

# BVLGARI

## RESORT BALI

### BVLGARI HOTELS & RESORTS UNVEILS "L'ESTATE ITALIANA" BRINGING THE SPIRIT OF THE ITALIAN SUMMER TO ITS PROPERTIES WORLDWIDE



*Pizza Bar Pier Daniele Seu*

Bali, 29 June 2026 - Bvlgari Hotels & Resorts launches, "L'Estate Italiana," a captivating new concept that embodies the essence of Italian summer through exceptional culinary experiences.

Summer in Italy is a magical season defined not just by warmth, but by a way of life, slow, convivial, and deeply sensory. This year, Bvlgari Hotels & Resorts invites guests to experience this timeless atmosphere through 'L'Estate Italiana', the Italian summer, a concept designed as a celebration of long days, open-air living, and culinary excellence.

At the heart of this experience are Pizza and Gelato, two iconic elements of Italian culture. More than just food, they are rituals which embody togetherness, craftsmanship, and joy. To bring authenticity to this vision, Bvlgari Hotels & Resorts presents the 'Pizza Bar' created in partnership with acclaimed pizza maker Pier Daniele Seu, and 'Il Gelato' realised by Michelin-starred chef Niko Romito.

Internationally recognised chef Pier Daniele Seu will curate exclusive pizza bar pop-ups across the properties of the Bvlgari hotels & resorts collection where guests will be able to enjoy a refined menu of eight signature gourmet pizzas, served in vibrant outdoor settings designed to evoke the relaxed charm of an Italian 'pizzeria'.

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Complementing this experience, Niko Romito, a Three-Michelin stars Chef for his restaurant Reale in the Abruzzo region and curator Chef across Bvlgari Hotels & Resorts, will introduce authentic Italian gelato through bespoke carts placed throughout the hotels. Prepared with the highest quality ingredients and a dedication to purity of flavor, the gelato offering captures the essence of Italian simplicity and excellence.

Together, these elements transform each destination into a living expression of the Italian summer, where time slows down, flavors come alive, and every moment is meant to be savored.

"L'Estate Italiana is more than just a gastronomic proposal; it's an immersive experience that celebrates the vibrant spirit of Italian summer and brings an authentic taste of Italian craftsmanship to guests worldwide," says Silvio Ursini, Executive Vice President of the Bvlgari Group.

### **PIZZA BAR PIER DANIELE SEU**

A Roman chef with a distinctive culinary vision in the world of pizza, Pier Daniele Seu began his collaboration with Bvlgari in 2020 at the Bvlgari Resort Dubai, garnering widespread recognition for his distinctive approach to this beloved Italian staple. In 2019 he was named "Pizza Chef of the Year" by 50 Top Pizza, while his restaurant Seu Pizza Illuminati in Rome was recognized among the best pizzerias in the world, ranking third in Italy and fifth globally. Furthermore, Il Caffè at Bvlgari Resort Dubai was ranked 14th in the 50 Top Pizza Asia-Pacific 2025 Awards thanks to its offering signed by SEU Pizza Illuminati.

At the heart of Pier Daniele Seu's research is the iconic dough – light and airy– with about 30 hours of maturation at controlled temperature, accompanied by carefully selected Italian ingredients, combined to create pizzas with complex but balanced aromatic profiles. Each pizza is conceived as a gastronomic journey, designed to be shared: conviviality guides the chef's philosophy, transforming the table into a moment of discovery and conversation.

The menu features eight pizzas, including iconic creations by the chef and recipes specially conceived for this project. The selection ranges from refined interpretations of great Italian classics – such as the "Margherita DOP" – to more contemporary creations like "*Variazione di Zucchine*", "*Indiavolata*", "*Formaggi e Limone*" e "*Cocktail di Gamberi*", one of the most representative pizzas on the menu.

Further expressing this Italian spirit, the Pier Daniele Seu Pizza Bars meet Bellavista, a historic Franciacorta winery owned by the Moretti family, which accompanies the pizza tasting with a selection of cuvées composed of Alma Assemblage Non Dosato, Alma Assemblage Rosé, and Riserva Vittorio Moretti. Three different and complementary interpretations, capable of dialoguing in harmony with the structure and complexity of the flavors, and together evoking the sense of place, the craftsmanship of the gesture, and the tradition of a winery that has contributed to writing an important page in the history of the Italian Classic Method, whose oenological vision is now entrusted to Francesca Moretti with the contribution of the historical cellar master Richard Geoffroy.

A Bellavista-based cocktail proposal, specially created by the Bar Directors of each hotel completes the experience.

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*Il Gelato*

### **IL GELATO**

Presented in traditional "carrettini" (gelato carts), Il Gelato offers an authentic taste of Italian craftsmanship, with each scoop of artisanal gelato made from fresh, high-quality ingredients. The experience of choosing from a tempting array of classic flavors, served from ornate metal tubs, is an integral part of Italian culture and a delightful treat for both locals and tourists alike.

Chef Niko Romito's vision for Il Gelato is a collection of flavours defined by clarity, balance, and masterful craftsmanship. Prepared using fresh milk and natural ingredients, Chef Romito's team has refined authentic Italian gelato recipes, each designed to enhance the natural flavor of the raw materials with minimal sugar and fat content, and entirely free from artificial flavors.

The menu showcases a selection of Gelati and Sorbetti ranging from the most iconic and enveloping flavors such as Cioccolato (Chocolate) Pistacchio (Pistachio), Nocciola (Hazelnut), and Crema (Custard) to fresh sorbets including Fragola (Strawberry) and Limone (Limon) which pay tribute to Sicilian tradition.

More than just a dessert, Il Gelato evokes the familiar rhythm of Italian life and serves as an homage to the Italian art of living. Whether enjoyed in the warmth of the afternoon or the tranquillity of early evening, the experience recalls the simple pleasure of a sunlit piazza, where time is shared effortlessly, creating moments that feel both natural and cherished.

With 'L'Estate Italiana', Bvlgari Hotels & Resorts is not just launching a seasonal program, but sharing a lifestyle, one that celebrates light, taste, and the art of enjoying life outdoors. A piece of Italy, reimagined and brought to the world.



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IL GELATO



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*L'Estate Italiana at Bvlgari Resort Bali*

### **THE ITALIAN SUMMER ON THE CLIFFS OF BVLGARI RESORT BALI**

At Bvlgari Resort Bali, the Italian summer comes to rest at the heart of the Resort, along the cliffside stretch shared by The Bvlgari Bar and the Serpenti Pool Club overlooking the magnificent Indian Ocean.

In Italy, summer is far more than a season. The way of living is measured in long lunches that drift into the afternoon, in the company of others, and in the simple pleasures of good food shared without hurry. L'Estate Italiana brings that spirit to the cliffs of Uluwatu, an invitation to slow down and savour the days as the Italians do.

Pizza Bar - Pier Daniele Seu takes its place within The Bvlgari Bar with the perfect pairing of Bellavista champagne, while Il Gelato makes its home at the neighbouring Serpenti Pool Club, its terracotta tones and signature motif a quiet signature of the Maison. Side by side, the two settings bring the easy pleasures of the season to the very heart of the Resort. To mark the launch on 29 June, Chef Pier Daniele Seu travelled to Bali to share the inspiration and philosophy behind his pizza, offering guests a rare encounter with one of the most distinctive voices in contemporary Italian cooking.

Along the cliffside, the two ways of living come together. The convivial warmth of the Italian summer finds a natural companion in the grace of Balinese hospitality, the island lending the season a generosity all its own. The Bvlgari way of summer reveals itself in these gentle hours. Long afternoons pass from a freshly baked pizza to a cup of gelato by the pool, the setting without equal and the pace set by pleasure alone. L'Estate Italiana at Bvlgari Resort Bali becomes a celebration of the season at its most genuine, carried by Italian craftsmanship, the soul of Bali and the timeless elegance of the Maison above the Indian Ocean.

For further information, please visit [L'Estate Italiana exclusive page at Bvlgari Resort Bali](#), contact our Restaurant Reservations via WhatsApp at +62 815 1403 8549 or e-mail [bali.reservations@bulgarihotels.com](mailto:bali.reservations@bulgarihotels.com) and call at +62 361 847 1000.

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### **About SEU Pizza**

*Founded in Rome by Pier Daniele Seu and Valeria Zuppardo in 2018, Seu Pizza represents one of the most evolved and identifying expressions of contemporary Italian pizza. Born as a research and vision project, the place is distinguished by an experimental approach, in which every element – from the dough to the toppings, up to the space – is conceived as part of a language in continuous evolution. With the restyling of 2025, Seu Pizza consolidates its positioning through an intimate and minimalist environment, where design, material, and light contribute to defining an immersive and personal gastronomic experience. The proposal reflects Pier Daniele Seu's creative thinking: a balance between memory and innovation, technique and instinct, vision and experimentation. This extraordinary collaboration that unites SEU Pizza and Bvlgari Hotels & Resorts is born from a privileged dialogue of culture, ingenuity, and passion. Celebrating this connection means recognizing the value of talent and the importance of a common vision that elevates industry standards, making every shared project an example of distinction and international prestige.*

### **About Bellavista**

*Bellavista is the winery founded in 1977 by Vittorio Moretti on the Bellavista hill, in the heart of Franciacorta. With its 209 hectares of vineyards, it cultivates and interprets the territory through an approach that combines culture of gesture, value of people, and a deep sense of place: this Sense of Place is the principle that guides daily work in the vineyard and in the cellar. The oenological vision is entrusted to Francesca Moretti, who carries out a path based on precision viticulture and light oenology, now enriched by the contribution of cellar master Richard Geoffroy. On the same hill, L'Albereta completes an ecosystem in which wine, culture, hospitality, and stewardship of nature coexist organically, in the spirit of the founder, now entrusted to Carmen, Francesca, and Valentina Moretti, Vice Presidents of Holding Terra Moretti.*

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### **About Bvlgari Hotels & Resorts**

*Unique locations in harmony with the surrounding areas, the blend of traditional design with dramatic contemporary Italian architecture by the architectural firm ACPV Architects 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 place, 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.*

*Bvlgari Hotels & Resorts collection includes properties in Milan, London, Bali, Beijing, Dubai, Shanghai, Paris and the recently added ones in Rome and Tokyo.*

*Five additional hotels and resorts are coming soon to Miami, Bodrum, Maldives, Cave Cay and Abu Dhabi between 2026 and 2030.*

### **About Bvlgari**

*Part of the LVMH Group, Bvlgari was founded in the heart of Rome in 1884.*

*Over the decades, the Brand has established a worldwide reputation as magnificent Roman High Jeweler and icon of Italian art of living thanks to its exquisite craftsmanship, visionary design and audacious color combinations.*

*Through a pioneering vision intrinsic in the brand's DNA since its founding, the company's international success has evolved into a global and diversified luxury purveyor of products and services, ranging from fine jewels and high-end watches to accessories and perfumes, and featuring an extended network of boutiques and hotels in the world's most exclusive shopping areas.*

*Demonstrated through its numerous philanthropic partnerships, Bvlgari deeply believes in innovating the present for a sustainable future through its commitment to Social & Environmental Responsibility and giving back – to nature and to the community.*

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