



Stefano Mattara

Born in 1982, Stefano Mattara immediately embarked on a career focused on high-quality cuisine. After graduating in Arona (NO), he began as a commis chef at the Grand Hotel Grindelwald in Switzerland, and later worked alongside renowned chefs such as Andrea Berton and Matteo Torretta. He also collaborated with culinary icons Gualtiero Marchesi and Carlo Cracco.

After serving as Executive Chef at the **Ristorante Sottovoce**, located within **Hotel Vista in Como**, he now leads the kitchens of **Sole Gourmet by Stefano Mattara** and **Blu**, both located inside the **Nuvole Garden in Brunate (CO)**.

His calm and cheerful personality reflects an enthusiastic and voracious creativity, which he channels into innovative recipes that showcase the flavors of the lake, all while maintaining a strong focus on the quality and seasonality of local products. A **versatile chef**, Mattara brings out the essence of each ingredient in an original way. His cuisine has been featured in leading national and international gastronomic guides, and he has introduced himself to the Italian public as a **talented chef inspired by the pursuit of simplicity on the plate**.