

WEDNESDAY 27TH JANUARY 2016

ANGELO SABATELLI & MARCO STABILE

ANGELO SABATELLI RISTORANTE

Viale Aldo Moro 27, 70043 Monopoli BA, Italy • +39 080 802396 • info@angelosabatelliristorante.com • www.angelosabatelliristorante.com

ORA D'ARIA RISTORANTE

Via dei Georgofili 11R, 50122 Florence (FI), Italy • +39 055 2001699 • info@oradariaristorante.com • www.oradariaristorante.com

7.30pm for 8.00pm • Louis Roederer Brut Premier and canape reception • Five-course signature menu • £120 per person

Wines to complement every dish are carefully selected by Craig Bancroft and the wine team • Please enquire for exclusive wine package price



ANGELO SABATELLI

Any chef can be said to embody the culinary region of Puglia in southern Italy, it's Angelo Sabatelli. Cooking has been in his blood since the astoundingly early age of six.

He attended hotel school when he was just 13 and then pursued a globetrotting career that took him to Il Convivio in Rome, the Hyatt Aryaduta Jakarta, Ritz-Carlton Shanghai and Le

'The coastal city of Monopoli provides the magical backdrop to the chef's Michelin-starred menus'

Touessrok in Mauritius before returning home to Puglia in 2010 where he opened Ristorante Angelo Sabatelli with his wife the following year.

A 14th century fortress, with many original features, set amongst an olive grove and almond

trees on the outskirts of the coastal city of Monopoli (Sabatelli's home town) provides the magical backdrop to the chef's Michelin-starred menus. Local ingredients such as seafood from Bari, vegetables from Brindisi and cheeses and meats from the nearby Itria Valley are served in a strictly Pugliese style but with a modern, light and healthy twist. Dishes such as pan-fried sole with roasted lemon and white chocolate or raw marinated tuna and bell pepper salad with puffed amaranth and cold smoked broth, highlight Sabatelli's imaginative flair while a version of his mother's ragout recipe demonstrates his love for the traditions of his home region, albeit re-imagined.



MARCO STABILE

Marco Stabile is one of Tuscany's most important chefs. Stabile learnt his first culinary skills at his mother's side, making

pasta and traditional Tuscan specialties such as pappa pomodoro (bread and tomato soup) and tortelli.

He began his professional career in the kitchen of Guido Sabatini at Club Bell'Arturo in Florence and, following time in some of the region's best restaurants, began to develop his own culinary style under the tutelage of two Michelin star Tuscan chef Gaetano Trovato at Arnolfo Ristorante in Colle di Val d'Elsa.

In 2005 Stabile opened Ora d'Aria in the heart of historic Florence, close by the Ponte Vecchio. Translating as 'hour of air', the name is a reference to when prisoners were let outside to exercise (the restaurant was originally

located opposite the city's old prison).

Stabile gives his customers their own 'hour of air' in the form of his new Tuscan cuisine and dishes such as Florentine style crepes with truffled guinea fowl patè and broccoli cream.

'Stabile learnt his first culinary skills at his mother's side, making pasta and traditional Tuscan specialties'

In 2011, Stabile was awarded his first Michelin star and is currently the president of the Jeune Restaurateurs d'Europe Italy, a trade organisation for young restaurateurs.

