



2025 FIVE-STAR DIAMOND AWARD PRESENTATION

FROM THE SHORES OF THE MEDITERRANEAN TO THE ISLAND OF MANHATTAN

Rampoldi, the beloved Monégasque restaurant, has made its way to the Big Apple; the city that never sleeps, bringing the fresh marine breeze of Monte Carlo to the vibrant energy of New York City. Located near the iconic Lincoln Center, where art and music blend with the beauty of the city's history, the glamorous interior has been designed to mirror the original restaurant in Monaco. Baroque-style walls, marble floors, and Murano glass chandeliers transport diners to a place of decadence and delight. Rampoldi is synonymous with glitz and glamour — exactly what you would expect from one of Monte Carlo's oldest and most respected fine dining establishments. Inspired by Monégasque elegance and savoir-faire, it is opulent and refined, telling a story of a place, a universe, and a culinary inspiration.

The menu showcases every morsel of Chef Antonio Salvatore's creativity: a perfectly balanced and harmonized blend of French and Italian flavors.



AAHS Chairman & CEO Joseph Cinque presenting Rampoldi Executive Chef & Partner Antonio Salvatore with the Five-Star Diamond Award.



(Left to Right): Executive Chef Marissa Masajo, Executive Chef & Partner Chef Antonio Salvatore, and Executive Chef Angel Arellano



The Creswell Club Band performing at the Rampoldi New York Five-Star Diamond Award Gala



From the glitz and glamour of Monaco to the bright lights of Manhattan! The Rampoldi NYC team being honored with the Five-Star Diamond Award.



Rampoldi Chef & Partner Antonio Salvatore and General Manager at 53 West 53 Above MoMA Aziz Bendriss



A Father and Daughter Star Diamond Dynamic Duo! AAHS Chairman & CEO Joseph Cinque and AAHS President Emma Cinque



A Rampoldi Super Team! Chef & Partner Antonio Salvatore and Architect Richard Gonzalez

Chef Antonio's passion and inspiration for cooking are written in his DNA. He brings all his solar and vibrant cuisine, inspired not only by his native upbringing, but also by a New York City rich in cultures and mixed flavors, which have given the restaurant its gourmet, fascinating, and energizing identity.

Rampoldi recently received a prestigious achievement: the Five Star Diamond Award. Born in the heart of Monaco, Rampoldi brings its legacy of elegance and culinary artistry to New York City. Its tribute to passion, precision, and spirit has been acknowledged and praised for exceptional gastronomy and global excellence in hospitality showcasing outstanding service, presentation, quality, masterful culinary skills, and a magnificent ambiance. Rampoldi continues to push boundaries that embody the essence of fine dining and luxury hospitality.



THE CREATIVE KITCHEN CHEF ANTONIO SALVATORE

Celebrated for his culinary brilliance in Monte Carlo, Chef Antonio Salvatore brings his signature Mediterranean flair to the heart of New York City. At Rampoldi NYC, he delivers a dining experience where timeless elegance meets modern creativity.

More than just a master in the kitchen, Chef Antonio approaches the restaurant world with vision and precision. His passion for excellence and his stellar track record speak volumes; and if history is any indication, the best is yet to come.

With a Michelin star to his name and deep roots in Monaco's fine dining legacy, Chef Salvatore's New York outpost has swiftly become a standout. From impeccable service to artfully composed dishes, Rampoldi NYC reflects the very essence of elevated hospitality: a standard recognized by the Academy with the prestigious International Star Diamond Award.