
MONTENAPO

RISTORANTE DELLA MODA

GIACOMO GALLINA
CONSULTING CHEF FOR MONTENAPO RESTAURANT
NEW YORK CITY

Chef Giacomo Gallina has a record of extraordinary achievement in the culinary world – a career which began more than 40 years ago. Well known for uncompromising quality and for using the freshest ingredients, he is an innovative chef always trying to offer something new. His prominence has been recognized in his native Italy and throughout Europe, Asia, Africa and North and South America and he is considered to be a master of the art of Italian cooking.

A native of Novara, Italy, Gallina was inspired by his grandmother, who used to cook for a prominent family associated with the fashion industry in Italy. He went to the Istituto Alberghiero di Stato Giovanni Pastore - a culinary academy in Piedmonte. After graduation he worked in several hotels including beach resorts in the summer and mountain resorts in the winter.

In 1986 he moved to Mannheim, in southwest Germany to work as Chef de Cuisine in Ristorante Gianni and a year later came to New York for the Chef de Cuisine position at Ristorante Toscana. From 1988 through 2001, Chef Gallina served as Executive Chef for many of the top restaurants in the world: Grand Hotel in Florence (1990-91); Grand Hotel in Rome (1991-92); Four Seasons Hotel in Milan (1993-95); Villa del Palazzo in Sun City, South Africa (1998-2001); Corporate Executive Chef for Bice Restaurants Worldwide (1995-2001) in Buenos Aires, Las Lenas (Argentina), London, Paris, Vienna, Athens, Istanbul, Tokyo, Singapore, Bangkok, Beirut, Long Island and Manhattan.

In 2005, he took on the role of Consulting Chef and Food Designer for Dolce & Gabbana's Gold Restaurant in Rosenthal, Italy, where he worked for two years. In 2008, with friends, he opened OTTO Ristorante in Singapore, a city he had fallen in love with and where he has mentored many young cooks wanting to become chefs of fine Italian cuisine.

At Montenapo Restaurant in New York City, Chef Gallina's philosophy about food - keeping to tradition, being creative, cooking simply and always from the heart – is evident in every dish.