

press release

RWS Celebrates Finest Summer Flavours of Italy at Fratelli Trattoria and Pizzeria

Meet Italian celebrity chef Roberto Cerea as he presents dishes inspired by the rich heritage of Three-Michelin-Starred Da Vittorio



Celebrate the finest Summer Flavours of Italy at Fratelli Trattoria and Pizzeria with new dishes that include (left to right) **Gazpacho di Pomodori e Pesche**, **Gamberi Croccanti** (Crispy Mazara del Vallo red prawn, vine tomato and peach gazpacho); **Risotto, Fiori di Zucca e Ricotta di Bufala** (Classic Carnaroli risotto with zucchini cream, buffalo ricotta stuffed squash blossom and "Vincotto" dressing); and **Risotto, Gamberi Rossi e Capperi di Lipari** (Classic Carnaroli risotto in tomato bisque, Mazara del Vallo red prawn and Lipari Island capers)

SINGAPORE, 03 July 2019 – This July, Resorts World Sentosa (RWS, 圣淘沙名胜世界) welcomes Italian celebrity chef brothers Enrico and Roberto Cerea as they return to Fratelli Trattoria and Pizzeria in celebration of the restaurant's 3rd anniversary. Helming the restaurant since 2016 with Resident Chef Davide Bizzarri, Chefs Enrico and Roberto – also known as the Cerea Brothers – will bring with them a refreshed menu of modern interpretations of heritage recipes from their famed Three-Michelin-Starred restaurant Da Vittorio in Lombardy, Italy.

An institution synonymous with Lombardy in Italy, Da Vittorio boasts a culinary heritage of over 40 years, building a fine reputation with a menu centred on fresh fish at a time when meat dominated restaurant menus. Today, the Cerea Brothers manage the second-generation, family-run restaurant which is one of just 10 Three-Michelin-Starred establishments in the Michelin Guide Italy 2019.

The new menu of Fratelli Trattoria and Pizzeria features in-season ingredients and traditional recipes given a sophisticated contemporary twist. At Fratelli Trattoria, start off with appetizers **Stracciatella di Burrata e Carote**, a refreshingly chilled carrot soup served with sweet and sour baby vegetables, rice puffs and stracciatella cheese from the Apulia region of Southern Italy; and **Gazpacho di Pomodori e Pesche, Gamberi Croccanti**, a summery dish prepared with the freshest Mazara red prawns sustainably sourced from the waters around Mazara del Vallo, vine tomatoes, peach gazpacho, heirloom carrots and herb mayonnaise.

Other tantalising signatures not to be missed include **Risotto, Gamberi Rossi e Capperi di Lipari** that features classic tomato bisque-based Carnaroli risotto served with sweet red Mazara prawns and intensely earthy capers from the volcanic island of Lipari off the northern coast of Sicily. This season's proteins are **Agnello all Erbe, Pastinaca e il suo Ragù**, a sweet succulent Welsh lamb rack with a crust of aromatic herbs like Italian parsley, rosemary, sage and thyme, served with a rich parsnip velouté and **Punta de Petto al Porto, soffice di Patate e Fagiolini Verdi**, beef short ribs slow

braised for 48 hours in port wine and served with ratte potato puree and buttered green beans. End the meal with elegant desserts such as Cerea-family-style **Tiramisu Moderno** or **Midori**, a rich avocado cream served with icy lemon jelly, dehydrated coconut sponge, crunchy macadamia nuts and yogurt sherbet.

Over at the more relaxed Fratelli Pizzeria, newly-introduced creations include **Ravioli di Verza e Polenta**, handmade ravioli stuffed with pork and Savoy cabbage and served with creamy polenta espuma. Get hearty with freshly-baked artisanal pizzas such as **Tonnata**, with toppings of Roasted Dutch Veal and tuna sauce with capers and Spanish anchovies, a twist to the quintessential Piedmontese **Vitello tonnato** antipasto; and **Gricia**, a classic cheese and ham pizza elevated with artisanal Guanciale Ham and Parmigiano Reggiano cheese espuma and Sarawak black peppercorns.

Fratelli Trattoria is open for dinner from 6:00pm to 10:00pm and Fratelli Pizzeria, is open for lunch from 12:00pm to 2:30pm, and dinner from 6:00pm to 10:00pm. Both restaurants are closed on Tuesdays except public holidays and is located at the lobby of Hotel Michael at RWS. 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 world-class attractions including Universal Studios Singapore, S.E.A. Aquarium, the Maritime Experiential Museum, Dolphin Island and Adventure Cove Waterpark. Complementing the adventure and adrenaline of its theme parks and attractions are six unique luxury hotels, the world-class Resorts World Convention Centre, a casino and the Asian flagship of a world-renowned destination spa. RWS offers award-winning dining experiences and exciting cuisine from around the world across its many renowned celebrity chef restaurants, establishing itself as a key player in Singapore's vibrant and diverse dining scene and a leading gourmet destination in Asia for epicureans. The integrated resort also offers world-class entertainment, from original resident productions to concerts and public shows such as Crane Dance and Lake of Dreams. RWS has been named "Best Integrated Resort" since 2011 for eight 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' NOTES

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Fratelli Trattoria



Gaspacho di Pomodori e Pesche, Gamberi Croccanti
Crispy Mazara del Vallo red prawn, vine tomatoes and peach gazpacho, heirloom carrots and herb mayonnaise.



Risotto, Gamberi Rossi e Capperi di Lipari
Classic carnaroli risotto in tomato bisque served with fresh Mazara del Vallo red prawn and capers from the volcanic island of Lipari.



Risotto, Fiori di Zucca e Ricotta di Bufala
Classic carnaroli risotto with zucchini cream, buffalo ricotta stuffed squash blossom and "Vincotto" dressing.

Fratelli Pizzeria



Pizza Romana

Mozzarella, roasted pork belly “Porchetta”, smoked Scamorza cheese, vine cherry tomatoes and roasted potatoes.



Pizza Gricia

Mozzarella, Guanciale ham, Sarawakian black peppercorns and Parmigiano Reggiano cheese espuma.

