

## THE RESTAURANT SFIZIO BY EATALY DEL ROSA GRAND HOSTS A "SIX HANDS DINNER" FEATURING NOTABLE CHEFS FROM MILAN, LONDON AND PARIS

*A homage to the authentic and delicious cuisine available within the Starhotels Collezione portfolio*

After the great success of the 2017 edition of Eataly Cooking Stars, Starhotels Collezione is pleased to present their next venture, the "Six-Hands Dinner" that sees the work of the Chefs of the Rosa Grand hotel in Milan, the Castille in Paris and The Franklin in London: three cities that span the Starhotels Collezione region.

Last week at the Rosa Grand in Milan's Sfizio by Eataly restaurant, Resident Chef Enzo Pettè welcomed Ugo Alciati and Alfredo Russo, respectively Michelin-starred chefs of Castille and The Franklin, to raise awareness of Starhotels Collezione within the culinary sector. The dinner featured some of their signature dishes, with each course being paired with one of the prestigious wines of Giancarlo Aneri, the exceptional partner of the evening. The menu continues to be available in the 3 respective restaurants: Sfizio by Eataly in Milan, The Franklin Restaurant in London and L'Assaggio at Castille in Paris.

About the chefs:

**ENZO PETTE** – Born in Germany and raised in Lombardy, Enzo Petté became passionate about cooking at an early age, earning in 2003 the Michelin star at Osteria del Vicario. Enzo Pette was the Executive Chef of the Hostaria Bibendum at Helvetia & Bristol Florence - Starhotels Collezione for a number of years, transitioning to be the Executive Chef of Sfizio by Eataly, Rosa Grand's restaurant in Milan in August 2017.

**UGO ALCIATI** – One-Michelin-starred of the historic "Guido Restaurant" in Serralunga d'Alba, Piedmont and the face of Eataly, Ugo Alciati joined the Starhotels Collezione group in June 2017 as head chef of L'Assaggio at Castille Paris - Starhotels Collezione. His cuisine is deeply linked to local products but not "traditional", with a huge emphasis on conservation.

**ALFREDO RUSSO** – Appeared in some of the best starred restaurants in Europe, Alfredo Russo has an impeccable resume, crowned by the opening in 1990 of the Dolce Stil Novo in the Reggia di Venaria at only 22 years, being awarded a Michelin star after only three years. Further to that, Alfredo Russo has since signed on to head up both The Franklin London – Starhotels Collezione and the restaurant 'La Trattoria by Alfredo Russo' at The Pelham London – Starhotels Collezione.

## Starhotels

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