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P A V A N



F R A N C E S C O
B R U T T O

Your Chef Nomade

Nominated as Best Female Italian Chef in Italy by Love Italian Life and Chef of the Year by L'Espresso, Chiara Pavan says she "dreams of a future in which there will no longer be gender distinctions, especially in the kitchen."

While studying Philosophy in Pisa, Chiara had a lifestyle epiphany, when she began working in kitchens. Culinary studies took over, and she enrolled at ALMA, the world-renowned School of Italian Cuisine in Parma founded by Gultiero Marchesi. After two years at Zum Löwen Tesimo in Alto Adige, she rose to sous chef at the two-star Michelin Da Caino in Tuscany, led by female luminary Valeria Piccini.

Francesco Brutto, like his partner in the kitchen and in life, was also named Chef of the Year by L'Espresso. He recently left his Michelin-starred Undicesimo Vineria in order to dedicate himself fully to working with Chiara at Venissa.

Built on the island of Mazzorbo, just a stone's throw from "the vegetable garden of Venice," Sant'Erasmus, Venissa is truly a restaurant where local and seasonal flavors call the shots. Much of the ingredients are grown on site, and one scarcely has to break a sweat to visit the source of the menu's seafood and native herbs.

Together, Chiara and Francesco are a formidable team – devoted to the preservation and promotion of indigenous herbs, fish, and vegetables of the Venetian Lagoon. They believe that a chef's task is to raise awareness of the environmental impact of the restaurant industry on the planet. They collect what grows spontaneously in the vineyards, turn to retired locals to tend their gardens, and do not include meat in their menus. Their commitment to a greener food chain, as well as their desire to tell the story of the local landscape are the driving forces in their cuisine.