



Mottolino Fun Mountain together with Norbert Niederkofler for its new sustainable restaurant Kosmo

Mottolino Fun Mountain announces the collaboration with Mo-food, holding company of the South Tyrolean chef and partner Paolo Ferretti who will take over the strategic direction of Kosmo Taste the Mountain - Livigno & AlpiNN, in Livigno.

The new sustainable restaurant will follow in the footsteps of AlpiNN- Food Space & Restaurant, in line with Niederkofler's sustainable philosophy.

Livigno, August 9th 2021_ In the event of the **laying of the first stone, Mottolino Fun Mountain** announces the **collaboration with Mo-Food** for the opening of the new restaurant Kosmo Taste the Mountain - Livigno & AlpiNN. The latter is part of the major renovation of the ski-area that will culminate with the construction of the new **headquarters of Mottolino Fun Mountain**, scheduled to open the month of December 2021. An investment of over 10 million euros in view of the 2026 winter Olympics.

The new restaurant changes the paradigms followed up until now, with sustainable food offers and a structure harmonised with nature. To ensure this, the Rocca family relies on Mo-food owned by the three Michelin Stars and one Green Star chef **Norbert Niederkofler and partner Paolo Ferretti**, who will take over the **strategic direction**.

Since 2018 the holding has owned **AlpiNN-Food Space & Restaurant**, situated in Plan de Coronas at 2275 meters above sea level, where the **executive chef Fabio Curreli** creates mountain cuisine based on his **ethical philosophy Cook the Mountain** ideated by Norbert Niederkofler, which comes to life with territorial and seasonal ingredients, reuse of waste and a personal and close relationship with the local products. The same one which will find full scope at the new restaurant in Livigno, which already in the **payoff "Taste The Mountain – Livigno e AlpiNN"** underlines the link with the latter, and for which Curreli himself will be taking care of some of the dishes.

For this project, other than the development of the strategy, Mo-Food will be taking care of the organization of all the **gastronomic aspects**, with a complete spinoff of the services: it relies on the local producer for the procurement of the raw materials, in light of ethics and sustainability.



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