



## ANTONIO PAPPALARDO'S ITALIAN PIZZA SETS OUT TO CONQUER AUSTRALIA

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Having already achieved various accolades in his own country, **Antonio Pappalardo**, the young owner of **La Cascina dei Sapori** (Rezzato – BS), is setting his sights on **Australia**, where at the end of October he will oversee the opening of a **new restaurant in Sydney**.

This latest project will be a collaboration with **Stefano Manfredi**, an Australian of Italian origins who has become an institution on the Australian gastronomic scene. **Writer, TV personality, gastronomic entrepreneur and chef of international fame**, his Restaurant Manfredi is the only Italian restaurant to have obtained the "Three Hats" award from the Sydney Morning Herald Good Food Guide.

Antonio Pappalardo will oversee the opening of Manfredi's new pizzeria in **"The Star" complex in Sydney**. The new restaurant, to be named **"Pizzaperta"**, will offer up the philosophy of the young owner of La Cascina dei Sapori, in addition to outstanding **neapolitan and gourmet pizza**.



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Pappalardo's pizza wasted no time in winning the designation of "Due Spicchi" in Gambero Rosso's Pizzerie d'Italia guide, and was featured in the Espresso's guide to Ristoranti d'Italia 2015. These acknowledgements convinced Stefano Manfredi to put his latest project in Antonio's hands, and to give him *carte blanche* over the use of ingredients – starting with the **Petra di Molino Quaglia** flour, which will arrive on the continent for the first time.

This is an innovative project for Australia, but it's a market where **new contemporary Italian pizza** is winning the attention of the public and of industry experts – as Stefano Manfredi reported a few months ago in a piece for the Australian Financial Review. **At the end of October, Antonio Pappalardo will land in Australia** to officially launch the project, create the kitchen line and train the staff of the new restaurant, educating them on the **quality ingredients imported directly from Italy**.

"I'm getting back in the game exclusively as the pizzaiolo," says Antonio, "bringing my knowledge of flours, doughs and leavening techniques, in addition to the use of the highest quality ingredients."



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### STEFANO MANFREDI

Born in Italy in 1954, Stefano Manfredi moved to Australia as a child in 1961. He is a chef, author, and icon of modern Italian cuisine in Australia.

In 1983 he opened his first restaurant, "Ultimo," later re-baptized as **The Restaurant Manfredi**. There he won the distinction of being the first (and to date, the only) Italian restaurant to obtain the prestigious **"Three Hat"** award from the Sydney Morning Herald in 1994. Manfredi is also the **author of four books on Italian cuisine**, has developed **his own brand of espresso coffee**, and writes a column on food and cooking for the Sydney Morning Herald.

He has participated in important gastronomic events in Australia and New Zealand, as well as Jakarta, Hong Kong, Singapore and New York.

Today he is the owner of three Italian restaurants in Australia: **Balla, Manfredi at Bells** (both of which were awarded with "One Hat in the Good Food Guide 2015), and **Pretty Beach House**.

Megan McGowan

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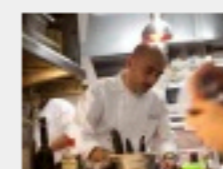


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