

P R E S S   R E L E A S E

*Casa Angelina*



UN PIANO NEL CIELO RESTAURANT  
AT CASA ANGELINA  
AWARDED THE MICHELIN STAR

A first for the small and authentic town of Praiano, and a significant recognition for Chef Leopoldo Elefante, who showcases his talent in an iconic location on the Amalfi Coast.



PRAIANO, NOVEMBER 14, 2023.

Under the careful guidance of Executive Chef Leopoldo Elefante, Un Piano Nel Cielo, the gourmet restaurant at Casa Angelina, has been honored with the prestigious Michelin Star, a coveted recognition bestowed by the authoritative Michelin Guide.

The announcement came during the presentation of the Michelin Guide Italy 2024, held in Brescia on November 14, 2023, at the Teatro Grande.

"It is an honor to have brought the Star to the restaurant in a place so full of charm and magic like Casa Angelina, and to make our small and authentic town of Praiano shine with its first 'Star,'" says Leopoldo Elefante, Executive Chef of Casa Angelina. "We are a young and very cohesive team, sharing the passion and pride of showcasing the excellence of the territory through our dishes. This recognition goes to my team and the wonderful cuisine that our land and sea lovingly offer every day, filling us with pride, especially today."

Un Piano Nel Cielo boasts a splendid sea view stretching from Positano to the Isle of Capri. Suspended between sky and sea, the restaurant provides an elegant setting to admire breathtaking panoramas and spectacular sunsets.

This is made possible by the large and bright windows and the marvelous covered outdoor terrace, where guests can enjoy breakfast in the morning and dine under the stars in the evening.

With 48 seats indoors and 24 on the outdoor terrace, Un Piano Nel Cielo has been led by Executive Chef Leopoldo Elefante since 2017. Through his creative cuisine, he expresses a love for fresh local produce and culinary traditions. His dishes are an expression of the best flavors and ingredients from Campania with a gourmet touch, created with Mediterranean influences that evoke the sea. Memories of childhood recipes are translated into delicious dishes, accompanied by an extensive and refined wine collection.

A "farm to table" and "sea to table" kitchen, focused on sustainability, relies on local and selected suppliers and favors ingredients directly from the hotel's fully organic garden: about 1000 square meters where sustainable cultivation methods are used, including waste and pollution reduction, increased organic compounds to promote soil fertility, the use of natural defenses for plants, and much more.

The majority, around 70% of non-company products, are certified organic.



Born and raised in Campania in a family where food played a central role, Leopoldo started cooking at the age of 14 under the guidance of his mother and grandmother.

After graduating in 2002 from the Hotel School of Castellammare di Stabia in Culinary Arts and Services, Leopoldo gained experience in some of the most important Italian restaurants between Rome and Amalfi. These included the three Michelin-starred Reale in Castel Di Sangro, where he worked under the guidance of Niko Romito, as well as two Michelin-starred restaurants Quattro Passi and Oliver Glowig. He later became Sous Chef to Chef Danilo Di Vuolo before arriving at Casa Angelina.

Leopoldo's mentor was the Grand Master Gualtiero Marchesi. Drawing inspiration from his cuisine, Chef Elefante pays homage to his land by highlighting the fresh products, colors, and scents of Campania.

What Casa Angelina offers is a whispered luxury that does not boast but adapts to the needs of guests. This philosophy also guides the dining experience.

Every detail is cared for with passion and dedication by the staff, who, with words, looks, and gestures, strive to make each moment unique and unforgettable.

The secret of the magical atmosphere that permeates this treasure of opalescent beauty reflecting on the sea is encapsulated in three words: discretion, sobriety, and the elegance of intelligence.



## PRESS NOTE

Just a few steps from the enchanting village of Praiano, a fishing village nestled on the Amalfi Coast and halfway between Positano and Amalfi, Casa Angelina is located in a corner of paradise overlooking the sea, in a breathtaking position that seems suspended in time.

The feeling of peace and tranquility is what characterizes this luxury boutique hotel perched on the cliff, featuring a fresh and minimalist design with refined touches of Italian elegance.

Despite the minimal style and the vision of authentic and genuine luxury that go beyond tradition, Casa Angelina represents a romantically rooted retreat in the local territory.

Whether it's a couple's getaway, a trip with friends, or a family vacation, every detail is designed to provide the sensation of being guests in the dream home of friends on the Amalfi Coast, an intimate, contemporary retreat with a warm and informal atmosphere. The hotel, with a total of 37 rooms and suites, houses the fine dining restaurant "Un Piano Nel Cielo Fine," a spa featuring products from the internationally acclaimed brand Augustinus Bader, with a state-of-the-art fitness center and cutting-edge TechnoGym equipment. Furthermore, the property boasts a wonderful terrace with a charming sea view, where private dinners with the chef and intimate events for up to 25 guests with guided show cooking can be organized, thanks to a spacious open kitchen counter.

Casa Angelina is a member of The Leading Hotels of the World and has received the prestigious 5-star recognition from Forbes Travel Guide for 2023.

For information

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