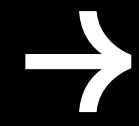


FABRIZIO FIORANI



- CONSULTING
- MASTERCLASS
- EVENTS
- TAILOR MADE
PASTRY SOLUTION



ZUCCHERO x Fabrizio Fiorani



more info at [Zucchero x Fabrizio Fiorani](#)

→ **PAVONI**
more info at Pavoni Italia



New design chocolate bars

Christmas 2022 chocolate bars

Chocolate molds "Iconic"

Raspberries molds

→ MINI CAFÉ BY FABRIZIO FIORANI



→ DRINK IT



→ EXTRAVIRGIN OLIVE OIL WITH BIO VANILLA FROM MADAGASCAR

more info at Galateo



→ ACQUA FILETTE



→ **CONSULTING**



→ **PRALINERIA**

→ **RISTORAZIONE**

→ **BOUTIQUE**

→ BOUTIQUE & CHOCOLATE



Strawberry & Mexican
Vanilla tarte



Caramel ganache
peanut butter cremino



Citrus
Bonbon



Hokusai
Cherry and dark chocolate

→ SPECIAL OCCASION



Chocolate showpiece



Wedding cake

→ LIBRI



Avanguardia



Tra l'onirico e il reale



Perfetto ma non troppo



more info at Chiriotti Editori

more info at Giunti Editore

→ AWARDS



**Best pastry Chef for
ASIA'S 50 BEST
RESTAURANT 2019**

@theworlds50best

FOOD & WINE
ITALIA

**Best pastry Chef for
FOOD & WINE
ITALIA**

foodandwineitalia



**Best pastry Chef for
RISTORANTI
D'ITALIA 2021
GAMBERO ROSSO**

@gamberorosso

→ PARTNERSHIP



Brand ambassador



Collaborations

BVLGARI



Off-White™

GIN MARE
MEDITERRANEAN GIN

Miele



CM70
the ESSENTIAL CULTURE

Technical support

VALRHONA



CARPIGIANI

Pomati®
CHOCOLATE TECHNOLOGY

Born in 1986 in Rome, Fabrizio Fiorani worked in the kitchens of some of the best restaurants in Italy, such as *The Cesar* * in the historic Hotel *La Posta Vecchia* in Palo Laziale, *Il Pellicano* ** in Porto Ercole, *Enoteca Pinchiorri* *** in Florence, and *La Pergola* *** in the capital.

His strong desire to make international experiences has led him to attend the opening of *Heinz Beck's restaurant* in Tokyo and, from October 2015, he is the pastry chef at the *Bulgari Il Ristorante Luca Fantin* in Tokyo. He takes care of the creative side of all the new products of *Il Cioccolato* in Japan. His dessert are also served at *Il Bar* in the Bulgari Ginza Tower, *Il Café* in Osaka and *Il Ristorante Luca Fantin* in the Bulgari Resort in Bali.

During Asia's 50 Best 2019 ceremony, he was awarded as *Asia's Pastry Chef*. From may, he started his career as pastry consultant for top food brands and leader luxury hotel groups all over the world.

Since 2019 he has been the head of the pastry chef of the *Duomo restaurant by Ciccio Sultano*.

Fabrizio Fiorani is a member of the *Accademia Maestri Pasticceri Italiani*.

Born in 1986 in Rome, Fabrizio Fiorani worked in the kitchens of some of the best restaurants in Italy, such as *The Cesar* * in the historic Hotel *La Posta Vecchia* in Palo Laziale, *Il Pellicano* ** in Porto Ercole, *Enoteca Pinchiorri* *** in Florence, and *La Pergola* *** in the capital.

His strong desire to make international experiences has led him to attend the opening of *Heinz Beck's restaurant* in Tokyo and, from October 2015, he is the pastry chef at the *Dulcedo Il Ristorante L'Arte della Pasta* in Tokyo. He takes care of the desserts in Japan. His dessert are *Café* in Osaka and *Il Ristorante* in the *Dulcedo* in Tokyo.

DISCOVER MORE AT → [FABRIZIOFIORANI.COM](https://www.fabriziofiorani.com)

During Asia's 50 Best 2019 ceremony, he was awarded as *Asia's Pastry Chef*. From may, he started his career as pastry consultant for top food brands and leader luxury hotel groups all over the world.

Since 2019 he has been the head of the pastry chef of the *Duomo restaurant by Ciccio Sultano.*

Fabrizio Fiorani is a member of the *Accademia Maestri Pasticceri Italiani.*