

PRESS RELEASE

HAPPY MATCH BETWEEN TUSCANY AND CAMPANIA IN THE KITCHEN: NEW FLAVOURS AND GASTRONOMIC EXPERIENCES AT THE HOTEL BRUNELLESCHI IN FLORENCE, TUSCANY

The Michelin-starred Chef Rocco De Santis just arrived at the Santa Elisabetta Gourmet Restaurant in Florence, introducing three tasting menus.



Santa Elisabetta, the gourmet restaurant of the Hotel Brunelleschi, after a brief seasonal break, reopened on May 9th with a novelty: the new chef proposes three tasting menus and one *à la carte* menu signed by him. Rocco De Santis is young, has won one Michelin star and comes from the Campania region in the South of Italy. He brings in a breath of fresh air, sea breeze and Mediterranean scents in the refined ambiance of the exclusive Santa Elisabetta Restaurant, set in the atmospheric medieval Pagliazza Tower in the same Hotel Brunelleschi.

The Hotel is located in the historic center of Florence, a few steps away from the Cathedral, Piazza della Signoria, main Museums and shopping areas, yet in a very quiet location. Its composite structure harmoniously incorporates a Byzantine tower and a medieval church in its façade; a private museum and part of a Roman bath (*calidarium*) in its foundations; and several historical buildings. The gourmet cuisine of Chef Rocco De Santis blends well in this elegant setting.

The Santa Elisabetta Restaurant is located on the first floor of one of the city's oldest historic buildings: the Byzantine Pagliazza Tower. The location is exclusive, with only seven tables. It reopened on May 9th for the high season enriched by the new menus created by Chef Rocco De Santis. The Restaurant Manager is Domenico Napolitano while the Sommelier is Alessandro Fè. The restaurant is open for dinner from Tuesday to Saturday from 7.30 pm to 10.30 pm. Periodically the restaurant organizes eno-gastronomic events featuring special menus.

Chef Rocco De Santis's à la carte and tasting menus

For those who want to experience Rocco De Santis's cuisine, the Menu *Il Liberocco* is the most complete of the three: 9 courses chosen from the *à la carte* menu selected by the Chef himself.

The cuisine combines well-balanced and intriguing recipes from Tuscany and Campania, the Chef's land of origin.

Starters feature, among others, Quail with Jerusalem Artichoke, Black Sesame and Apricot. The Chef's signature dishes are: The Beef and the Sea, with Anchovies, Sea Urchins and "Burrata" Cheese; "Arrabbiata" (hot) Cuttlefish grilled not grilled; Mediterranean Sea Prawn with Green Olives. The local tradition is represented by "Fagottino": Home-made Pasta stuffed with Lampredotto (tripes), Green Sauce, Candied Lemon Gel. Dishes inspired by the sea are: "Bottoni" Home-made Pasta stuffed with Lemon and Ricotta Cheese, Mussels, "Scapece" Zucchini and Crunchy Octopus; Risotto stuffed with yellow bell pepper, Squid Sauce, Lime and powdered Capers; Home-made "Fettuccia" Pasta with Basil Sauce, Clams, Scampi and Peanut Crumbs.

Fish is prepared according to the Tuscan tradition: Fish of the Day steak with Tomato Soup and Wild Herbs; Mullet dressed in Saffron Bread Crust, Raisin and Pine Nut Pesto, Garlic Sauce and Red Onion Jam. For more robust appetites: Lamb with Dried Figs, Raspberries and Smoked potatoes or Hot Grilled Chicken.

There is also a **5-course Tasting Menu** featuring Mediterranean dishes representative of the Chef's style, that includes:

"Arrabbiata" (hot) Cuttlefish grilled not grilled; Mediterranean Sea Prawn with Green Olives; "Bottoni" Home-made Pasta stuffed with Lemon and Ricotta Cheese, Mussels, "Scapece" Zucchini and Crunchy Octopus; Red Mullet in Saffron Bread Crust, Raisin and Pine Nut Pesto, Garlic Sauce and Red Onion Jam; "Cannoncino": Soft Cheese Pastry with Pear and Red Wine Sauce.

The **7-course Tasting Menu** harmoniously alternates dishes reminding the Chef's Southern origins balanced with dishes from the Tuscan tradition. It includes:

Mediterranean Sea Prawn with Green Olives; The Beef and the Sea: Beef with Anchovies, Sea Urchins and "Burrata" Cheese; Home-made "Fettuccia" Pasta with Basil Sauce, Clams, Scampi and Peanut Crumbs; "Fagottino": Home-made Pasta stuffed with Lampredotto (tripes), Green Sauce, Candied Lemon Gel; Red Mullet in Saffron Bread Crust, Raisin and Pine Nut Pesto, Garlic Sauce, Red Onion Jam; Hot Grilled Chicken; Vanilla Ice Cream, Gianduja Chocolate, Hazelnut and Rosemary Cream.

Besides the Santa Elisabetta Gourmet Restaurant, the Hotel Brunelleschi has the "**Osteria della Pagliazza**" at the ground floor, providing a casual yet stylish dining approach with typical local food. During spring and summer season, a **pleasant outdoor dining area** serves an inviting menu based on local ingredients.

Discerning **international travellers** looking for a contemporary hospitality at the same time elegant and able to create an authentic atmosphere have the opportunity to **live a truly unique experience**.

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