

A journey into the galaxy of the Michelin Stars of Friuli Venezia Giulia

In just a few square kilometres the region can offer a real concentrate of flavours for those who are searching for genuine high-level cuisine and also want to discover a unique territory from the Alps to the cliffs of the Adriatic Sea

Approaching two of the main regional cities, we find 2 Michelin Stars chefs:
chef Scarello confirms his talent and its two Stars for the ninth consecutive year in Udine,
while chef Metullio wins its second coveted Star in Trieste

Villa Chiozza di Cervignano del Friuli, December 18 , 2020 – Enthusiasts of **high-level cuisine** and **travel** will find in Friuli Venezia Giulia a **concentrate of their passions**. Map in hand, they can discover the rich biodiversity of a changing territory **from the peaks of Carnic Alps to the Adriatic Sea that laps Trieste**. And as a result, the **gastronomic traditions** and dishes that the regional restaurants propose also change, making the most of raw ingredients. You can experience a real journey inside the food and wine traditions of the region by sitting at the table in one of the **restaurants awarded by the Michelin Guide that in Friuli Venezia Giulia are concentrated in just a few square kilometres**.

You can start from the sea with **this year's latest addition: Harry's Piccolo** in Trieste which has just won its second coveted Michelin Star thanks to its young chef Matteo Metullio who brings to the city dishes that interpret the territory, the sea, the seasonal vegetables, and preparations and flavours evocative of the far east. A tribute to **Trieste**, a crossroads of cultures and peoples that still characterise it and where you can still breathe both a central European and Mediterranean soul. From the windows of Harry's Piccolo, you can see Piazza Unità d'Italia, overlooking the sea and the city centre.

Moving along the coast and, a few kilometres from the sea, it is worth making a stop at the **Osteria Altran** in the village of Ruda: a small gourmet spot, led by the patron Guido Lanzellotti, designed for food enthusiasts and immersed in the greenery of the Friuli Venezia Giulia countryside. At the end of your meal you shouldn't miss a visit to **Aquileia**, a **UNESCO World Heritage Site**, important for its archaeological area and the beauty of the floor mosaics it preserves. Continuing you reach **Grado**, an elegant seaside town, its historic centre has a Venetian charm that is revealed among the squares and alleys overlooking the picturesque fishermen's houses.

The journey continues climbing the gentle vine-covered hills, until you reach **Collio**, the pride of the wine-growing areas of Friuli Venezia Giulia, among the most well-known at an international level. This area offers two flavourful experiences, both expressions of this land so generous with food productions. In **Cormons**, one of the main centres of this wine, you will find Subida, a country resort immersed in the greenery of the vines

and woods that boasts the **Trattoria Al Cacciatore**, where the Sirk family and the chef Alessandro Gavagna propose typical dishes of the territory, that in a land bordering with Slovenia and historically connected to Austria, is rich and varied. Travelling among the vineyards you can reach **Dolegna del Collio** and the cuisine of Antonia Klugman, who opened **L'Argine di Vencò** in a converted former mill. Her dishes are often based on the foods of the orchard and vegetable garden surrounding the restaurant, which during the meal seems to be almost within reach through the windows overlooking the countryside. **The visit to Collio can continue among small villages, castles, churches and itineraries** designed for enthusiasts of active tourism, alternating with wine cellars that offer wine tourists an unforgettable stay.

We are still in the hills, but this time in the area north of the city of Udine where there are many villages among the most beautiful in Italy. In **Colloredo di Monte Albano** stands **one of the most spectacular castles in Friuli Venezia Giulia**, famous for being home to the writer Ippolito Nievo who wrote here "The confessions of an Italian". **La Taverna** is part of this symbolic location of the region, a restaurant led by chef Ivan Bombieri and made up of orangeries, greenhouses and suggestive period rooms and a view of the garden where the gaze stretches over Friuli Venezia Giulia. The dishes enhance raw ingredients, respect the seasonality of the products and the rhythms of nature. From here wine tourists cannot fail to visit the nearby **San Daniele del Friuli**, internationally known for the production of a prosciutto resulting from a thousand-year tradition and a unique micro-climate

Approaching two of the main cities of Friuli Venezia Giulia, we find two more gems among the restaurants awarded by the Michelin Guide. In Udine, and in particular in the hamlet of **Godia**, we find **Agli Amici 1887** which confirms **its two stars for the ninth consecutive year** and where Michela and Emanuele Scarello, brother and sister, carry on the family management of an elegant restaurant. Michela takes care of carrying on the tradition of hospitality, allowing guests to discover small wine producers and forgotten vineyards. Emanuele renews the traditional repertoire, bringing the products of the region back under the spotlight where the sea and the mountains come together with a touch of originality in his culinary works. Agli Amici is located a short distance from the historic centre of **Udine**, a city where **Giambattista Tiepolo** reached his artistic maturity and where you can walk among squares of Venetian charm and ancient buildings: from Piazza Libertà, called "the most beautiful Venetian square on the mainland", to Piazza San Giacomo or delle Erbe, which, surrounded by porticoes, looks like an open-air living room.

A few kilometres from **Pordenone**, the city which boasts the best lifestyle in Italy according to the annual ranking drawn up by **ItaliaOggi** and **La Sapienza University of Rome**, a stop in **San Quirino** is a must, in the heart of the Magredi territory, which is home to **La Primula**, a restaurant boasting over 140 years of activity. Founded in 1873 and managed since then by the Canton family, the restaurant offers well presented dishes with reassuring flavours of the land and sea. After the meal, you can continue to **Pordenone** and visit the historic centre on foot and be seduced by the elegant painted buildings and long porticoes. Alternatively, you can choose between a visit to the **castles and small medieval and Renaissance cities** or discover the environmental context of the **Magredi**, which tells of a particular ecosystem and rare case of European steppe.

The journey into the galaxy of starred restaurants of Friuli Venezia Giulia ends **in Carnia** and **Sappada**, a German-speaking island that extends into the upper part of the Piave valley. In the heart of Sappada Vecchia, you dive into the history of the valley and encounter the restaurant **Laite** where Fabrizia Meroi offers a menu characterised by the aromas of these lands. The service takes place in two small and romantic, wooden chests inside a typical mountain house. **In summer** Sappada enchants with the colours of the fields and flowering balconies, with the clearness of the waters that you will encounter during your excursions, with the scent of wood and all the excellences. **In winter**, the white blanket of snow makes the village even more magical.

Friuli Venezia Giulia is a destination for food and wine tourism, thanks also to the Route **Strada del Vino e dei Sapori** (Road of Wine and Flavours) **of Friuli Venezia Giulia**, a single wine route that runs **throughout the region** to promote tourism and regional food and wine. The wine tourist will encounter vineyards and other crops, farms, tourist accommodation facilities and restaurants, wine bars, typical and quality productions, traditional agri-food productions.