

# SPLENDIDO MARE

A BELMOND HOTEL  
PORTOFINO

## NEW RESTAURANT DAV MARE TO OPEN AT SPLENDIDO MARE, A BELMOND HOTEL, PORTOFINO

### Belmond Announces Exclusive Partnership With Da Vittorio Group



**3 March 2021 - Belmond** announces the opening of a new restaurant, **DaV Mare** at **Splendido Mare**, a **Belmond Hotel**, **Portofino**. The exclusive partnership with Da Vittorio Group, brings a new level of gastronomic excellence to the Ligurian coast, combining Belmond's legendary art of hospitality with the Cerea family's internationally renowned culinary expertise.

'The Mare' re-opens on 16th April 2021 following a complete renovation and restaurant DaV Mare, with its open-air terrace, is set to become the beating heart of the Piazzetta di Portofino.

"We are thrilled to be partnering with Da Vittorio Group for the opening of DaV Mare. When we looked for a partner who could interpret the relaxed yet sophisticated atmosphere within Splendido Mare and offer an elevated casual dining experience with creativity and vision – the Cerea Family, with their unrivalled reputation, was the perfect match. Together we want to make DaV Mare the most desirable place to meet and gather with friends and family and share in the extraordinary dishes created by the talented team.' Comments Robert Koren, SVP EMEA, Belmond.

## **TASTE OF THE MARE**

DaV Mare is founded in the quest for the best seasonal and locally sourced ingredients; fish and seafood, fresh from the Portofino bay, will be the main feature of the menu, alongside traditional flavors of the region such as 'cappon', served with a creative reinterpretation. Internationally renowned signature dishes from Da Vittorio's restaurants such as 'Paccheri alla Vittorio', a pasta dish made with a delicious tomato sauce, finished at the table in front of the guests, will feature on the menu alongside novel creations including a Risotto with Pesto and Santa Margherita Ligure shrimps.

Commenting on the news, Cerea family said: "When we opened our first restaurant, Da Vittorio in Bergamo 55 years ago, we brought seafood to Lombardy and now, over 50 years later, we are bringing our culinary knowledge back to the seafront for the first time and fulfilling a family dream.

Like Belmond, we are passionate about heightening simplicity and finding contemporary ways to reinterpret tradition and we are looking forward to a rewarding and inspiring partnership."

DaV Mare will be open for breakfast, lunch and dinner as well as morning coffees and evening 'Aperitivos', as the sun goes down over the iconic harbour and the bustling crowds gather for in the Piazzetta. The restaurant will also provide 24-hour room service for the 14 rooms and suites of Splendido Mare, providing the option to enjoy casual fine-dining from a private terrace and the mesmerizing views over the harbour.

## **FAMILY LEGACY**

The first Da Vittorio restaurant opened in 1966 by Vittorio Cerea in Bergamo and was awarded 3 Michelin stars in 2010, it is now a family business now run by Vittorio's wife, Bruna, and their children: sons Enrico, Roberto and Francesco and daughters Rossella and Barbara. The Da Vittorio Group includes 2 Michelin starred restaurants - in Shanghai and St. Moritz - as well as a 10-room guest house in Brusaporto and historic properties in Bergamo Alta, Northern Italy. Da Vittorio's vision for traditional Lombardy cuisine and creative genius ensures great Italian culinary continues to evolve through the family's commitment today.

## **CHEF'S AT THE HELM**

Executive Chefs, Enrico and Roberto Cerea and Paolo Rota, combine their culinary expertise and creativity with Roberto Villa, Executive Chef at Splendido Mare's local knowledge and skills. Together they will seek out the best ingredients, using simple cooking techniques to elevate the flavors, with an emphasis on slow food principles, a movement that originated in Italy.

Enrico 'Chicco' Cerea developed an early interest in worldwide cuisine, taking

every opportunity to study international culinary secrets. His extensive travels have shaped him into the careful connoisseur of the world's finest ingredients which he masters using the skills and recipes passed from father to son. Roberto 'Bobo' Cerea, shares the family obsession for good food and having completed many international apprenticeships, his refined technique is to be discovered in mouth-watering and tempting recipes inspired by the highest traditions of Mediterranean cuisine. Paolo Rota, joined Da Vittorio family back in 1990, when he was just 24. Passionate and curious, he was soon noticed by Vittorio Cerea who sent Paolo abroad to train under international culinary legends, such as Lasarte, in the Basque Country, run by multi-starred chef Martin Berasategui and in England with Michel Roux,. Together with his brothers-in-law Chicco and Bobo, they are the creative mind of Da Vittorio.

Executive Chef, Roberto Villa has worked at Splendido Mare for 20 years, a true character of Portofino. Over the past two decades, he has developed in-depth knowledge of local cuisine and relationships with fishermen and suppliers to source the freshest and best ingredients for his kitchen.

### **LET'S MEET AT THE MARE**

The interior design of DaV Mare by Festen Architecture reflects the relaxed sophistication of the overall theme of the charming 14 room guest house, Splendido Mare. Detailed references to the humble beginnings of the fishing harbour are blended with the iconic glamour of the 1950s, designed to make guests feel at ease but to also feel the historical spirit of the hotel. Benefiting from the prime location in the centre the piazzetta, DaV Mare's indoor and outdoor restaurant will offer impeccable service and an inviting place to take time to enjoy beautiful cuisine, whilst being surrounded by the natural beauty of Portofino, enriched by the spirit of La Dolce Vita.

ENDS

### **Notes to editors**

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### **About Belmond**

Belmond has been a pioneer of luxury travel for over 45 years, building a passion for authentic escapes into a portfolio of one-of-a-kind experiences in some of the world's most inspiring destinations.

Since the acquisition of the iconic Hotel Cipriani in Venice in 1976, Belmond has continued to perpetuate the legendary art of travel, taking discerning global travellers on breathtaking journeys. Its portfolio extends across 24 countries with 46 remarkable properties that include the illustrious Venice Simplon-Orient-Express train, remote beach retreats like Cap Juluca in Anguilla, Italian hideaways such as Splendido in Portofino, or unrivalled gateways to world natural wonders such as Hotel das Cataratas inside Brazil's Iguazu National Park. From trains to river barges, safari lodges to hotels, each unique property offers an incomparable experience with its own story to tell. The essence of the Belmond brand is built upon its heritage, craftsmanship and genuine, authentic service. Belmond sees its role as custodians of timeless heritage, dedicated to preserving its assets through sensitive ongoing restoration plans. Belmond is part of the world's leading luxury group LVMH Moët Hennessy Louis Vuitton. [Belmond.com](https://www.belmond.com)

### **About Da Vittorio Group**

Da Vittorio is the story of the talent of Cerea family, that has been tracing for 55 years a unique "style" in catering and hospitality all over the world. Born in 1966, with the opening of the first ever restaurant in Bergamo by Vittorio Cerea and his wife Bruna, today Da Vittorio Group covers different areas, all sharing the same aim: to offer its customers an experience of excellence. Together with the historic restaurant - today immersed in the greenery of the Cantalupa hill in Brusaporto (awarded 3 Michelin stars since 2010) - we find Da Vittorio St. Moritz (2 Michelin stars from 2020) and Da Vittorio Shanghai (2 Michelin stars from 2020); regarding the hospitality outlet, the Dimora, also in Brusaporto, with its 10 charming rooms is part of the Relais & Châteaux circuit; the Pasticceria Cavour, a small jewel renovated in Bergamo Alta and listed as Historic Place in Italy, to which the Locanda Cavour is added from 2020; a pret-a-porter outdoor catering service considered among the best in the world; food consultancy for prestigious realities such as Terrazza Gallia in Milan and Allianz Stadium in Turin; last but not least, the opening of DaV Cantalupa, the pop up restaurant with a more informal and playful cooking formula, now followed by DaV Mare at the Splendido Mare in Portofino. Father Vittorio's vision is today carried on by his five children together with Mrs. Bruna: Enrico, known as Chicco, and Roberto (Bobo), are both executive chefs. Francesco is in charge of the external services and events. Rossella is general and product & innovation manager. Barbara is responsible for the charity activities. Mamma Bruna continues to supervise the work of her children, but also of the wives, husbands and grandchildren who help in the kitchen, in the dining room and in the pastry shop. The secret of the Da Vittorio restaurants lies in the ability to enrich the concept of "Lombard tradition and creative genius", combining the great Italian culinary tradition with the evolution of modernity.