

CHEF ANDREA FUGNANESI

Andrea Fugnanesi is the Executive and Supervising Chef overseeing the entire Food & Beverage division of the Lungolivigno Group. Born on March 6, 1995, in Gualdo Tadino (Perugia), he developed a passion for cooking at an early age, transforming a natural talent into a professional career. He graduated from the **G. De Carolis Hospitality Institute** in Spoleto and began his culinary journey in 2011 at a restaurant in his native Umbria.

His professional training was shaped through experience at several prestigious establishments, including **Carducci 76** in Cattolica, **InterContinental De La Ville** in Rome, **Parco San Marco** in Porlezza, and **Nira Montana** in La Thuile. During these years, he refined his expertise particularly in the preparation of main courses, which remains one of the defining strengths of his culinary style.

Throughout his career, he has competed in prestigious national culinary competitions, including **Chef Emergente Centro e Nord Italia**.

A distinctive aspect of Fugnanesi's profile is the fact that his professional development took place primarily within luxury hotel environments. Managing the kitchen of a hotel—with its operational complexity, multiple dining concepts, and the consistency required across different services—is a skill that not every chef possesses. Despite his young age, Andrea Fugnanesi gained this expertise through hands-on experience, preparing him to take on the structured challenge of leading the culinary operations of a group such as Lungolivigno.

The Valtellina chapter of his career saw him hold the positions of Chef and Sous Chef at the **Grand Hotel Bagni Nuovi** in Bormio and the **Grand Hotel della Posta** in Sondrio. It was at the conclusion of this experience that he was invited to join the Lungolivigno Group by its owner, Fabio Giacomelli.

"The Giacomelli family has given me an extraordinary opportunity for professional growth. Every day I face new challenges, knowing I have a strong team supporting me. Valtellina and Livigno have become my home. I've been working in the mountains for many years, and I'm still amazed by everything this environment teaches me day after day."

Today, Fugnanesi serves as Executive and Supervising Chef of the Lungolivigno Group, overseeing seven restaurants, each with its own distinctive identity and culinary philosophy. The two flagships of his gastronomic vision are **Stua Noa Fine Dining**, located within **Hotel Concordia**, and **Stua da Legn**, Livigno's first vegetarian and vegan restaurant, housed inside **Lac Salin Spa & Mountain Resort**.