

I S A B E L L A
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Your Chef Nomade

Isabella knew from the age of nine that she was destined to be a chef. Her childhood dreams proved to be quite prescient, as she was studying pastry with Claude Bosi by the age of 16. While she quickly gained renown as a pastry chef, she refused to be limited to it, pivoting to all things savory in the blink of an eye.

Now executive chef and co-owner of Michelin-starred Bros Restaurant in Lecce and Roots Trattoria in Scorrano, she has taken Italy by storm with her appearances on Masterchef Italia and a place on the Forbes 30 under 30 list.

Before establishing her own, inimitable style, Isabella worked with countless culinary luminaries such as Martin Berasategui in San Sebastián and the "father of modern pastry," Paco Torreblanca.

Isabella's culinary style is a melange of French tradition, Nordic minimalism, and Spanish high tones. At Bros, she lives by the motto, "L'essenziale è visibile al gusto" ("the essential is visible by taste"), always striving to represent the authentic flavors of the Salento region through both technique and awareness of the region's culinary history.

Not one to be pigeonholed, Isabella's latest venture with husband and partner, Floriano Pellegrino, is a rugby club, an undertaking that speaks to the sport's importance in her personal and professional development.

Isabella's precocious and deep devotion to the culinary traditions of her birthplace will simply amaze you. With a name and face known throughout Italy and beyond, this is truly an event not to be missed.