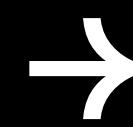


FABRIZIO FIORANI



- CONSULTING
- MASTERCLASS
- EVENTS
- TAILOR MADE
PASTRY SOLUTION



ZUCCHERO

^x

Fabrizio Fiorani



MORE INFO AT ZUCCHERO X FABRIZIO FIORANI

→ MINI CAFÉ BY FABRIZIO FIORANI



→ DRINK IT

FABRIZIO
FLORIANI



→ EXTRAVIRGIN OLIVE OIL WITH BIO VANILLA FROM MADAGASCAR

more info at Galateo



→ UNIQLO

FABRIZIO
FLORANI



→ ACQUA FILETTE



→ **PAVONI**

more info at Pavoni Italia



NEW DESIGN CHOCOLATE BARS



CHRISTMAS 2022 CHOCOLATE BARS



CHOCOLATE MOLDS "ICONIC"



RASPBERRIES MOLDS

→ **CONSULTING**



→ **PRALINERIA**

→ **RISTORAZIONE**

→ **BOUTIQUE**

→ BOUTIQUE & CHOCOLATE



STRAWBERRY & MEXICAN
VANILLA TARTE



CARAMEL GANACHE
PEANUT BUTTER CREMINO



CITRUS BONBON



HOKUSAI
CHERRY AND DARK CHOCOLATE

→ SPECIAL OCCASION

FABRIZIO
FLORAN

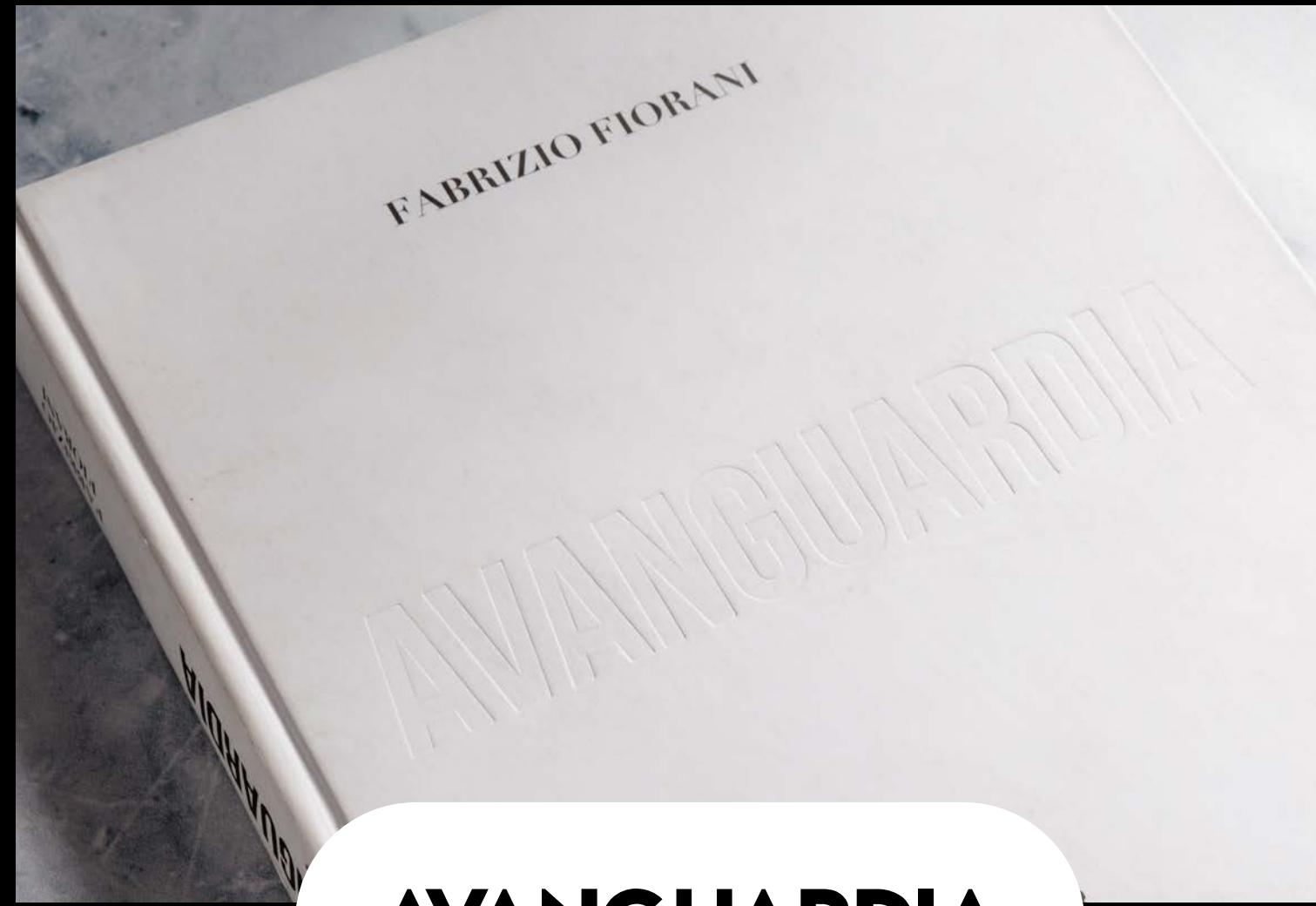


CHOCOLATE SHOWPIECE



WEDDING CAKE

→ BOOKS



AVANGUARDIA



MORE INFO AT CHIRIOTTI EDITORI



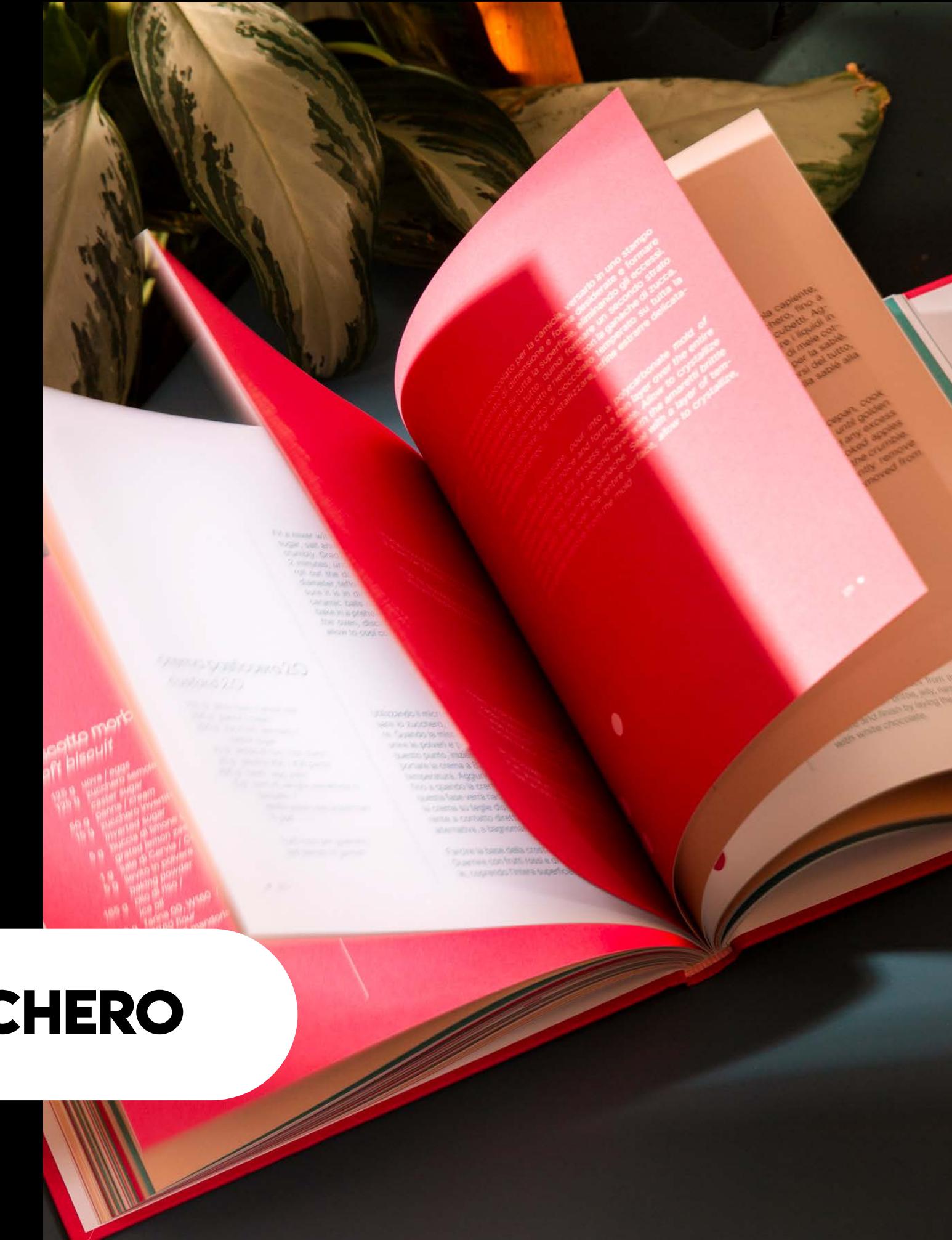
TRA L'ONIRICO
E IL REALE



PERFETTO
MA NON TROPPO

MORE INFO AT GIUNTI EDITORE

→ BOOKS



MORE INFO AT TOPIC

→ AWARDS



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

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

FOODANDWINEITALIA



**Best pastry Chef for
RISTORANTI
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TORINO, ITALIA, 1895

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.

From 2019 to 2024 he was the head of the pastry chef of the *Duomo restaurant by Ciccio Sultano*.

In December 2021, **Zucchero X Fabrizio Fiorani** opened in Rome—a boutique of contemporary Italian pastry located inside **WRome**. Within the hotel, Fabrizio Fiorani oversees and curates the entire dessert offering, bringing his innovative and creative vision of Italian pastry.

Since 2024, he has been in charge of the pastry at **Relais & Châteaux San Corrado di Noto**, where he curates the dessert offering for the entire property. The latest gem in his collaborations is the **W Hotel in Poltu Quatu**, set against the stunning backdrop of the **Costa Smeralda**.

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

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DISCOVER MORE AT → FABRIZIOFIORANI.COM

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