



MONDAY 23<sup>RD</sup> JANUARY 2017

## GENNARO ESPOSITO

### TORRE DEL SARACINO

Via Torretta, 9, 80069 Marina d'Aequa  
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7.30pm for 8.00pm  
Louis Roederer Brut Premier and canape reception  
Five-course signature menu  
£130 per person  
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team  
Please enquire for exclusive wine package price

**G**ennaro Esposito has carved out an enviable reputation within the Italian restaurant scene, winning two Michelin stars for his progressive cooking at Torre del Saracino, the restaurant he's run for the last 25 years in his hometown of Vico Equense near Naples.

Growing up in the 1970s, Esposito began his culinary career at the tender age of nine, working in his uncle's pastry shop. Working at local pizzerias and restaurants as a teenager led to a lifelong career in food, but it was experience in the Michelin-starred kitchens of Gianfranco Vissani at Casa Vissani in Umbria and Alain Ducasse at his world famous three Michelin starred restaurants in Monaco and Paris, that kick started his career. After his travels, Esposito returned to his coastal hometown in 1992 to open Torre del Saracino. He was still just 22 years old.

Set in a medieval watchtower right on the beach, the restaurant boasts glorious views over the Gulf of Naples. The characterful,

historic exterior gives way to a starkly modern and beautifully minimalist white on white interior where Esposito applies his uniquely inventive style to local and seasonal ingredients. It takes a high degree of technical flair to produce the restaurant's seven and nine course seafood heavy

concept of Mediterranean cuisine' while influential foodie website Opinionated About Dining said that Esposito's signature dish of fish soup thickened by 10 different types of pasta cooked in the broth is 'something that every gourmand should experience at least once'.

*His dishes are 'an explosion of creativity that have inspired and influenced the whole concept of Mediterranean cuisine'*

tasting menus of modern and visually stunning dishes such as 'candle' pasta with roasted artichokes and cod's tripe, paccheri pasta with white turnip mousse, eel and green sauce or local Laticauda lamb with caramelized Nocerino onion cream and black olive tapenade.

The Michelin guide says that Esposito is, 'always at the forefront of culinary trends' and that his dishes are 'an explosion of creativity that have inspired and influenced the whole

Torre del Saracino was awarded its first Michelin star in 2001 followed by a second star in 2008. The restaurant has also held three Gambero Rosso forks since 2003, and was named best Campania restaurant in 2006. Since 1999, Esposito has been a member of Jeunes Restaurateurs d'Europe, the association of young restaurateurs that promotes high-quality culinary craftsmanship, passion for European gastronomy and local traditions and produce.

