

IL RISTORANTE NIKO ROMITO OPENS AT THE BVLGARI HOTEL MILANO



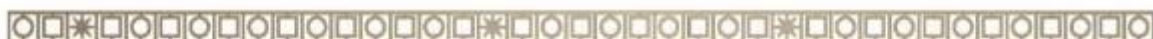
'Antipasto all'italiana' - Il Ristorante Niko Romito at the Bvlgari Hotel Milano

ON 27TH AUGUST, THE MICHELIN-STARRED CHEF NIKO ROMITO WILL BRING HIS CONTEMPORARY ITALIAN CUISINE TO IL RISTORANTE OF THE BVLGARI HOTEL MILANO

Rome – 26th July 2018 - Bvlgari Hotels & Resorts is proud to announce that Il Ristorante Niko Romito will open its doors at the Bvlgari Hotel Milano on 27th August 2018.

This most anticipated opening will follow the ones in the Bvlgari properties of Beijing, Dubai and Shanghai where Niko Romito, one of the world's most celebrated chefs, with 3 Michelin stars for his Reale restaurant in Abruzzo and ranked 36th among the World's San Pellegrino 50 Best list, already curates the hotels' restaurants.

In Milano, Romito will bring to the table the same menu that he has especially designed for Bvlgari Hotels & Resorts, **a new concept**, result of nearly **two years of study**, which, while preserving the fundamental philosophy of **simplicity**, **synthesis** and a quest for the **quintessence of flavor**, which has made his restaurant famous all over the world, also contains highly original elements. This menu establishes a **true "canon" of contemporary Italian cooking** that expresses the culture, elegance and vitality of 'Made in Italy' to the maximum. Starting from traditional recipes, the ending point of the menu is a punctual yet updated philological reinterpretation of our heritage that is streamlined and essential.



“True flavor is an absolute value, and as such it can speak to everyone: both to a foreigner and an Italian” explains chef Niko Romito.

“In the Bvlgari concept we worked to create an anthology of ‘standards’: great classics – not just in terms of ingredients and recipes, but concepts tied to presentation and service – of our tradition, which we strove to interpret in a philologically correct but also updated way, concise and necessary. It is like a great gastronomic grand tour of the best of Italian cuisine. An exclusive and absolute experience of my interpretation of what Italian cuisine is today”.

This new gastronomic approach uses **refined Italian raw materials**, made even more precious by methods that always focus on **simplicity**, as well as **humble ingredients** ennobled by technique. An ultra-pure broth to begin with, **an original antipasto that encapsulates a grand tour of all the regions of Italy**, followed by recodified versions of the traditional Lasagna, veal Milanese, Spaghetti with lobster and red prawns, Blue fin tuna belly, beans, onion and oregano, and Tiramisù as a dessert – just to name a few of the dishes.

Bread is always the protagonist, at the center of the table, a key element of Romito's philosophy and the mainstay of the food culture of Italian people.

For Milano only, Romito is also working on enriching the menu with some new dishes that will be unveiled the day of the opening on 27th August.

The resident chef at the Bvlgari Hotel Milano will be Claudio Catino that already was at the helm of the cuisine brigades of the Bvlgari Hotels in Beijing and Shanghai during the first months following the openings.

After a long experience in Michelin-starred restaurants between Italy and France, in 2017 **Claudio joined the Accademia Niko Romito for 1 year** and worked closely with chef Romito to develop the new gastronomic concept for Bvlgari Hotels & Resorts. Thereafter he moved to China and during his experiences at the Bvlgari Hotels in Beijing first and then Shanghai, he had the chance to successfully prove himself with the highest expectations of both the local high-society clientele and the elite travellers from all over the world that constitute the Bvlgari hotels 'tribe'.

Romito concludes, *“ Food is naturally a total experience that extends well beyond what's on the plate. It's a question of atmosphere, attention, refinement and above all well-being. In the Bvlgari hotels guests are welcomed into a world of relaxed, natural, unforced luxury. I wanted to reproduce this atmosphere also at Il Ristorante Niko Romito through a cuisine made of true Italian flavors and iconic dishes; a service that encourages conviviality and tells a story about the Italian relationship with food”.*

Silvio Ursini, Executive Vice President of Bvlgari, declares *“We are extremely proud that the collaboration with chef Niko Romito and Bvlgari Hotels & Resorts is so successful that in less than 1 year Il Ristorante Niko Romito is already present in our 3 new properties and will now be introduced in the Milano one as well. For this upcoming opening we are particularly excited as Milano is both our flagship destination when the Bvlgari adventure in the hospitality business started 14 years ago, and the city that is currently considered the Italian culinary capital. The new Il Ristorante Niko Romito will further enhance a stay at the Bvlgari*



Hotel Milano and I'm sure that our guests will be delighted to experience such a renowned cuisine in our hotel."

About Bvlgari Hotels & Resorts

Unique locations in harmony with the surrounding area, the blend of traditional design with dramatic contemporary Italian architecture by the architectural firm Antonio Citterio Patricia Viel and superior service crafted with the same attention to quality that has always distinguished Bvlgari creations. These are the key elements that characterize The Bvlgari Hotels & Resorts collection.

For all the hotels the approach is the same: the design of the interiors is strongly rooted in the traditions of the location, and careful attention is paid to every detail in a tribute to absolute luxury.

The Bvlgari Hotels & Resorts collection features the distinctive, bold Italian style typical of Bvlgari, reflected in its unique design, its contemporary Italian cuisine and its lavish spas. It conveys the excitement of the Bvlgari brand, its timeless glamour and its magnificent Italian jewelry heritage.

Having grown from a collection of three iconic Hotels & Resorts in Milan, London and Bali, Bvlgari Hotels & Resorts has recently been enriched with the Beijing and the Dubai properties. The Bvlgari Hotel Shanghai is the sixth jewel of the collection opened in 2018, while three new Bvlgari Hotels are due to open from 2020 to 2022 in Moscow, Paris and Tokyo.

About Bvlgari

Bvlgari was founded in Rome in 1884 as a jewelry shop and quickly established a reputation for Italian excellence with exquisite craftsmanship and magnificent jewelry creations. The Company's international success has evolved into a global and diversified luxury purveyor of products and services ranging from fine jewels and watches to accessories, perfumes and hotels, with an unrivalled network of outlets in the world's most exclusive areas. Since 2011 Bvlgari is part of the LVMH Group.

For further information please contact:

