

PIAZZA DUOMO

Enrico Crippa

Enrico Crippa was born in Carate Brianza, Italy in 1971. His first experience in the restaurant business came at the age of 16 as a commis in the historic Milanese establishment Gualtiero Marchesi. It was here that he began a career that led to collaborative efforts with some of the most famous chefs in Europe. Among those under whom he studied: Christian Willer of the Palme d'Or in Cannes, Gislaine Arabian of Ledoyen in Paris, Antoine Westermann of Buerehiesel in Strasbourg, Michel Bras of Laguiole, and Ferran Adria of El Bulli in Roses.

In 1990, Enrico received first place in the Concorso Artistico di Cucina (Artistic Cooking) competition, repeating his success once more in 1992. At the age of 25, he left for Japan where he worked for three years as Executive Chef, dividing his time between Gualtiero Marchesi's restaurant in Kobe and the Rhiga Royal Hotel in Osaka. Through this experience he learned classic Japanese cooking, not to be confused with the trendy "sushi-mania," and developed a profound appreciation for the simple, elegant philosophy that guides Japanese cuisine. Upon his return to Italy, Enrico continued to develop his skills as a world class chef while biding his time until he could establish a restaurant of his own. In 2003 his dream was realized, when in collaboration with the Ceretto family, work began on Ristorante Piazza Duomo. Crippa is rigorous perfectionist, who has discovered the key to expressing his vivid imagination. His is a cuisine based in practicality, infused with culture and intuition, and executed with technical competence and a rare analytical capacity. All of the dishes are personalized; they are never too heavy, with the focus being harmony based on the finest ingredients and presented in the most elaborate yet precise manner. If one were to ask Enrico Crippa what his objectives were, he would simply respond, "The happiness of my guests is what gives me the greatest pleasure."

Curriculum

1987/1989	GUALTIERO MARCHESI, Milan
1989/1990	LA PALME D'OR, Cannes – Christian Willer
1990	PRIMO PREMIO, Sologne – Concorso Artistico di Cucina
1991	LA FERMATA, Casatenovo – Luciano Tona
1992/1993	LA PALME D'OR, Cannes – Christian Willer
1993	LES TEMPLIERS, Les Bezards – Françoise Dépée
1994	NEW OTANI HOTEL, Tokyo
1995	LEDOYEN, Paris – Gislaine Arabian
1996	BUERHIESEL, Strasbourg – Antoine Westermann
1997/1998	BISTROT OF GUALTIERO MARCHESI, Kobe
1999	RHIGA ROYAL HOTEL, Osaka
2000	HOTEL LE SIRENUSE, Positano
2001	GUALTIERO MARCHESI, Erbusco
2001	GALLIA PALACE HOTEL, Punta Ala
2001-July 2003	HOTEL ADDA, Paderno
2003 (July/August)	MICHEL BRAS, La Guiole
2003-2004	Ceretto Winery, Alba
2004 (July/August)	EL BULLI, Roses
2005 (May 5)	Inauguration of the Restaurants in Alba, with the Ceretto family RISTORANTE PIAZZA DUOMO and LA PIOLA
2006 (December)	1 Star awarded by the Michelin Guide
2009 (December)	2 Stars awarded by the Michelin Guide