

IL RISTORANTE NIKO ROMITO OPENS TODAY AT THE BVLGARI HOTEL MILANO



Chef Niko Romito at the Bvlgari Hotel Milano

Milan – 27th August 2018 - Bvlgari Hotels & Resorts is proud to announce that Il Ristorante Niko Romito opens its doors at the Bvlgari Hotel Milano today, 27th August 2018.

This most anticipated opening follows 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, the menu is the one that he has specially designed for Bvlgari Hotels & Resorts, including Niko's signature dishes such as 'Antipasto all'Italiana', the recodified versions of the traditional Lasagna, veal Milanese, Potato Ravioli with Red Prawns and Squids, and Tiramisù, but enriched with some new recipes that have been created exclusively for the Italian property as follows:

- **Codfish, Potato Mayonnaise and Bell peppers:** this dish embodies one of the most popular mix of ingredients of the Italian gastronomic tradition. The important innovation is the great work that has been done on the different structures: the potato that lays at the base of the dish becomes a light mayonnaise, the peppers become carammeled glaze conveying a sweet and sous note that enhances the elegant taste of the codfish.



- **Black Pepper Beef:** it is the dish that best identifies the work that Chef Romito has been taking forward since years on red meat and the respect of its proteins. The cream at the base of the classic version of the pepper beef tenderloin, is replaced by an almond and water sauce which balances the spiced and net taste of the black pepper.
- **Tortelli with Ricotta cheese, Spinaches and 'Manteca' butter:** one of the great classics amongst the stuffed pasta types of the domestic Italian tradition. The balance in this dish is achieved by the relation between the great personality of the very thin layer of pasta and the delicate yet unmistakable taste of the filling. The 'manteca' butter is a typical dairy product from Molise that is similar to the classic butter but lighter and more tasty.
- **Spaghetti and Tomato:** the spaghetti and the tomatoes are the only two protagonists of the dish. The idea is to confer to both ingredients the same importance and value. An incredible work using innovative and modern concepts of extraction and reduction techniques, ensure that the tomato sauce, made with 'La Motticella' organic tomatoes from Puglia region, perfectly blends with the pasta without overshadowing the ancestral taste of the spaghetti.
- **Bread and Chocolate:** this dessert is a tribute to the most popular of childhood memories. The bread is made with two ancient grain varieties, *solina* and *saragolla*, and has a very acid note. The chocolate is presented in four different textures: a water base, a mousse, a sorbet and a crunchy brittle granola.

The resident chef at the Bvlgari Hotel Milano is 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.

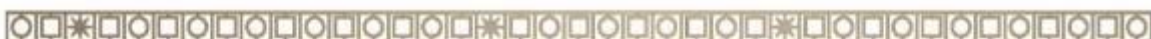
About Bvlgari Hotels & Resorts

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.



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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.

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