



EATALY
incontra
STARHOTELS

THE EATALY COOKING STARS DINNER SERIES RETURNS TO ROSA GRAND MILANO – STARHOTELS COLLEZIONE

Five gourmet evenings by Eataly
in tribute to Italian fine dining



Milan, 1st March 2017. Following the success of the 2016 edition among diners and restaurant critics, starting 9 March at **Sfizio by Eataly** restaurant at the Rosa Grand Milano - Starhotels Collezione, **Eataly Cooking Stars** makes a comeback, a tribute to Italian fine dining by Eataly, which has overseen Starhotels' restaurants in Italy since 2015.

From March to November 2017 the Rosa Grand will host a series of Michelin-starred dinners prepared by Eataly's top chefs, who will present their most renowned dishes in the elegant ambience of *Sfizio by Eataly*, recently renovated and now more contemporary and alluring than ever.

For the occasion Sfizio inaugurates its all-new restyling that has made the space even more sophisticated. During the day the restaurant basks in the natural light that pours in through the floor-to-ceiling windows affording views of the refined Piazza Fontana, while at night the discreet lighting enhances the intimate cozy ambience, highlighting the dishes served to diners.

The dinner series will begin on **9 March** with Chef **Claudio Vicina** of Turin's Ristorante Casa Vicina, heir of a family that has worked in the restaurant trade for more than 100 years. A true professional, the purest of flavors form the foundation of his cooking philosophy. On 9 March, Vicina will serve his cult dishes: *Bagna Caoda; Poached egg in piemontese sauce and salad of vegetables; Sen. Cappelli durum wheat egg spaghettoni with rabbit ragù infused with rosemary; Guinea fowl with thyme bread; Soft nougat dessert.*

On **27 April** **Ugo Alciati** will take over the kitchen with his cuisine based on a deep connection with local ingredients, the great chef from one of the families that wrote Italian haute culinary history. On 27 April Ugo will prepare: *Baked onions, tomato and basil sauce; Chicken plin, montebore cheese and black truffle; Salt cod fillet, peas and ricotta; Pastry puffs, strawberries and chocolate.*

On **25 May** **Davide Palluda** of All'Enoteca, a chef with a big personality who will serve the following: *Creamed morel mushrooms, asparagus and peas; Foie gras and strawberry panino; Guinea fowl and aged marsala ravioli; Veal grilled over olive wood and pine nuts; Green apple glacé and yuzu.*

Chef **Ugo Alciati** will return in the fall, revisiting these dishes with his own interpretations on **12 October**: *Stuffed roasted pepper; Carnaroli rice, pumpkin, ricotta and anchovies; Duck, saffron and red wine; Apples, crumble and ginger semifreddo.*



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On **9 November** we welcome **Viviana Varese**, the chef-patron of Alice Ristorante, who will present some of her acclaimed creations: *Ceviche with lime, mint, rum, tomato salsa, chilli and raspberries with yuca chips; Plankton risotto with cuttlefish broth, fried cuttlefish and aioli; Beef royale with baby vegetables, pumpkin cream and goat milk kefir foam; Meringue with zabaglione foam, almond cream, almond crunch, coffee, bittersweet chocolate and timut pepper sorbet.*

Eataly meets Starhotels

Eataly and Starhotels are equally dedicated to Italian excellence in gastronomy and hospitality: this collaboration based on shared values began in 2015 with the aim of strengthening the value of Italianness within Italy and worldwide. The partnership, which marked Eataly's debut in the hotel industry, involves the creation of bespoke menus, events and collaborations with Italy's Michelin-starred chefs, as well as consultancy and support as food and wine partner in selecting and sourcing ingredients and products.

TIMING AND PRICES:

Every event will begin at 8.30pm with an aperitif on arrival, followed by the dinner paired with a selection of wines produced by top wine estates. The cost of the dinner is 120€ euro per person, paired wines included.

FOR RESERVATIONS:

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