



Chef Fulvio Ferreto

Born in Genoa, Italy, Chef Fulvio Ferreto graduated in Gastronomy from the Alberghiero Marco Polo Institute, located in his natal city. After that, he complemented his knowledge with several courses and a Hospitality Degree at the Autonomous University of Guadalajara, Mexico.

Through his career, he has collaborated in different establishments around the world, mainly in Mexico and Italy. He began his professional experience as Kitchen Assistant in some hotels like StarHotel Presidente at Genoa, Italy; Hotel de Paris at Monte Carlo, France; and Hotel Cala di Volpe Porto Cervo at Sardinia, Italy, just to mention a few. He also worked in the same position at restaurants like Le Grotte Ventotene in Latina, Italia.

Since then, his experience started to grow occupying the position of Chef de Partie in important hotels, for example The Old Tribunal at Hannover, Germany and Kulm Saint Morriz at Switzerland. After several years he returned to his country to be Executive Sous-Chef for the Excelsior Palace Hotel at Rapallo and later, he became Executive Chef for some Intercontinental Hotels in Mexico and the United States, among many others. In recent years, he collaborated at Saponi Gastronomia, an Italian gourmet restaurant located in the city of Cuernavaca, Morelos, Mexico. He also imparted many courses; some examples are the Italian Cuisine: Between Tradition and Innovation course; Fresh Pasta Preparation course at Guadalajara, Jalisco, Mexico; and Make the Chef: The Base of the Italian Cuisine course at Puerto Rico.

Chef Ferreto is not only a gastronomy lover but a music lover; one of his favorite hobbies is to play the piano.

At present, he is the Executive Chef of Lucca, gourmet restaurant at Grand Velas Riviera Maya, where he transforms all his wisdom, talent and creativity into culinary Italian masterpieces, with unique and original flavors that diners will never forget.