



ORO

RESTAURANT



ORO

RESTAURANT

WELCOME

AN EXCLUSIVE INVITATION

Step inside Oro Restaurant at Belmond Hotel Cipriani and enjoy an unforgettable fine dining experience in sophisticated surroundings.

Welcome to Oro, the exciting new destination restaurant at the Belmond Hotel Cipriani, Venice. In the following pages, we show it at its beautiful best by talking to its brilliant chef, Davide Bisetto, who has left his two-Michelin-starred restaurant in Corsica to return home to Veneto and the legendary Cipriani. We are privileged to meet restaurant manager Carlo Tofani, who brings his own idiosyncratic touches to the ambience, including a very special Japanese tea ceremony.

We discover the secrets of the cellar in Oro's very own Enoteca wine bar, which features wines from the world's finest vineyards. We also find out more about the inspiration behind the design concept through an exclusive interview with restaurant interiors supremo, Adam D. Tihany, who literally sets the magical scene.

Our team very much look forward to welcoming you to Oro Restaurant soon.

A video containing interviews with Oro Restaurant's chef and restaurant manager is available to watch on YouTube. To find it, simply put "Oro Restaurant" into the YouTube video search engine.





ADAM D. TIHANY TASTE MAKER

The world-renowned and award-winning restaurant designer Adam D. Tihany has created a supremely elegant, Venice-inspired look for Oro Restaurant.

Think of any of the great restaurants that have opened in the past 40 years or so and it is very likely that Adam D. Tihany is the designer behind them. We're talking about signature restaurants for illustrious names such as Daniel Boulud, with whom he has done three restaurants, chef Thomas Keller (with seven collaborations to date), Dinner by Heston Blumenthal, and projects for Jean-Georges Vongerichten, to name just a few. And now you can add Oro Restaurant at the Belmond Hotel Cipriani to that list.

So who is Adam D. Tihany? The honorary New Yorker was born in Transylvania, grew up in Jerusalem, studied architecture in Milan and has lived in The Big Apple since 1975. He designed his first restaurant back in 1981, La Coupole—New York's first grand café—and he hasn't looked back since. He subsequently worked on many iconic properties all over the world.

Venice, though, was a first for Tihany. "As if designing my first project in Venice wasn't enough, it's the legendary Hotel Cipriani. It's simply a dream come true," he enthuses.

So what is the Tihany touch? "It is exactly that—it's personal," he says. "I involve myself in every detail of the project, from space-planning down to the design of the candleholders. I stay with the project from its inception until—at times—years after its

>>

Left: Adam D. Tihany in the Oro dining room with its eye-catching Murano-glass chandelier. Above from left: fine detailing on the furniture; the light, sophisticated restaurant; the terrace is one of Venice's most inviting spots for alfresco lunch or dinner.



Left: the attractive Oro terrace offers guests stunning views over the serene lagoon. Right: the open kitchen and buffet area feature materials used in a traditional Italian kitchen.



“Style, attitude, tradition, culture and craftsmanship combine to create a truly Venetian experience”

» completion. And I am always available to owners and operators to advise on improvements and innovations.”

His studio’s philosophy is that every project should be a living, relevant and unique entity, each project custom-tailored to fit the vision of the client and it must be true to its location.

“My vision for Oro was to include as many aspects of Venice as possible in the design,” says Tihany, explaining his creative process. “Style, attitude, tradition, culture and craftsmanship all combine to create a truly site-specific and modern Venetian experience. Oro is unique because it is at the heart of one of the most important hotels in the world, yet it manages to keep a wonderful, independent spirit.”

Oro is made up of four main areas. A chic Enoteca near the entrance, designed to encourage wine tastings and social events, includes hand-laid mosaics on the bar, which are echoed in the smoked-wood-panel walls. Next to that is the open kitchen and buffet area, finished with materials you might find in a traditional Italian kitchen, such as copper, steel, stone and wood.

The main dining room of Oro echoes the grand palazzos of Venice—elegant and luxurious, yet contemporary and current—and features beautiful custom-made furniture and striking curved banquettes. The entire room is set off with a domed

gold-leaf ceiling and a magnificent Murano-glass chandelier.

Equally eye-catching are the views from Oro’s terrace across Venice’s shimmering lagoon to the serene Rio de San Giorgio. This has to be one of the world’s most desirable alfresco dining areas, where you can sit on chairs covered in crisp, white fabric with nautical blue piping that are positioned on a brick-and-Botticino-patterned floor. “The fabrics are shades of blue, red and gold. Materials include smoked woods, mosaic tiles, brick, terrazzo, copper and stone,” adds Tihany. “Gold is prominent in the design.”

It comes as no surprise to learn that, in addition to all his restaurant and hotel interior achievements, Tihany is also renowned for his innovative design concepts for the next wave of cruise ships, among them for Royal Caribbean. He spreads the word about restaurant interior design, lecturing around the world, and sits on the board of prestigious establishments such as the New York School of Interior Design. He also writes prolifically about his work in many different publications and has just published his third book, *Tihany: Iconic Hotel and Restaurant Interiors* (Rizzoli).

And of all the hotels where he has designed a restaurant, guess which one he would happily live in for the rest of his days? The Belmond Hotel Cipriani, which says it all.





Left: *Alvania* by Luciano Vistosi is one of the three beautiful glass sculptures on display at Oro. Above: Julio Larraz's *The Producer*, on loan from the Contini Gallery in Venice.

CULTURE

ARTISTIC IMPRESSIONS

It's not only the fabulous food that will delight diners at Oro, the restaurant also has some stunning works of art to admire.

Venice is all about the art, architecture and glass—who hasn't seen a Canaletto hanging in a museum somewhere in the world portraying the majestic city as it lives out its colourful pageant on the water? Oro's interior designer, Adam D. Tihany, wanted to celebrate that unique bond and has succeeded with lavish style.

Oro boasts no less than three stunning glass sculptures from Luciano Vistosi, one of the greatest Venetian glass artists and the only one in the world to work with malleable glass, creating free forms of considerable size—some more than three metres high. The time limit imposed by this form of sculpture is incredibly short—there's no room for errors or second thoughts as the glass has to be in its final shape before it is allowed to cool down.

Vistosi works rather like a conductor of an orchestra, directing his assistants and co-ordinating their movements. Then, using a different technique, he carves the glass blocks in their cold state, creating sculptures that convey a sense of movement—albeit still very fragile. Inside the restaurant, look out for his sculptures made in polished and hammered green lagoon crystal—*Warrior the Second* (1991), *Alvania* (1991) and *Dolmen* (2003).

Joining Vistosi's sculptures is *The Producer* (2008), a painting by Cuban artist Julio Larraz, on loan from the Contini Gallery in Venice. Considered to be one of the most important contemporary artists in Latin America, he is known for his political themes, landscapes and portraits of women, all suffused in surrealism.

Add to that the imminent arrival of two bronze statues by Paulin Paris and the bond between Venice and art is almost complete at Oro. The aptly named Paris hails from Paris, France, but lives in Los Angeles and is well known for his collaboration with architects, designers and collectors.

Until the bronzes arrive, diners at Oro will be able to enjoy two statues by Matteo Lo Greco, who lives and works in Venice. Lo Greco has won many accolades and takes his inspiration from Oriental culture, often travelling to China, where he has exhibited many of his works.



CHEF DAVIDE BISETTO

GOLDEN TOUCH

As executive chef Davide Bisetto takes the helm at Oro Restaurant, he promises to get back to his Venetian roots to give diners a culinary thrill.

Davide Bisetto can't wipe the grin off his face. It seems the new executive chef of Belmond Hotel Cipriani's Oro Restaurant has come home. Bisetto was born in Treviso, just a short hop across the water in Veneto, and he intends to celebrate that fact in his new role behind the range at one of the world's most iconic hotels. "This is a new adventure for me," he says.

Oro is the jewel in the crown for the Belmond Hotel Cipriani. Opened in April 2014 and designed by American restaurant design supremo, Adam D. Tihany, it is destined to become one of the world's top dining spots—especially with two-Michelin-starred Bisetto taking the helm.

Bisetto's interest in food started at an early age. "My family have always had a very positive relationship with food," he says. "My parents, aunts and uncles survived the war with very little food but in the good times that followed, the table was always laden with wonderful dishes using produce from my uncle's kitchen garden. I particularly remember my grandmother's rabbit recipe, cooked on her wood-burning stove. And every morning, clutching a cup of roasted barley coffee, my grandfather used to make me a *capicola* [cured meat] sandwich," adds Bisetto.

By the age of 14, Bisetto had started his culinary education at a cooking school, working for a local restaurant part-time. »

Clockwise from right: Davide Bisetto creates imaginative dishes, including marinated duck foie gras with Bronte pistachio sauce, artichokes and Burrata cheese, and a sensational squid ink and tortellini dusted with cocoa.





“The call came out of the blue—but how could I say no? This place is legendary”

- » After completing his studies, he moved to London, where he began a long relationship with the capital’s renowned Santini restaurant. Bisetto eventually made his way back to Italy for stints at the Italian outpost of Santini. He then notched up his first Michelin star in 2002 as executive chef at Il Carpaccio Restaurant at Le Royal Monceau hotel in Paris, going on to secure his second star five years later at Hotel Casadelmar on Corsica. Then the Belmond Hotel Cipriani came knocking at his door.

“The call came out of the blue—but how could I say no? This place is legendary. A dish known all over the world—carpaccio—was born here. And what about the Bellini cocktail? It was created right here too. What struck me most was how they continue to prepare it with fresh peaches only found at certain times of the year. The bar follows the seasons just like the restaurant does. I feel very lucky,” he says.

Venice is similarly lucky to have Bisetto. With starters such as red prawns and spider crab, pink grapefruit aspic, essence of citrus, Sant’Erasmus cucumber sherbet and Bloody Mary water (yes, all one dish), and mains including turbot braised in Prosecco in a traditional stone pot, he is wowing Venetians and visitors alike.

“My favourite ingredients? All of them! But best of all is playing with those that I am not so familiar with. They are like keys on a piano. When you begin to play, you start with a few keys, then a scale, finally you take command of the instrument. Curiosity in the kitchen always wins,” he says.

And while Japanese cuisine remains an inspiration for Bisetto, it is Venice that has stolen his heart. “From the outside, Venice looks a bit like Atlantis; it’s a world apart. It’s beautiful, it hasn’t changed and it has magnificent regional produce. That is why I accepted this challenge. I want to get under this unique city’s skin,” he says.



Clockwise from left: Bisetto creates a Jackson Pollock-style masterpiece directly on the table, and delights in dishes that are influenced by his love of contemporary art.

ENOTECA

LA VIA DELLA SETE

Next to Oro is Enoteca La Via Della Sete—meaning, literally, The Thirsty Way. This is a play on the words *sete* (thirst) and *seta* (silk) and a reference to the fact that, in the 13th century, Venice was an important trading post on the Silk Road to China.

With a jaw-dropping wine list boasting more than 1,200 bins, this gem of a wine bar is already attracting attention from wine-lovers the world over. But faced with such a huge choice, how do you decide what to drink? To make things a little easier, the wine list is divided by country and, when it gets to Italy, by region, from Valle d'Aosta in the north to Sicily in the south.

For those who like bubbles, the list is split by style, too: champagne gets its own section—littered with rare vintages and prestige cuvées, such as Pol Roger Sir Winston Churchill, Dom Pérignon Oenothèque series and Pommery Les Clos Pompadour—while the sparkling wines division is dominated by Italy, which has two premium production areas—Franciacorta and the Veneto.

Franciacorta is a well-kept secret in the heart of Italy's Lake District in the Lombardy region to the north. Like champagne, Franciacorta achieves its elegant effervescence from a secondary fermentation in the bottle—the “classical method”—and there are plenty of varieties to enjoy in Enoteca. The Veneto, meanwhile, goes from strength to strength, offering numerous microclimates, indigenous grapes and wine traditions and producing a range of wines from hearty reds, such as the flagship Amarone with its unique blend of grapes that are air-dried as part of the process, to fragrant sparklers from the nearby Prosecco region.

Other Tri-Veneto (Veneto, Friuli Venezia Giulia, Trentino) highlights include bottles from Mario Schiopetto, Jermann and Kante's benchmark Vitovska—even renegade Josko Gravner is included on the list, represented by his stunning amphora-aged Ribolla. Indeed, the Veneto is helping to drive Italy's global wine success. Kante and Josko Gravner are practitioners of biodynamics in viticulture, which is better for the environment; in Enoteca's wine list, each region contains a pioneer of this new winemaking style.

But, if you prefer something altogether grander, look no further than the “Great Wines & Unique Vintages” section to indulge your vinous fantasies. There are local legends, such as Masi, Dal Forno and Quintarelli, which produce a fabulous Amarone, and Piedmont superstars Angelo Gaja and Aldo Conterno, plus plenty of Tuscan heavyweights, among them wines from the Tenuta dell'Ornellaia region and Marchesi Antinori's fêted Tignanello.

When asked to pick his favourite wine on Enoteca's list, Oro's restaurant manager Carlo Tofani says: “It's what you drink with the right person, at the right time.” The right answer.

Right: Enoteca, where the wine list includes examples of celebrated Italian wines from Valle d'Aosta in the north to Sicily in the south.







Alamy



Getty

CARLO TOFANI

LEADING THE WAY

Oro Restaurant manager Carlo Tofani is heading up a strong, cohesive team trained to deliver the perfect fine dining service.

Behind every great restaurant, there is a great manager. Diners might excuse a mediocre meal, but they won't return to a restaurant with lacklustre service. Get both of them right and you have a winning formula—which the Belmond Hotel Cipriani has put firmly in place in its new Oro Restaurant.

Restaurant manager Carlo Tofani is a pivotal part of Oro's success. To shine in this role, an individual has to be a people person, as well as being highly organised. They must also have good business acumen and an innate sense of hospitality—all attributes that Tofani has in abundance.

"I love working with my staff—everybody has a part to play in this project," he says. "But it's the hardest bit of running a restaurant. When you do get a strong, cohesive team, as we have here at Oro, where each member is able to demonstrate their own qualities, then you get fantastic results."

Tofani has introduced several of his own special service touches at Oro, which have been embraced by his staff: napkins are folded in a special way and placed on each guest's lap; the butter is delivered on a vintage

butter basket and the coffee is served at the table in an original Italian "moka" pot.

And then there is the Japanese tea ceremony that can also be enjoyed at Oro. Tofani's wife is Japanese and, in the 12 years he has been married to her, he has become steeped in Eastern culture. He is inspired by Japanese hospitality, saying: "I wanted to highlight and respect this ancient tradition. It instils a great calm and awareness in whoever participates. It is a complex procedure, but I have spent six years working on a suitable way to deliver it and I am proud of the result. Historically, Venice has had a great connection to Eastern cultures through the trade routes so there's no better place than the Belmond Hotel Cipriani to practise it outside Japan."

What's the favourite part of his day? "Service," he replies. "As soon as we open the doors of the restaurant all my worries are left behind—it's magical. But my absolute favourite moment is the team briefing. It motivates my staff to give their best, while assuring them of my full support. The results are quite amazing and my heart beats all the faster for it."

Above from left: Carlo Tofani offers the art of the Japanese tea ceremony to Oro guests.





BRAGOZZO TOUR NIGHT WATCH

Enjoy a unique tour in a vintage wooden fishing boat to discover the silent streets and squares of Venice at night.

No other city in the world has enjoyed the level of praise that Venice has benefited from through the centuries. But the secret to really seeing and discovering its romance and beauty is to wander its narrow, winding streets and to see it from the water—most magically at night.

Belmond Hotel Cipriani is offering a unique, private tour of its atmospheric waterways in a *bragozzo*, the typical fishing boat of Venice. From 10 to 20 metres in length, these traditional painted boats were used for fishing both in the lagoon and in the open sea. Called *Mamolo*, the Cipriani's *bragozzo* was made by a local artisan. As it is just seven metres in length, it can easily sail through the Venetian canals and bring guests to the most secret and magical areas of the city, offering a very special after-supper night tour.

After enjoying a fabulous meal at Oro Restaurant, guests will depart in the *bragozzo* directly from the hotel at about 11pm for this magical hour-long trip. Floating alongside silent canalside streets and tucked-away quays, you will discover a different side to the normally bustling city underneath its hidden archways. Hollywood A-listers love this tour, as it preserves their anonymity.

The Grand Canal is usually the busiest spot of all, yet before midnight the *bragozzo* will silently sweep you up one of the world's greatest boulevards, as you nibble on *Buranelli* (typical biscuits from Burano island) and sip fine Italian dessert wine. You can marvel at the *palazzi*, which date back from the 12th to the 18th centuries, time seemingly standing still.

So if you have something special to celebrate with friends or want to enjoy a romantic evening with your partner, the Belmond Hotel Cipriani's unforgettable late-night tour is the perfect way to round off the night. See the concierge for more information.

Above left: enjoy the silent waterways of Venice at night in the Belmond Hotel Cipriani's *bragozzo* (right), while enjoying fine Italian dessert wine and traditional biscuits—a perfect romantic trip







Belmond Hotel Cipriani
Giudecca 10, 30133 Venice, Italy

Tel: +39 041 240 801
Reservations: 0845 0772 222
Email: ororestaurant.cip@belmond.com

belmond.com