

## NIKO ROMITO'S NEW GRAND TOUR MENU AT BVLGARI HOTELS & RESORTS



*Chef Niko Romito*

Rome, 21<sup>st</sup> March 2019 - Bvlgari Hotels & Resorts is delighted to present the new **Grand Tour** project: a tasting menu created by Chef Niko Romito for Il Ristorante of the Bvlgari Hotels and Resorts collection.

The menu, which constitutes of a unique journey among the great dishes of Italian cuisine, will be introduced throughout 2019 at the Bvlgari properties of Beijing, Shanghai, Dubai and Milan, and will be available for a month in each location.

**The Grand Tour 'starts' at Il Ristorante - Niko Romito of the Bvlgari Hotel in Beijing in March and will be available until mid April.**

Niko Romito is the chef patron of the 3 Michelin-starred *Reale* restaurant in Abruzzo, ranked 36<sup>th</sup> in the prestigious San Pellegrino list of the World's 50 Best Restaurants. He curates the gastronomic concept of the Bvlgari Hotels & Resorts in Beijing, Dubai, Shanghai and Milan, for which he has developed a genuine **code of contemporary cuisine** whose starting point are traditional recipes with a modern, minimalist interpretation, fully expressing the culture, sophistication and vivacity of the 'Made in Italy' cuisine.



The new **Grand Tour** menu is inspired by the sabbatical trip taken by young European intellectuals in the seventeenth and eighteenth centuries to explore the wonders of Italian art, culture and gastronomy.

This journey had specific aims and components: sophisticated gatherings and creative leisure, curiosity and inspiration, free time, knowledge, erudition and, naturally, good food. This ritual trip became so popular that it was even given a name, which continues to be known and used today: the Grand Tour.

In those days - just as in the present - the essential stops on the tour were the best-loved Italian cities: Venice, Florence, Bologna, Rome, Naples and Palermo. Each one with its distinct, well-defined characteristics.

Based on this idea, Chef Romito has created a menu that brings together the traditional dishes of these Italian 'must see' destinations which helped to shape Italy's cultural and gastronomic identity.

With his **Grand Tour** menu, then, Niko Romito invites his guests to experience a journey through Italy while remaining seated at the table.

The tour will pass through the following 'destinations':

Antipasti:

- Naples: Mozzarella in carrozza (fried mozzarella sandwich)
- Florence: Pappa al pomodoro (bread and tomato soup)
- Florence: Prosciutto e melone (ham and melon)

Mains

- Venice: Gamberi in saor (prawns with sweet-sour marinade)
- Bologna: Tortellini alla bolognese, panna e salvia (tortellini Bologna-style with cream and sage)
- Naples: Ricciola all'acqua pazza (amberjack poached in herbed broth)
- Rome: Costine di agnello alla scottadito (grilled lamb cutlets)

Sides

- Naples: Zucchine alla scapece (courgettes finished in vinegar)
- Florence: Fagioli alla fiorentina (Florentine beans)
- Palermo: Caponata (aubergine stew)

Dessert:

- Palermo: Cassata (ricotta and candied fruit cake)

**Mozzarella in carrozza** is the most famous Neapolitan antipasto: crisp and flavourful, it is called *in carrozza* because the mozzarella is placed between two slices of bread, evoking the wheels of a carriage (*carrozza*). **Pappa al pomodoro** is a delicious fresh soup from Florence, made using very few simple and carefully selected ingredients as well as **prosciutto e melone**, a simple and delicious thirst-quenching dish typically eaten in summer.

**Saor** is a traditional Venetian delicacy: a sweet and sour sauce served with fish, particularly small varieties, which take on the sweetness of onion and the inebriating flavour of spices.



**Tortellini alla bolognese** are a masterpiece of hand-made pasta. In the original version, the sheet of pasta is cut into 3 cm squares. Once closed, the tortellini are small enough to fit up to 8 in a spoonful.

**Acqua pazza** is a method of cooking fish that belongs to the Neapolitan tradition: light and flavourful, it uses a small amount of water enriched with fresh vegetables, herbs and spices. **Zucchine alla scapece** come from the popular Naples tradition of frying courgettes and then marinating them in a mixture of vinegar and mint; they have long been the perfect side dish to go with the fish in *acqua pazza*.

**Scottadito** is a Roman term for small lamb cutlets cooked on the grill. The name comes from the fact that in the past, shepherds would cook the meat on the fire and eat it with their hands...burning their fingers. There are many versions of **Caponata**; the Palermo version is the most classic and sophisticated.

To conclude is **Cassata**, a celebrated dessert from Palermo, which encapsulates the history, flavours and aromas of Sicily.

Starting from the Bvlgari Hotel Beijing, the Grand Tour menu will be introduced at the Bvlgari Hotel Shanghai in April, followed by the Bvlgari Resort Dubai in October and the Bvlgari Hotel Milano in November.

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### **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 Paris, Moscow and Tokyo.*



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HOTELS & RESORTS

**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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