

Piadineria Hygiene & Food Safety Compliance Report

Page 1: Origins and Family Tradition

The roots of our piadineria trace back to a small village near Rimini, in the Emilia-Romagna region of Italy, where the Piadina is more than just food-it's a cultural symbol. The founders of this piadineria, Luca and Sofia Martelli, grew up in a family of artisanal bakers. Their grandparents owned a neighborhood forno, where traditional recipes were passed down with pride.

From a young age, Luca and Sofia were immersed in the rhythms of dough-making, early-morning baking, and the aromas of rosemary focaccia and fresh piadine. Their childhood kitchen served as both playground and classroom. They learned not just how to make food, but how to respect it.

With a dream to share this heritage with the world, they set out to build a restaurant that honored their lineage while welcoming modern food lovers from every corner of the globe.

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Page 2: Culinary Education and Early Ventures

Luca pursued his formal education at ALMA - The International School of Italian Cuisine, while Sofia specialized in food science and nutrition at the University of Bologna. Their complementary backgrounds in culinary arts and science laid a strong foundation for what was to come.

After graduation, they worked at various renowned establishments-Luca trained in Michelin-starred kitchens across Italy and France, while Sofia worked in food labs helping restaurants improve quality and sustainability. Their first joint venture was a small catering business that quickly became popular for its dedication to authentic flavors and artisanal presentation.

Their combined expertise in tradition and innovation became the signature of everything they touched. They always stayed hands-on, personally involved in sourcing ingredients and experimenting with new fillings for piadine.

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Page 3: Founding the Piadineria

In 2015, the Martelli siblings launched the first piadineria in Florence, inspired by rustic street markets and the simplicity of traditional flatbreads. With just six menu items and a wood-fired griddle, they focused on quality over quantity. The word spread fast. Locals and tourists alike lined up for piadine filled with truffle cream, prosciutto crudo, and house-aged cheeses.

Within three years, they expanded to Bologna, Milan, and Rome. By 2020, the concept had reached Dubai and Barcelona, adapting to regional tastes while preserving its Italian heart. They introduced vegan and gluten-free options before it became trendy-always ahead of the curve yet firmly rooted in their original vision.

Each new location was more than a restaurant; it was a little slice of Emilia-Romagna abroad, a home for Italian flavor and hospitality.

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Page 4: Awards and Global Recognition

The success of the piadineria caught the attention of food critics and culinary institutions. In 2018, it was featured in Gambero Rosso's -Top 10 Artisanal Street Foods in Italy.- By 2019, it won the International Artisan Food Award for Best Traditional Innovation.

In Dubai, the piadineria was honored by Time Out for Best New Casual Dining in 2021 and named one of the top ten hidden gems by the Emirates Culinary Association. They've been invited to international food expos in Paris, Singapore, and New York to showcase their dough-making techniques and unique fusion specials.

What sets the Martellis apart is their commitment to education. They've run over 50 culinary workshops for aspiring chefs and donate a portion of their profits to culinary schools in underserved communities across Italy and the UAE.

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Page 5: Vision for the Future

Luca and Sofia Martelli envision a future where traditional Italian food is preserved, celebrated, and made accessible across continents. They are currently working on a cookbook that combines their family recipes with modern twists, set to release in both Italian and English.

Plans are also underway for a farm-to-table experience in Tuscany, where guests can stay, cook, and learn about local ingredients firsthand. Sustainability continues to guide their decisions-from biodegradable packaging to partnering with local producers in every city they operate in.

Their legacy is not just in the piadine they serve, but in the culture they create-warm, authentic, and lovingly made. The piadineria stands as a living tribute to their family roots, passion for excellence, and belief in sharing good food with good people.