



VAT number  
04820190272

## September 2025- February 2026

Co-professor at IUAV MA in Interior Design  
laboratory of Civic Space Design, 2nd year

## June 2024

TedX speaker at TedX Castelfranco Veneto  
*Cultural Enzymes and the Illusion of Nature*

## June 2023, now

gastronomic consultant for restaurants and  
producers, free lance chef

## Genuary 2023/ June 2023

Executive Chef at Mezzanine bistrot in Palazzo  
Grassi e Caffetteria Punta della Dogana, Pinault  
Foundation, Venice

## 2022/ now, annual gathering

ideator and host of IGP (Index for a  
Gastronomy of Potential), residency for chefs  
in the Venetian Dolomites aiming to explore  
the production of local farms and neglected  
edible resources with hunters, foragers and  
anthropologists to build a contemporary vital  
gastronomic culture.

## Settembre 2020/ June 2023

Chef at Vino Vero, Venice

## 2023/ now

President of the Venice based no-profit  
organisation Orizzonte Sale expanding the  
mission of The Tidal Garden (see below)  
to create a concious community around  
salinisation issue and landscape challenges as a  
result of climate change.

In 2024 Orizzonte Sale won the first prize at the  
EU Life Climate Smart Chef award.

## 2020/ now

Founder of The Tidal Garden  
<http://thetidalgarden.earth>  
Environmental and cultural agency based in the  
Vnetian Lagoon to explore the edible potential

of salt-tolerant plants as a tool of cultural  
adaptaton to climate change in costal and tidal  
areas.

-researching on edible salt-tolerant species of  
plants

-i-introducing them to farmers to integrate  
their income recovering abandoned or  
underproductive portions of fields

-designing novel food products that integrate  
these neglected potential crops into the local  
gastronomic culture

-developing a market and supply chain to link  
farmers ith hefs and food artisans

-designing public programmes to disseminate  
knowledge and activate a broader  
understanding and culture around salt-tolerant  
plants and their potential to redefine landscape  
management.

-global netorking with researchers, farmers  
and chefs on coastal and tidal areas to share  
strategies and solutions.

TTG is Ocean Ambassador within the EU  
programme Ne Bauhaus of the Sea Sail.

In 2024 he received a Fellowship as part of the  
same programme per il programme in Hamburg.

In 2023 TTG received the third price at MIT  
DesignX for innovative startups in Venice.

In 2023 it curated the programme Convivial  
Tables for TBA21 in Venice.

In the same year TTG was invited to be part of  
the show Italy: A New Collective Landscape, a  
selection of the best Italian designers under35  
at the Association for the Italian Design in Milan.

## July 2019/ March 2020

Pastry Chef presso SanBrite, Cortina d'Ampezzo  
(BL)

-curator of the project researching sugar-free  
desserts and introducing mountain, unconventional

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ingredients as substitutes of conventional elements in dessert

-forager and researcher on mountain edibles and local products.

**Novembre 2018/ Maggio 2019**

Freelance chef for Hire Hand agency, London (UK)

-Chef at Holmesbake Ltd. , White Cross St. Market

-Cuisine chef per Jikoni

**Marzo 2018, oggi**

Permanent Researcher a Green lab org, London.

<http://greenlab.org/residents/>

-Researching on fermentation techniques and cultures.  
-Research and promotion of English native varieties of plants and mushroom through the development of new recipes.

-Development of projects related to food waste management in collaboration with potential partners.

-Development of a network of labs researching on the criticality related to food production and consumption in different environments.

**February 2018, now**

Initiator of prometheus\_open food lab.

[https://prometheusofl.com/\\_lab](https://prometheusofl.com/_lab)

[www.instagram.com/prometheus\\_lab/](http://www.instagram.com/prometheus_lab/)

Prometheus\_ is a research hub aimed to explore the edible potential in remote areas to generate, collect and (re)distribute knowledge about food. It is a cultural device to reactivate the role and responsibility of human activities in the landscape. We are currently based in the Dolomites as residents of Dolomiti Contemporanee, among the best programmes in Europe for architecture and landscape regeneration.

Our main points of research include:

- Exploration of wild edibles
- Old knowledge and traditions' recovery
- Networking and consultancy for local producers

**Summer 2017/ Winter 2017/18**

Sous Chef at mountain refuge I Re Magi 1800mt asl, Valleé Etruate (FR)

**March 2017**

Co-founder of AmiDO with the Chef Matteo Ghigino  
AmiDo is a project aiming to connect small local producers with chefs in order to stimulate the development of high quality products and promote trust in a thick network.

**Gennaio / Aprile 2015**

Sous chef at Lavit Restaurant, Padova.

Chef Matteo Ghigino

**October/November 2014- May/June 2015**

Co-editor and assistant for the Vegetarian and Vegan Cuisine course at DiEFFE Academy, Padova.  
Chef Pier Antonio Peron.

[education](#)

**October 2015/ June 2018**

MA in Eco-Social Design

Free University of Bozen

qualitative research-driven design based on ethnography and alternative economies.

**April/ October 2014**

School of Gastronomy

DiEFFE Accademia delle professioni, Padova

**September 2010/ Marche 2014**

BA in Visual Arts

IUAV University, Venice

[articles](#)

**October 2022**

Dreamland Burano

Sali e Tabacchi journal

**July 2022**

Losing Ground

Raccogliere Zine #1

**June 2022**

Pa(i)n per polenta

Polenta malgazine

**January 2022**

The Tidal Garden

The Preserve Journal n°6

**May 2021**

Gellner's Orchard

Sowing Seeds Issue 5

**November 2020**

Language, food and the Universal

The Preserve Journal n°4

**November 2019**

Gnawing the Wood: the clear wood

Moreness n°2

**October 2018**

Austr-aliens

The Preserve Journal n°2

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