

media alert

Fratelli Unveils New Menu Founded on Decades-old Family Heritage of Crafting Italian Michelin-starred Cuisine

Acclaimed chef Roberto Cerea from Three Michelin-starred Da Vittorio restaurant in Italy will be in Singapore from 26 to 30 June 2017 to launch Fratelli's new menu of contemporary Italian classics



Exceptional creations on Fratelli's new menu are (from left to right) *Homemade Ravioli filled with Ricotta and Smoked Scamorza Cheese Caprese style; Homemade Square Spaghetti Pasta "Chitarra" served with Braised Beef Short Ribs Ragout and Black Truffle Shavings; and Pizza Oro Nero.*

SINGAPORE, 16 June 2017 – Italian Celebrity Chef Roberto Cerea arrives in Singapore this June to unveil a brand new menu at Fratelli, a contemporary Italian celebrity chef restaurant at Resorts World Sentosa (RWS). Together with Fratelli's Chef de Cuisine Davide Bizzarri, the new menu is composed of a handpicked selection of new and signature creations from Chef Roberto's Three Michelin-starred second-generation family-run restaurant 'Da Vittorio' in Lombardy.

Built on a legacy started by his father, Vittorio Cerea, the family's name has become a mark of excellence in Italy. Today, Da Vittorio boasts almost four decades of Michelin-starred heritage, combining treasured family recipes with the creativity and latest techniques introduced by the second generation.

Celebrated for its culinary style of 'Lombard tradition and creative genius', Da Vittorio was first honoured with One Michelin star in 1978 and Two Michelin stars in 1996 with Roberto Cerea's parents at the helm. Inheriting the passion for culinary excellence, Roberto and his brother, Enrico, trained at a number of top culinary schools as well as with the top names in Europe and America, including the legendary restaurateur Sirio Maccioni in New York, Heinz Winkler (the first Italian chef to receive Three Michelin stars) in Munich, and Ferran Adria at elBulli in Catalonia.

The Cerea brothers returned to their family restaurant afterwards with new ideas and techniques, and in 2010, Da Vittorio was awarded the highly sought-after Three Michelin stars – an accolade that it has maintained to date. In fact, **in the Michelin Guide Italy 2017, Da Vittorio is one of just eight**

restaurants in the entire country to receive Three Michelin stars. The Guide had the highest praise for the establishment: “Our highest award is given for the superlative cooking of chefs at the peak of their profession. The ingredients are exemplary, the cooking is elevated to an art form and their dishes are often destined to become classics.”

Fratelli at RWS brings the extraordinary star quality and revered Italian gastronomy of Da Vittorio to our shores, embodying the dedication of two generations of Cerea chefs in creating the most authentic and sophisticated Italian flavours.

Since 2016, the esteemed cuisine of Da Vittorio is available for the first time in Singapore at Fratelli. The new menu offers a contemporary take on Italian classics with creative flair and are orchestrated using the finest and freshest ingredients imported from Italy as well as other parts of Europe – including burrata cheese from Puglia, Ciliegino tomatoes from Sicily, bottarga from Sardinia, fresh seasonal truffles from Umbria and Abruzzo, 20 months cured prosciutto di Parma from “Pio Tosini”, a family-run artisanal producer of Parma ham since 1905 and considered the best in Italy, as well as top quality seafood like Mazara del Vallo red prawns, white clams and mussels from Sicily.

From this June, Fratelli’s menu offers a new unique selection of handmade fresh pastas passed down from the Cerea brothers’ father that cannot be easily found in other Italian restaurants in Singapore. The **Homemade Square Spaghetti Pasta “Chitarra” served with Braised Beef Short Ribs Ragout and Black Truffle Shavings** is made with a special ‘guitar’ pasta-making tool that gives it a square shape and additional texture. Another signature is the tasty **Paccheri alla Vittorio**, a twist to the classic pasta al pomodoro made with an heirloom recipe by the Cerea brothers’ father using a thicker tube pasta, different varieties of Italian tomatoes and the perfect techniques. The **Homemade Ravioli filled with Ricotta and Smoked Scamorza Cheese Caprese style** which features large raviolis with silky pasta is a special treat that puts a chef’s skills to the test. With the restaurant’s open kitchen situated near the dining tables, guests will be able to witness the visual spectacle of Fratelli’s chefs making pasta by hand.

Beef lovers can also now savour one of Da Vittorio’s most famous dishes, the **Milanese Veal Cutlet** which only uses top quality meat that is naturally tender and lean. To achieve the most exquisite flavours and texture, the Cerea brothers only select a specific cut from the ribs before it is tenderized, breaded with a mix of breadcrumbs and breadsticks, and shallow fried in clarified butter with precision. Lastly, the crispy and juicy cutlet with an irresistible buttery aroma is served on the bone with baked tomatoes, potatoes and lemons. This special dish, offered as a seasonal item on the menu, is a reflection of the Cerea brothers’ dedication in perfecting a classic Italian recipe.

As Da Vittorio built its reputation on its excellent seafood dishes since it opened its doors in the 1960s, the menu’s selection of handcrafted gourmet pizzas includes the outstanding seafood **Pizza Oro Nero**. With a base of squid ink tomato sauce, it is topped with scamorza cheese, cured cod fish ‘Baccalà’, white clams, Sicilian mussels, trout roe, plus a dusting of decadent gold powder before being baked to a perfect crisp in the restaurant’s wood-fired oven. Not to be missed is **Rossella’s strawberry planet**, a new dessert creation by the Cerea brothers’ sister Rossella. A beautifully dramatic dessert, it comprises a meringue sphere that is smashed when served to reveal exquisite strawberries textures.

During Christmas, Fratelli's culinary team will continue to present Da Vittorio's Italian traditions here by offering Da Vittorio's signature **Panettone**, an Italian festive sweet bread loaf, using their family recipe that has been passed down for generations.

Fratelli is located on Level 2 of Hotel Michael in RWS. Its opening hours are from 12.00pm to 2.30pm for lunch, and 6.00pm to 10.30pm for dinner. The restaurant is closed on Tuesdays except public holidays. For reservations, please call (65) 6577 6555 or email Fratelli@RWSentosa.com.

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ABOUT RESORTS WORLD SENTOSA

Resorts World Sentosa (RWS), Asia's premium lifestyle destination resort, is located on Singapore's resort island of Sentosa. Spanning 49 hectares, RWS is home to four world-class attractions including Universal Studios Singapore, S.E.A. Aquarium, Dolphin Island and Adventure Cove Waterpark. Other attractions include the Asian flagship of a world-renowned destination spa, a casino, six unique hotels and the Resorts World Convention Centre. With the most number of Michelin stars in one destination, RWS offers award-winning dining experiences at renowned celebrity chef restaurants, establishing itself as a key player in Singapore's vibrant and diverse dining scene. The integrated 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 six 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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EDITORS' NOTE

1. High resolution photos can be downloaded from link: <https://app.box.com/v/FratelliNewMenu2017>
2. All photos are to be attributed to: *Resorts World Sentosa*
3. Fratelli's hashtag: #rwsfratelli

