenos Aires and most recently New York, brings his global experience in all aspects of cooking, and his passion for innovative flavors and techniques, to the highly anticipated new restaurant, Montenapo.

A native of Argentina, Lucarelli recalls being in the kitchen helping his grandmother Maria Elena from the time he was about eight years old. At 17, he left his home town of Buenos Aires to learn the culinary arts from the ground up taking jobs first as a dishwasher and then as a line chef in a hotel in Mendoza, Argentina.

After moving up to sous chef in a resort in Florianopolis, Brazil, he became Commis De Cuisine, at the Caesar Park Hotel in Buenos Aires. Within a short time, he moved on to Bice Ristorante as Chef De Cuisine in both London and Paris and then as Chef de Partie for their Buenos Aires branch, where he trained employees and created weekly menus.

In 1997, Lucarelli took a position with Gato Dumas Catering as executive chef and managing partner for four different enterprises. Lucarelli considers Chef Carlos Alberto “Gato” Dumas, a world-renowned Argentinian-born chef, as a major influence in his career.

Lucarelli, who has worked in countries such as Uruguay, Paraguay, Brazil, Chile, France, Great Britain, United States and Spain, perfected his skills in international cuisine with mentors Chef Martin Berasategui, a 3 star Michelin Chef, with whom he worked with in Spain; and German’s mentor, Giacomo Gallina, one of Italy’s most renowned chefs, with whom he worked at Bice’s international outposts. Together, Lucarelli and Gallina crafted Montenapo’s exceptional menu by fusing the traditional with the modern, adding light and natural touches to the authentic Italian offerings.

As Executive Chef for Bice in Manhattan for the last four years, Lucarelli earned attention and respect for his traditional Italian classics. At Montenapo, he will continue cooking foods from Italy but with a more creative and improvisational approach. Whatever he cooks, Lucarelli’s love of cooking, and personal passion and commitment to using only the best, highest quality ingredients is reflected in his philosophy of consistency, authenticity and harmony.