

Ristorante Ammodonostro

by Daniela Danesi



cooking king) and were quite pleased to taste the dishes that he prepared. He attended Montecatini's "F. Martini" Hotel and Restaurant School and graduated as chef in 1997.

At age 17, he began to work in restaurant kitchens. He went to France, and twice to the United States. He had various experiences in Lucchese restaurants, working at *La Mora*, *Puccini*, and *Il Gazebo* – and then in 2008 he decided to open *Ammodonostro* in the center of Lucca and to emphasize typical Lucchese dishes, and seafood from nearby Versilia.

Francesco Martinelli, 35 years old, born and raised in Lucca, is the owner of Ammodostro Restaurant, on Via Della Fratta.

Since he was eight years old he told his friends that he would be a cook when he grew up. His great passion was and is cooking and preparing tasty dishes for friends and acquaintances. His closest friends call him "Tello, il re del fornello" (Tello, the

His sister Chiara, who lives in Germany, has two beautiful children, Luna and Gianluca. When they come to visit their uncle, they go crazy over his *linguini al pesto* and *farro* (spelt) soup.

Francesco's menus are varied, modified each month, using the fresh vegetables that are found in each season, with olive oil from Lucca's hills, together with good Tuscan wine. He loves making pastas and sauces using fresh seafoods and vegeta-

bles. The customers, both locals and visitors, also love his traditional pasta dishes, but not only these. Farro soup, crème brûlée containing fresh zest of orange, smoked swordfish with fresh citrus salad alongside, grilled vegetables – these are a few of the tempting items on the menu. The personnel, kind and professional, are always ready to welcome the guests with warm smiles.

