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Parkhotel Laurin Unveils Culinary Event Series Showcasing Global Gastronomy in Bolzano

Chef Dario Tornatore leads new ConTanima initiative with guest chefs, themed menus, and a Japanese whisky launch event

Thursday, April 2, 2026



The Parkhotel Laurin in Bolzano is launching a new chapter for its ConTanima project, transforming the hotel’s Glasshouse into a venue for culinary encounters. The initiative, led by Executive Chef Dario Tornatore, will now take the form of a series of gastronomic

events that bring together guest chefs, producers, and diverse culinary cultures. The first event is scheduled for April 27 and will focus on Japanese Nikka whisky.

ConTanima was originally conceived as a fine-dining experience shaped by Chef Tornatore. With this new approach, the project will become a platform for collaboration and creative exchange. Each event in the series will be designed as a unique experience, featuring formats such as four-hands dinners with renowned guest chefs, evenings dedicated to specific producers, and themed menus that reflect Tornatore's own culinary style. Menus will be developed specifically for each occasion, combining seasonal ingredients, selected products, and different gastronomic perspectives.

The concept behind ConTanima remains rooted in its original spirit: fostering positive "contamination" through the meeting of influences, traditions, regions, memories, and technical skills. The events are intended to appeal to both local residents and international hotel guests, highlighting Bolzano's role as a crossroads of culinary cultures. The Glasshouse at Parkhotel Laurin is positioned as a creative workshop where new gastronomic connections are made in line with the hotel's fine-dining philosophy.

The opening event on April 27 will feature a special evening dedicated to Japanese whisky in partnership with Nikka Whisky, a respected name in Japanese distillation. The program begins with a masterclass on the history and style of Japanese whisky, including tastings of three selected bottlings. These will be paired with Asian-inspired amuse-bouches from Chef Tornatore's kitchen. Following the masterclass, guests will enjoy a three-course tasting menu that blends Japanese influences with contemporary cooking techniques. Each course will be accompanied by custom Nikka whisky cocktails designed to complement the dishes.

To conclude the evening, guests can relax in the Parkhotel Laurin's Cigar Lounge with a digestif cocktail and an optional selection of Davidoff cigars. The event series aims to create memorable experiences that celebrate collaboration and innovation in gastronomy while reinforcing Bolzano's reputation as a vibrant center for culinary exchange.