

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



→ EXTRA VIRGIN OLIVE OIL WITH BIO VANILLA FROM MADAGASCAR

more info at Galateo



→ UNIQLO



→ 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



CHOCOLATE SHOWPIECE



WEDDING CAKE

→ BOOKS



AVANGUARDIA



**TRA L'ONIRICO
E IL REALE**



**PERFETTO
MA NON TROPPO**



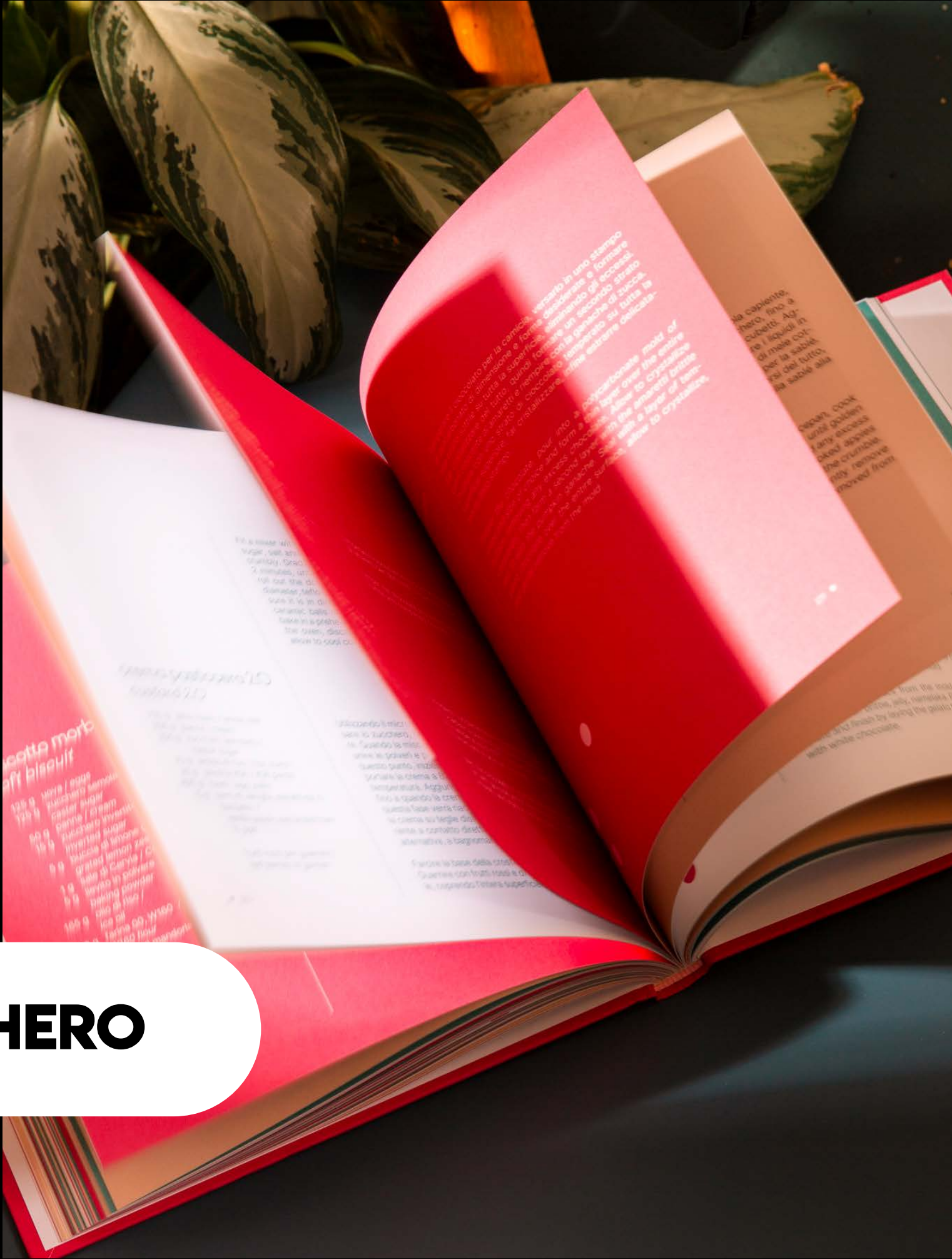
MORE INFO AT CHIRIOTTI EDITORI

MORE INFO AT GIUNTI EDITORE

→ BOOKS



ZUCCHERO



MORE INFO AT TOPIC

→ AWARDS



Best pastry Chef for
ASIA'S 50 BEST
RESTAURANT 2019

@THEWORLD50BEST

FOOD&WINE
ITALIA

Best pastry Chef for
FOOD & WINE
ITALIA

FOODANDWINEITALIA



Best pastry Chef for
RISTORANTI
D'ITALIA 2021
GAMBERO ROSSO

@GAMBEROROSSO

→ PARTNERSHIP



BRAND AMBASSADOR



COLLABORATIONS

BVLGARI



Off-White™

GIN MARE
MEDITERRANEAN GIN

Miele



CM70
the ESSENTIAL CULTURE

PAUL & SHARK

TECHNICAL SUPPORT

VALRHONA



CARPIGIANI

Pomati®
CHOCOLATE TECHNOLOGY

LAVAZZA
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 *W Rome*. 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](https://fabriziofiorani.com)

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