



Executive Chef Lorenzo Boni Barilla America

*Lorenzo Boni's culinary inspiration began at an early age while cooking alongside his father in their hometown of Bologna, Italy. After studying at the Culinary Institute in Rimini, Chef Boni worked in many well respected restaurants throughout Italy, like **the Michelin-rated** Palace Hotel in Milano, Brufani Palace Hotel in Perugia, Paracucchi in Ameglia, Al Pappagallo in Bologna and in San Domenico Restaurant, both in Imola and in New York.*

After this experience, he returned to Italy to become the owner and head chef of Osteria Du Madon in Bologna (Fodor and Gambero Rosso rated) for eight years before joining the Chef Unit of Barilla in Parma, Italy, Headquarters. In 2004 Chef Boni became the Executive Chef for Barilla America where he leads product and recipe development while sharing his passion and expertise in authentic Italian gastronomy. Lorenzo lives in Chicago, where Barilla America is based, with his wife, Beata, and daughter Valentina.

