



CURRICULUM VITAE

Chef Enrico Bellino

FINE DINING
PLANT-BASED & SEASONAL CUISINE
GASTRONOMIC RESEARCH

Chef with a professional culinary education and extensive experience in Michelin-starred restaurants across Europe. Specialized in gastronomic research, plant-based cuisine, sustainability, and ingredient-driven cooking.

Currently developing LAND, an integrated gastronomic ecosystem combining fine dining, agriculture, and immersive culinary experiences.

BORN: Florence, Italy — December 31, 1996
CURRENT PROJECT: LAND — Since 2025



EDUCATION

Professional Diploma in Culinary Arts

Istituto Alberghiero Aurelio Saffi, Florence — 2015
Professional training placement at Osteria di Passignano.

PROFESSIONAL EXPERIENCE

2015 - 2017 ITALY	Osteria di Passignano (1 MICHELIN STAR) Fonte de' Medici. Rinuccio 1180 Antinori Family Estates CHEF DE PARTIE
2017 - 2018 IRELAND	Aniar - Galway (1 MICHELIN STAR) Lady Helen Restaurant, Mount Juliet Estate (1 MICHELIN STAR) CHEF DE PARTIE
2018 - 2019 SOUTH TYROL, ITALY	Terra - The Magic Place (2 MICHELIN STARS · MICHELIN GREEN STAR) CHEF DE PARTIE
2019 COPENHAGEN, DENMARK	Noma - Copenhagen (3 MICHELIN STARS)
2020 TUSCANY, ITALY	Tenuta di Sticciano - Certaldo EXECUTIVE CHEF Restaurant featured in the Gambero Rosso Guide
2021 IRELAND	Aismir Restaurant (2 MICHELIN STARS) CHEF DE PARTIE
2022 - 2024 TUSCANY, ITALY	La Cerretta Terme EXECUTIVE CHEF Managed two restaurants. Awarded the Michelin Green Star after nine months.

CURRENT POSITION

SINCE 2025	Founder & Chef LAND PROJECT Ingredient-driven gastronomic project integrating fine dining, agriculture, and culinary experiences, including LAND Box.
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CORE	Plant-Based & Seasonal Cuisine
EXPERTISE	Gastronomic Research & Development
	Kitchen Operations Management
	Restaurant Concept Development
	Culinary & Agricultural Integration

