

**Starhotels presents its *signature* pizzas,  
made with select flours and traditional high-quality ingredients**

**The company's hotels have introduced a unique series of the most beloved Italian dish,  
each of which entwined with the territory**



*Florence, February 7<sup>th</sup> 2019* - **Starhotels**, ambassador for the variety and culture of Italian food and wine, enriches its restaurant menus with artisan pizzas made from select flours and high-quality ingredients that exalt the traditionally-prepared dough, left to rise for 72 hours.

Each of the company's 29 hotels pays tribute to the tradition of pizza-making with their own version, using authentic and typical ingredients from the territory, each of which is expertly crafted by our chefs and evokes Italy's exquisite flavours and colours.

One of the most mouth-watering pizza is the one prepared by Enzo Pettè, chef at the **Rosa Grand Milano – Starhotels Collezione**, who tops the soy flour dough with *cherry tomatoes baked with lemon, arugula, slices of smoked swordfish and saffron-infused creamy ricotta*.

The pizza pairs perfectly with "Il Milanese," the hotel's signature cocktail made with Saffron Gin, "Antica Formula" Vermouth and sugar syrup with a hint of butter.

The strong connection between Starhotels and the territory, not only in terms of style and design, but also in the food served in its restaurants, is perfectly expressed in the **Starhotels Du Parc's** pizza, made with *Riccio di Parma tomatoes, Parma ham 24 months and Parmigiano Reggiano 30 months*.

To taste the best of Liguria's flavours, the **Starhotels President** in Genoa offers a pizza with *pesto, mozzarella, pine nuts and green beans*.

Also the restaurants of the company's hotels abroad, led by Italian chefs, pay tribute to the culinary tradition of the *Bel Paese* using traditional Italian flavours in their pizzas.

Alfredo Russo, the Piedmontese chef at **The Franklin**, a gem of Starhotels Collezione in the heart of London, tops his pizzas at The Franklin Restaurant with *bits of Parmigiano Reggiano, Gorgonzola and Toma cheese*.

The perfect drink to highlight richness of the pizza's flavours is the hotel's namesake cocktail: *gin, fresh lemon & lime juice, fresh basil, sugar syrup, egg white and Angostura Bitter* are artfully blended by Salvatore Maggio, an expert mixologist tasked with running The Franklin Bar.

Ugo Alciati, the Michelin starred-chef at **Castille Paris – Starhotels Collezione**, combines the creaminess of *burrata* with the crunchiness of *artichokes* and *piedmont hazelnuts*, for a perfect mix of consistencies and flavours.

Guests will have the opportunity to eat pizza in each of the company's hotels whilst experiencing the impeccable and welcoming service offered by Starhotels.

## Starhotels

Starhotels is the family-owned Italian Hospitality Group leader in the upscale and upper upscale & luxury market segments with 29 hotels located in the heart of the best Italian cities, London, Paris and New York, and a total of 4.100 rooms. As ambassador of high-end Italian lifestyle and hospitality excellence, Starhotels offers an outstanding service that exceeds guests' expectations. Travellers can choose the hotel that best fits their needs, selecting between the Group's two brands.

The prestigious **Starhotels Collezione** – city icons in the heart of the best global destinations – stand out for their stunning locations, their refined, elegant interiors and a flawless, tailor-made service. Twelve charming unique townhouses with a strong heritage and a distinct personality, for memorable experiences. The Starhotels Collezione are located in New York, Paris, London, Milan, Rome, Florence, Venice, Siena, Trieste and Vicenza.

The **Starhotels Premium**, located in the most beautiful Italian cities like Milan, Rome, Florence, Naples, Turin, Genoa, Bologna, Parma and Bergamo, are characterized by a distinctive and contemporary style and are able to provide an intangible sense of well-being through an excellent and welcoming service.

### Press Contacts

Email: [pressoffice@starhotels.it](mailto:pressoffice@starhotels.it)  
Telephone: + 39 055 3692252

[www.starhotels.com](http://www.starhotels.com)  
[www.starhotelscollezione.com](http://www.starhotelscollezione.com)



#starhotels #starhotelscollezione