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## BELMOND AND APARTAMENTO LAUNCH *CAMPANIA: RECIPES & WANDERINGS* *ACROSS ITALY'S POLYCHROMATIC COAST*

**UNDER EMBARGO TILL 8 APRIL MARCH 2025**– Apartamento and Belmond are proud to present *Campania: Recipes & Wanderings Across Italy's Polychromatic Coast*. The third volume in the Recipes & Wanderings series, after Liguria and Penang, celebrates the joys of meandering through culinary communities around the world with artistic perspectives from talented photographers and writers.

*Campania: Recipes & Wanderings Across Italy's Polychromatic Coast* features original and wildly vibrant photography by **Lea Colombo**, offering readers a never-seen-before kaleidoscopic perspective on the region with the use of technicolour imagery.

The cookbook presents 21 classic dishes, including many taken from the kitchens of **Caruso, A Belmond Hotel**, previously an 11th-century palace perched on the highest peak of the Amalfi Coast. Alongside three guest recipes by **Nina Clemente** known for her vibrant Southern Italian-inspired cuisine, Italo-Venezuelan chef **Bernardo Costantino**, and **Salvatore Giuliano**, the third generation managing the historic Neapolitan restaurant, Mimi alla Ferrovia, established by his grandfather in 1943.

Essays by writers **Elisa Carassai**, **Claudia Durastanti**, and **Margo Schachter** feature across the cookbook, providing Italian perspectives on the region's literary echoes, its beauty as seen through a local sensibility, and its history told through its ingredients. Adding to these insights, four location stories highlight the region's star staples—ancient olive groves,

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artisanal pasta, handcrafted mozzarella—all of which make their way to Caruso's kitchen and pizza oven, balanced by the sharp tang of lemon and the richness of the sea. The journey through Campania ends on a postcard afterword by chef, journalist and author of 21 best-selling cookbooks **Darina Allen**.

Campania follows the narrative of the land, and the dreamscape of the polychromatic coastline dotted with fishing villages and lively ports where the chaos of Naples quiets. It's a region of Italy completely intertwined with its most famous ingredients: Amalfi lemons, rich cheeses, such as mozzarella and pecorino, ripe red tomatoes, and, of course, olives. This third instalment is where innovation transforms traditions into an art form.

Disembarking at Caruso in Ravello, **Executive Chef and Naples-native Armando Aristarco** presents the classics of the coastline, including **Caruso Pizza, Caprese salad, spaghetti with lemons and capers**, and the **Caruso gimlet**. The pizza oven is built within a medieval ruin at the heart of the hotel by the iconic pool, where the fire is continuously fuelled throughout the day.

Readers can recreate these quintessential recipes, capturing the region of Campania in their own homes whilst learning about the intricacies of ingredients through local suppliers. From **family-run pasta factories** to **mozzarella makers** who work amidst fields near Greek ruins to **olive oil producers** hidden high up in the hills of Cilento, these specialists make the cuisine possible by honouring artisanal practices. Aristarco explains the **Importance of provenance** throughout his dishes: *"authentic flavours are the result of tradition and passion as well as respect for the territory"*.

Continuing Belmond's commitment to championing new perspectives in travel photography, **Lea Colombo** is a self-taught artist from Cape Town, South Africa. Recognised for her bold and saturated style, Lea examines the values between colour, light, energy, and form by guiding the viewer to see beyond.

Campania: Recipes & Wanderings Across Italy's Polychromatic Coast, published by Apartamento and Belmond, will be available worldwide through Apartamento's website and extensive distribution network from Tuesday 8 April 2025. This instalment joins the growing family of cookbooks, also featuring Liguria and Penang, [here](#).

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Images Of Campania Recipes & Wanderings Around Italy's Polychromatic Coast: [Here](#)

Discover Caruso, A Belmond Hotel, Amalfi Coast: [Here](#)

Discover Belmond's Recipes & Wanderings Cookbook Series With Apartamento: [Here](#)

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#### ABOUT BELMOND

Belmond was born from a passion for connecting discerning travellers with the world's most remarkable properties, locations and journeys. From hotels and trains to river cruises and safari lodges, Belmond's Slow Luxury invites guests to discover a new pace of travel as they savour time, engage with local culture, and connect with nature and people around them through incomparable experiences and unforgettable stories. With a legacy spanning over 45 years, since the acquisition of Hotel Cipriani in Venice in 1976, Belmond has grown into a global collection of 44 properties spread across 25 countries and territories. Exceptional destinations connected by legendary journeys are the very soul of Belmond, where the path that brings you to a place is as important as the destination itself. A pioneer of slow travel, Belmond has been operating the Venice Simplon-Orient-Express since 1982. Belmond later expanded to include pristine beach resorts, such as Maroma on the Riviera Maya, historic hideaways such as Villa San Michele in the Florentine foothills, urbane icons, such as Copacabana Palace in Rio de Janeiro, and gateways to UNESCO world heritage sites, such as Hotel das Cataratas in Brazil's Iguassu National Park. As proud custodians of storied properties, Belmond is committed to building on the past to create a new legacy: the heritage of the future. Working with communities and local talents, together with the world's most respected chefs, designers and artists, Belmond continues its purpose of perpetuating the legendary art of travel. Since 2019, Belmond has been part of the world's leading luxury group, LVMH (Moët Hennessy Louis Vuitton).

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#### ABOUT APARTAMENTO

When Apartamento launched in 2008 with its namesake magazine, it quickly became an indispensable resource for individuals passionate about the way they live, offering honest, inspiring interiors alongside essays and fiction meditating on place, home, and interior lives. Past features include Etel Adnan, Telfar Clemens, and Solange Knowles, with writing by Ai Weiwei, Paul Preciado, Claudia Roden, Otessa Moshfegh, and more. Apartamento's publishing branch began in 2015 as a natural extension of the stories and ideas that have grown out of the magazine. In addition to its monographs such as Nicola L.: Life and Art and Larry Stanton: Think of Me When It Thunders, photo books like Coco Capitán's take on Casa Dalí, The Italian Interiors of Elsa Peretti photographed by Estelle Hanania, and Dominique Nabokov's Living Rooms series, its catalogue also includes an often sold out annual Apartamento Cookbook and wildly popular standalone cookbooks like Frederik Bille Brahe's All the Stuff We Cooked and his most recent Atelier September: A place for daytime cooking. From an architecture series to colouring books and even a graphic novel, Apartamento books are singular works which each receive a unique publication process.

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