

TASTES of **italia**

SUMMER 2026

BASICS OF THE ITALIAN KITCHEN

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HOW

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LEARN
TO MAKE
PASSATA

13 CLASSICS
TO TRY THIS
SUMMER

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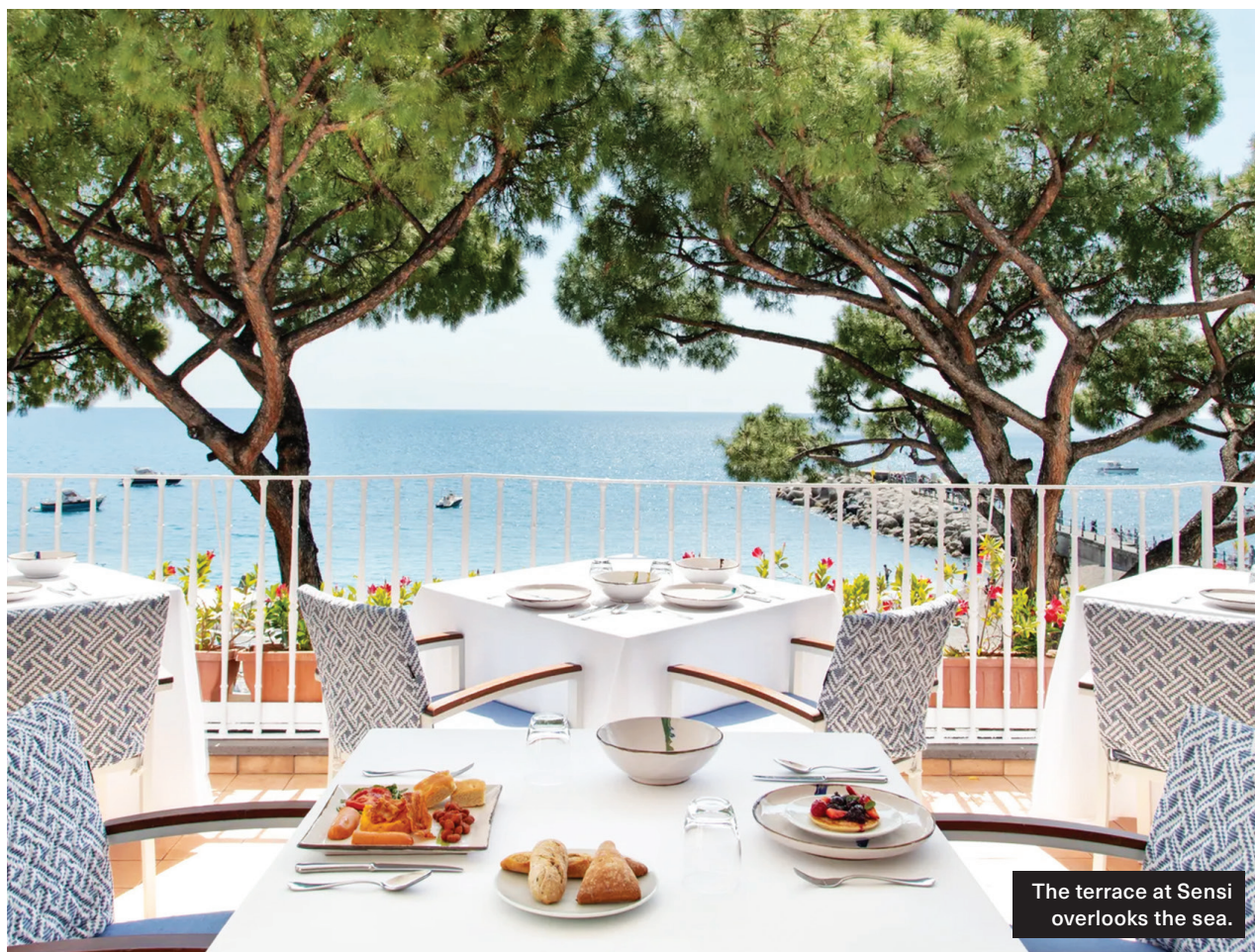
**THE SWEET
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9 ULTIMATE
DESSERTS

SUMMER 2026

Display Until September 29, 2026



ITALIAN RESTAURANTS



Roots in Amalfi

Amalfi's Michelin-starred Chef Alessandro Tormolino engages all the senses with his menu based on quality vegetarian cuisine.

TEXT AND PHOTOS BY LAUREN BIRMINGHAM PISCITELLI

Sensi translates to senses in Italian. It is also the name of the new one-star Michelin restaurant in Amalfi with Chef Alessandro Tormolino at the helm in the kitchen. The young and dynamic chef is setting new trends with his vegetarian menu, which offers a natural, multisensory experience.

From Torre di Greco, Tormolino has lived in Amalfi for nine years. "I love it," he says. He credits his grandmothers for teaching him to cook at a young age. One nonna hails from Campania and the other from Lazio.

"I was lucky enough to learn from them because they were excellent cooks. I took their inspiration of traditional recipes and

added my memories of scents," he says.

He tells me that his favorite pasta is Ziti Genovese made with beef, pork, and onions that are slow cooked for hours. "It reminds me of my childhood. ...The scent of the sautéed onion was crazy in our house," he says.

At age 13, Tormolino entered IPSSAR De Gennaro Vico Equense, the hotel culinary school in Vico Equense. He graduated at 17.

"Going to culinary school is something I always wanted. My inspiration comes from my culture of eating well at home," he says, but also by Michelin-starred chef Gualtiero Marchesi, the

pioneer of nouvelle cuisine known for his avant-garde style. He was Italy's first Michelin Star chef, winning three Michelin Stars.

Prior to opening Sensi, Tormolino worked with several well-known and respected Michelin-starred chefs, including Antonio Mellino at the three-star Quattro Passi in Nerano on the Amalfi Coast; Gianfranco Vissani at the two-star Casa Vissani in Baschi, Umbria; and Mauro Colagreco at the three-star Mirzur in Menton, France. But it is his childhood food memories that drive his menu creations.

"I research without ever limiting myself," he says. And, he confesses to having a "fixation in the kitchen." He likes having control over everything and leaving nothing to chance.

"I'm meticulous in everything I do. The most fundamental part of my path is having stimulation every day," he says.

We tour the kitchen as fresh farm-to-table ingredients are being prepared by Sous Chef Vincenzino, along with a crew of eight who work in harmony with the chef, but with each having their own sections.

For chefs like Tormolino, summer is a culinary delight, bringing Mother Nature's most vibrant vegetables and fruits to the table.

What are his favorite summer foods? "Caprese, made with fresh mozzarella and tomato, and tuna salad, with extra virgin olive oil, cherry tomato, and basil. My favorite primos are pasta with basil pesto and spaghetti with clams. I love acqua pazza, literally translating to fish in crazy water. It is an old fishermen's recipe made with sea bass, cherry tomatoes. And, of course, I love calamari fritto, fried squid," he says.

"We are very lucky to have so many local products in Campania. With a few ingredients, you can create exceptional dishes," he says.

"Sensi's Naturale Menu is vegetarian," he says. "When you have high-quality seasonal ingredients that are locally sourced, you see, feel and taste the difference. This menu changes with the seasons and is completely vegan, giving it a truly exceptional taste experience."

His innovative approach was internationally acknowledged in 2023 when he received the Best Vegetarian Menu Award in Gambero Rosso's 2024 Guide to Italian Restaurants. His concept of natural cooking is a philosophy that excludes salt, refined sugars, flour, milk, and dairy products, focusing instead on enhancing the natural essence of each ingredient. He's developed a distinctive gastronomic identity that celebrates authentic Mediterranean flavors through a contemporary lens.

The Natural Menu includes antipasto such as La Rapa Rossa Beetroot, cream of tofu, and sesame seeds; Pasta Lo Scialatiello, scialatiello pasta with smoked aubergine, tomato, marjoram, caper leaves, and lentil Parmesan; and Sedano Rapa, celeriac with grilled lemon, mushrooms, sun-dried tomato, chard, and cashew nuts. The signature dessert is Il Kumquat, with Amatika chocolate, ginger, almond, and mint.

In 2019, he received the La Liste Young Chefs Award, and in 2025 they honored him as the Best Restaurant in Southern Europe. He's a member of JRE Italia, the association that brings together the new generation of outstanding chefs worldwide. He has been nominated for the JRE International Awards 2026 in the category Excellence in Hospitality Award, a recognition of his holistic approach to fine dining and guest experience. He expresses a refined, sustainable, and deeply personal vision of Mediterranean cuisine rooted in nature, light, and the timeless beauty of the Amalfi Coast.



Award-winning Chef
Alessandro Tormolino

Sensi offers chef tasting menus from four to six or eight courses. Entrees include octopus cooked with olives and capers; zucchini flowers stuffed with ricotta and basil; scamorza, a fresh cheese with an elastic texture, in a lemon leaf; or fresh tuna caponata in oil. For primos, there are Pasta la Nerano, linguine pasta with zucchini, zucchini flowers, black pepper, and Parmesan cheese; or tubettoni with totani, a mollusk fish served with tube pasta. Main dishes include la spigola, sea bass, baked in a salt crust with grilled lettuce and citron sauce. Signature desserts tempt with Il limone, a lemon sponge cake with lemon sauce, meringue, and lemon and basil sorbet, or millefoglie with Chantilly cream and cherries. Homemade breads — focaccia, grissini, and crackers — also reflect his talent and vision, as does his beautiful wine list featuring local wines of Campania and Italy.

The cuisine is dreamy and the restaurant itself adds to the experience. The main dining room is spacious and elegant with white vaulted ceilings and golden Neapolitan chandeliers. The decor palette is a monochrome of white and beige. The outdoor rooftop dining area blends Mediterranean colors of blue and white with sweeping views overlooking the Tyrrhenian Sea.

Dining at Sensi is like being seated in the Royal Box and the star of the show is Chef Alessandro Tormolino.

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