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Michelin-Starred Il Visibilio Offers Exclusive Dining in Tuscany

Chef Daniele Canella leads with innovative Tuscan flavors in a 12-seat restaurant, blending tradition with modern techniques.

Monday, March 24, 2025



Il Visibilio, a Michelin-starred restaurant in Chianti Classico, offers a unique dining experience with only 12 seats available. Located in Castelnuovo Berardenga, Tuscany, it is part of The Club House hotel, a five-star luxury establishment. The restaurant is set in a restored historical farmhouse with stunning views of vineyards and olive groves. Executive Chef Daniele Canella, who has retained his Michelin star for 2025, leads the culinary team. He also received the Michelin "Passion Dessert" award for his exceptional pastry creations.

Il Visibilio provides an intimate dining setting where Chef Canella showcases authentic Tuscan flavors. He reinterprets traditional dishes from his youth, such as sweetbreads and squab, using high-quality ingredients and innovative techniques. The restaurant's blind-tasting menu is a journey of discovery, inviting diners to explore new flavors in a theatrical setting. The menu highlights Tuscan traditions with a modern twist.

The restaurant emphasizes fresh, seasonal produce and top-quality ingredients, blending local traditions with global influences. Techniques like fermentation and sous vide are used to create a dynamic menu. Chef Canella's signature dish, Celeriac and Caviar, features the root vegetable in three forms: a millefeuille, a fermented "flower," and a creamy purée. This dish is paired with beurre blanc and a zero-waste celeriac kombucha.

The dining experience begins with a distilled infusion of local flowers and herbs, followed by amuse-bouche served without cutlery. Guests enjoy several main courses, accompanied by sourdough bread with butter and olive oil from the estate. The meal concludes with a pre-dessert, dessert, and petit fours, earning Il Visibilio the "Passion Dessert" title. Wine pairings, curated by sommelier Paolo Tellaroli, include selections from small producers and renowned labels. Non-wine options like broths, vermouths, and kombucha are also available.

Il Visibilio's success is due to a dedicated team that explores local culinary traditions with modern perspectives. Sous chef Federico Bernini shares Chef Canella's vision, adding his creative touch to each dish. The team provides elegant and dynamic service, enhancing the restaurant's unique atmosphere. Every detail, from fine linen tablecloths to impeccable service, contributes to an unforgettable dining experience. Il Visibilio is more than a restaurant; it is a culinary performance that tells the story of the Chianti

Classico region through flavors, techniques, and experiences.