



CHEF FRANCESCO CAVICCHI

Born in Ferrara, Italy; recognized for its traditional tortellini, salami and dishes with white truffle.

At the age of 19, Francesco Cavicchi moved to Canada as an intern at the National Bank. For a period of eight months, he served dishes to important people in the financial sector. Such was his taste for cuisine that he decided to become part of the culinary world and begin a career in the industry.

After the experience, he returned to his home city, where he spent six months working and searching for schools. He then went to Germany where he completed an "Ausbildung"-type career in the Chef Koch profession, and interned at an Italian restaurant called "L'accento", renowned in the city of Köln. Here, he had the opportunity to learn from the Italian Head Chef and German Sous Chef, as

they combined Italian cuisine with German professionalism and logistical techniques. This is how his career began, as he became part of the 15% of foreigners admitted to the program.

After finishing his studies, he entered restaurant Matrie, recipient of three Michelin stars and led by one of the best 40 chefs in Germany. He also went on a gastronomic cultural journey through Europe.

His life continued in Vancouver, Canada at restaurant Villa del Lupo, and then in Mexico, where he served at important hotels such as the Mayan in Acapulco. He decided to go to Mexico City, where he worked with the board of directors of the Nestle offices in Polanco. He has opened his own restaurant at a hotel and in the VIP Lounges of Air France and Alitalia in the Mexico City International Airport.

His specialty is northern Italian and Emilia-Romaña Mediterranean cuisine. Today, he is Executive Chef of Lucca restaurant at Grand Velas Riviera Maya.

