

Hotel Gabrielli Venezia – Starhotels Collezione Opening 25 August, presents its culinary offering to the city

The culinary vision conceived as the natural extension of hospitality excellence, intimately connected to Venice's genius loci, under the direction of Executive Chef Mirko Pistorello

Venice, 4th August 2025 – With the imminent reopening of **Hotel Gabrielli** in the heart of the lagoon, following extensive restoration work, **Starhotels** unveils not only a new beacon for Venetian hospitality but also a refined culinary concept poised to balance authenticity and exploration.

Now part of the Starhotels Collezione portfolio, Hotel Gabrielli fully embraces the group's culinary philosophy, championing local culinary traditions through a contemporary sensitivity and profound respect for territorial identity. Here, quality emerges from the commitment to ingredients sourced from local supply chains following the *Km Veneto* ethos, a value that becomes the essential expression of the connection between origin and innovation.

Leading this vision is **Executive Chef Mirko Pistorello**, a native Venetian born in 1973 with international and Michelin-starred experience. At Gabrielli, Pistorello tells the story of a cuisine rooted in memory, nourished by measured gestures, regional products and the rhythm of the seasons.

"The Hotel Gabrielli project is both a thrilling and meaningful milestone for me," says Chef Pistorello. "It's a privilege to work in a place so steeped in history and beauty, within a group like Starhotels that shares my culinary philosophy: honouring roots without forcing them, treating raw ingredients with reverence and telling the story of this region through each dish. Bringing my experience to a location overlooking the lagoon feels, in many ways, like returning home."

All of Hotel Gabrielli's dining spaces, conceived as open and fluid spaces have been designed to offer an exceptional all-day dining experience. In tribute to Franz Kafka, once an illustrious guest of the hotel, the restaurant *Felice al Gabrielli* and *K Lounge Bar* take centre stage.

Felice al Gabrielli, named after Felice Bauer – the writer's beloved muse to whom he wrote many of his most famous letters within these very walls – is an intimate, refined setting that opens onto a quiet internal courtyard enhanced by jute-effect fabrics and native plants, evoking the discreet atmosphere of a winter garden. Here, the refined culinary experience revives the flavours of the past within a contemporary setting.

The restaurant's à la carte menu showcases signature dishes by Chef Pistorello, such as Risi e Bisi with Bassano asparagus and pea peel powder, where raw ingredients are crafted across multiple textures and levels – an ode to sustainability and complete ingredient valorisation, with raw and cooked asparagus from Bassano del Grappa combining divinely with the dish.





Other highlights include the *Millefoglie di gambero in Saor* with parsley gel and pine nut mayonnaise, and the unexpectedly reimagined *Tira-misù*, transformed in both form and texture.

K Lounge Bar, with its warm tones and natural materials, forms the heart of Gabrielli, where the food & beverage offering draws inspiration from the flavours of the lagoon.

But it's on the sixth floor that the hotel reveals its most scenic soul, with *Terrazza Gabrielli*: 150 square metres offering a panoramic view of the lagoon, with spectacular vistas of San Giorgio Island. With a vibrant yet understated atmosphere, it offers the perfect setting to savour traditional Venetian *cicchetti*, signature cocktails meticulously crafted by expert Bar Manager Diego Filippone, all while enjoying sunsets over San Marco and glimpses of the Lido.

Salvatore Pisani, Area General Manager Venezia, shares his perspective on the distinctive food & beverage proposal: "The culinary experience at Hotel Gabrielli reflects our vision of hospitality, closely connected to local traditions. We wanted every dish, every glass and every space to tell the story of Venice with elegance and authenticity, while maintaining the highest standards. Under Chef Pistorello's guidance, we're proud to present a cuisine that reflects the values of excellence and Italian identity expressed by Starhotels."

More than just a service for hotel guests, Gabrielli's culinary offering is designed for the city itself and for those seeking a refined experience in the heart of Venice. The hotel's cuisine becomes a mirror of a broader vision: understated elegance, cultured hospitality and a reverent interpretation of the region it celebrates.

Hotel Gabrielli Venezia – Starhotels Collezione

Opening summer 2025 and part of **Starhotels Collezione**, the new **Hotel Gabrielli** returns as a beacon of lagoon hospitality – respectful of its past and visionary in its outlook, and reimagined for 21st-century travellers.

Once an essential stop on the Grand Tour and later a favourite retreat for Orient Express passengers due to its proximity to the Biennale Gardens and the Arsenale, the hotel is poised to once again become a gathering place for art lovers and creatives.

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