

press release

Renowned Michelin Chef Brothers Enrico and Roberto Cerea helm newly launched *Fratelli – Trattoria and Pizzeria* at Resorts World Sentosa

Latest celebrity chef restaurant introduces cuisine from the Lombardy region in northern Italy that recalls the flavours and joy of Italian living

SINGAPORE, 15 June 2016 – Resorts World Sentosa (RWS) is proud to announce the opening of its new celebrity chef Italian restaurant, *Fratelli* – *Trattoria and Pizzeria*, helmed by renowned chef brothers Enrico and Roberto Cerea from the second generation, family-run three Michelin-starred *Da Vittorio* in Lombardy, Italy. *Fratelli*, which means 'brothers' in Italian, brings two exciting upscale Italian dining experiences into one location – a Pizzeria and a dinner-service-only Trattoria.

The Cerea brothers head the kitchen at *Da Vittorio*, one of Italy's finest restaurants since the 1960s. Originally located in the town centre of Bergamo in the outskirts of Milan close to the beautiful Italian lakes, *Da Vittorio* has over the years become an institution in itself. In the early days, the restaurant built its reputation for its selection of fresh fish dishes during a time when meat dominated restaurant menus. The first Michelin star was awarded to the restaurant in 1978, the second in 1996, and the highly sought-after third in 2010.

The brothers' three Michelin-starred establishment, presently located in a new villa at Brusaporto in the foothills of Val Cavallina, is well known for its concept of 'Lombard tradition and creative genius' and using raw ingredients of the highest quality. The eldest son of the family, Enrico spent all his free time, as a young boy, in the kitchen of *Da Vittorio*. He then decided to study several foreign languages and went on to perfect his craft at some of the finest restaurants around the world from Germany, France, Spain to New York. Younger brother Roberto works alongside Enrico. With the same passion for good food, Roberto has trained in top culinary schools including Richemont School of Bakery and Confectionary in Switzerland and Lenôtre in Paris.

"Our parents Vittorio and Bruna instilled in us the true love for gastronomy, the importance of hard work and the desire to do our profession well. I was born with the love for cuisine and hospitality. This is our first time in Singapore, and we are excited to collaborate with RWS to present a menu that recalls the flavours, happiness and the joy of Italian living," said Chef Enrico.

The menu at *Fratelli Trattoria* is based on the cuisine of Lombardy, a mecca for seafood lovers, given a modern spin. This dinner-service-only restaurant with an open kitchen concept invites diners to view our chefs at work while they tuck into signature dishes like *Raviolone di ricotta e spinaci, tuorlo d'uovo e tartufo nero*. One of Chef Enrico's proudest culinary innovations, this dish features homemade Raviolo filled with spinach and ricotta cheese, topped with a free range egg yolk, emmental cheese and black truffle shavings.

Adjoining *Fratelli Trattoria*, the cosy ambience of *Fratelli Pizzeria* is the perfect place to savour gourmet pizzas, pastas, antipasti and desserts created by the talented Cerea brothers with artisanal

ingredients. The menu includes handmade pizzas baked in a wood-fired oven, like the *Baccalà Pizza* topped with tomato sauce, mozzarella cheese, potato mousse, cured cod fish Baccalà and basil pesto sauce; and Bianca Pizza with Puglia's Soft Burrata from the "Artigiana" Cheese Factory and 20 months aged Parma Ham from "Pio Tosini". Other must tries include Gnocchetti di patate alla Piemontese, a dish of handmade potato "Gnocchetti" served in a garlic scented butter emulsion, 20 months aged Italian Parmigiano Reggiano DOP cheese espuma and vine tomato sauce.

Located conveniently at Festive Walk, right outside Hotel Michael, *Fratelli – Trattoria and Pizzeria* accommodates 164 diners and features a collection of premium Italian wines, perfect to complement the dining experience.

Fratelli Pizzeria is open for breakfast from 7.30am to 10.30am and lunch from 12.00pm to 2.30pm. It is open for pizzas from 2.30pm to 6pm on Saturdays, Sundays and Public Holidays. Dinner service is from 6.00pm to 10.30pm. Fratelli Trattoria is open for dinner from 6.00pm to 10.30pm. Both Fratelli Trattoria and Fratelli Pizzeria are closed on Tuesdays.

For reservations and enquiries, please call +65 6577 6688 or email fratelli@RWSentosa.com.

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ABOUT RESORTS WORLD SENTOSA

Resorts World Sentosa (RWS), Asia's ultimate destination resort, is located on Singapore's resort island of Spanning 49 hectares, RWS is home to key attractions including the region's first-and-only Universal Studios theme park, S.E.A. Aquarium (one of the world's largest aquariums), Adventure Cove Waterpark and Dolphin Island. Other attractions include a Maritime Experiential Museum, an award-winning destination spa, a casino, six unique hotels, the Resorts World Convention Centre, celebrity chef restaurants, and specialty retail outlets. The resort also offers world-class entertainment, from original resident productions to concerts and public shows such as the Crane Dance and the Lake of Dreams. RWS has been named "Best Integrated Resort" since 2011 for five consecutive years at the TTG Travel Awards which recognises the best of Asia-Pacific's travel industry.

RWS is wholly owned by Genting Singapore, a company of the Genting Group. For more information, please visit www.rwsentosa.com.



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Note to Editors

- 1. Please use the following photo captions for visuals.
- 2. High resolution photos can be downloaded from link: https://app.box.com/v/Fratelli
- 3. All photos are to be attributed to: Resorts World Sentosa



Renowned Michelin chef brothers, Enrico and Roberto Cerea helm Resorts World Sentosa's latest celebrity chef restaurant, *Fratelli – Trattoria and Pizzeria*, bringing cuisine from the Lombardy region in northern Italy to Singapore.



At *Fratelli Trattoria*, diners will get to savour culinary innovations such as *Raviolone di ricotta e spinaci*, tuorlo d'uovo e tartufo nero, a homemade raviolo filled with spinach and ricotta cheese topped with egg yolk, emmental cheese and black truffle shavings.



Signature dishes at *Fratelli Trattoria* include the *Filetto di manzo servito con scaloppa di fegato grasso alla "Rossini"*, a pan seared Angus beef tenderloin topped with foie gras.



Over at *Fratelli Pizzeria*, signature pizzas include the *Pizza Baccalà*, topped with mozzarella cheese, potato mousse and cod fish Baccalà.



Another gourmet pizza available at *Fratelli Pizzeria* is the *Pizza Bianca*, topped with Puglia's soft burrata from the "Artigiana" cheese factory and aged Parma ham "Pio Tosini".

