



Giuseppe Pisciotta – Head Chef

Giuseppe was born in 1981 in Southern Italy in a small town called Mazara Del Vallo, in the region of Palermo, Sicily. At the age of 10, due to tough economic times, his family relocated to Milan.

With a strong passion for cooking, Giuseppe was never far from his Mum and Nonna and they inevitably became the greatest influences in his burning desire to become an outstanding Chef.

Giuseppe served his apprenticeship in restaurants local to his hometown, but his most memorable was Camp di Cent Pertigh, situated in the countryside between Milan and Como. This is a famous restaurant, steeped in history, and calls a 1600 century built farmhouse its home.

Giuseppe built on his classic Italian training, working at many well known and highly regarded restaurants around Milan, where he thrived on further developing his skills.

Two of these were:

- Ristorante Cracco Peck, under Executive Chef Carlo Cracco (2 Michelin stars) 2004/2005
- Ristorante Sadler, under Executive Chef Claudio Sadler (1 Michelin star) 2008

After arriving in Australia in 2010 he has continued to add some highly acclaimed restaurants to his resumé. These include Caffè é Cucina, Caffè Baci and Atlantic restaurant at Crown Casino, and Piazza San Marco, where he was a business partner.

Giuseppe has been an integral part behind the success of Terminus at the Flinders Hotel and, at 33 years of age, he has embraced the role as Head Chef and continued to challenge himself and the team with creative culinary flare.