

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 which led to collaborative efforts with some of the most famous chefs in Europe. Among those he studied under include: 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 competition, repeating his success once more in 1992. At 25, he left for Japan where for three years in the capacity of executive chef his time was divided between Gualtiero Marchesi's restaurant in Kobe, and the Rhiga Royal Hotel in Osaka. Here he learned classic Japanese cooking and developed a profound appreciation for the simple, elegant philosophy that guides Japanese cuisine. At the end of his experience, Enrico returned to Italy where he continued developing his skills as a world class chef while biding his time until he could establish his own restaurant. In 2003 his dream was realized, when in conjunction 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, Milano
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 – Francoise Dépée
1994	NEW OTANI HOTEL, Tokio
1995	LEDOYEN, Parigi – Gislaine Arabian
1996	BUEREHIESEL, Strasburgo – 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-Luglio 2003	HOTEL ADDA, Paderno
2003 (Luglio/Agosto)	MICHEL BRAS, La Guiole
2003-2004	Cantine Ceretto, Alba
2004 (Luglio/Agosto)	EL BULLI, Roses