



Hotel d'Inghilterra - Starhotels Collezione unveils the renovated Restaurant Cafè Romano

*Executive Chef Andrea Sangiuliano will lead the new culinary offering,
celebrating Italian and Roman cuisine with a contemporary twist*

Rome, October 16 2024 – The Hotel d'Inghilterra has just reopened its doors after a comprehensive renovation that has transformed also its iconic restaurant, **Cafè Romano**.

The newly designed interior features an additional indoor room, seamlessly connecting to the lobby and creating a warm, inviting ambience reminiscent of a true Italian *salotto*. Guests can also enjoy a charming outdoor seating area on Via Borgognona, the pedestrian street lined with elegant boutiques, offering the perfect setting for al fresco dining. With its **all-day dining menu**, Cafè Romano will satisfy the most discerning guests' cravings, whether they are looking for a light breakfast, a leisurely lunch, or a romantic dinner.

With this reopening, Cafè Romano introduces an exciting new food concept inspired by the rich tradition of Roman cuisine and Italian classics. Rooted in the principles of seasonality, fresh local produce, and artisanal craftsmanship, this dining experience created by the **new Executive Chef, Andrea Sangiuliano**, promises to offer guests a warm and refined atmosphere, where every meal reflects the comforting essence of a home, with a true taste of Italy.

Raised in Rome, Chef Sangiuliano has grown up in the heart of Italian cuisine, honing his skills and learning the craft first-hand in his family's restaurant, since then he had an impressive career working at high-end establishments and prestigious hotels across Europe, including Hotel de Russie in Rome, along with renowned Chef Fulvio Pierangelini, and the Hotel Beau Rivage in Lausanne.

Chef Sangiuliano's culinary philosophy, deeply rooted in seasonality and sustainability, is perfectly aligned with Starhotels' gastronomic vision. His unwavering commitment to using fresh locally sourced ingredients drives his relentless pursuit of exceptional, small-to-medium-sized high-quality producers across Italy. From bustling local markets to the vibrant fish auctions of coastal Anzio near Rome, he leaves no stone unturned in his quest for the finest ingredients. Even when traveling, Chef Sangiuliano remains dedicated to exploring and collaborating with artisanal producers far and wide.

"It is a privilege for me to join the Hotel d'Inghilterra at this exciting time of rebirth, as we embark on this new chapter. My vision for Cafè Romano is to offer a culinary experience that celebrates the deep roots of Roman and Italian cuisine, with a touch of creativity inspired by the hotel's international tradition." Comments **Executive Chef Andrea Sangiuliano** *"Each dish is designed to tell a story, creating an authentic connection to the local area and offering our guests an experience that makes them feel as comfortable as at home. This is just the beginning of a journey, and we are only at the appetizer stage!"*



At the heart of Cafè Romano's new offering lies a **deep respect for the culinary traditions of Lazio**, the Italian region where Rome is located. The Chef and his team have meticulously selected local producers to ensure the use of organic ingredients that embody the rich flavours and heritage of Rome and its environs. From the sun-soaked plains to the fertile hills, Lazio is showcased in the ingredients of many plates, together with some recipes of classic Italian tradition.

Each dish is a celebration of Italian heritage, reimagined with a contemporary flair. Among these, *Crispy Zucchini Flower with "Cacio e Pepe" Filling* (€17) is a reimagined Roman classic, which highlights the simplicity and depth of flavour that defines the city's cuisine. The zucchini flower is delicately stuffed with a creamy *cacio e pepe* filling, achieving a perfect balance between crunch and creaminess. This dish is a true representation of Roman culinary heritage, showcasing the elegance of minimalism in Italian cooking.

Another standout dish is *Spaghettoni with Mantis Shrimp, Terracina Lemon Zest, and Garlic-Chili Infused Oil* (€24). A sophisticated take on traditional pasta, featuring thick strands of hand-made *spaghettoni* that are perfectly cooked to capture the delicate flavours of the sea. The sweetness of mantis shrimp is elevated by the bright acidity of Terracina lemon zest, while the garlic-chili infused oil adds a subtle heat that brings the dish together in a harmonious blend of tastes.

For those with a sweet tooth, a must try is *Maritozzo Roma-Palermo with Custard Gelato, Coffee Granita, and Whipped Cream* (€12), a dessert inspired by the Chef's memories of a Sicilian voyage. A delightful fusion of Roman and Sicilian traditions, this dessert reinvents the *maritozzo* – a classic Roman sweet bread roll, typically filled with cream – with a unique twist with creamy custard gelato. The addition of coffee granita, a Sicilian specialty, adds a refreshing contrast, while the whipped cream provides a light, airy finish. This dish embodies the playful creativity of Italian desserts, offering a satisfying and indulgent conclusion to the meal.

To further enrich the gastronomic experience of the Cafè Romano, the talented **Pastry Chef Edoardo Volpe** joins the team. With a distinguished career spanning Rome and Paris, including a stint at the renowned Cova Pasticceria Montenapoleone, Volpe brings a unique blend of traditional Italian flavors and modern pastry techniques. His time in Paris was particularly formative, where he refined his mastery in the field of leavened goods and chocolate-making. At the Hotel d'Inghilterra, Volpe showcases his creativity through a range of offerings, from breakfast *viennoiseries* to after-dinner desserts, celebrating Italian and Roman flavors with a contemporary twist. He is committed to using the finest, freshest local ingredients, especially those sourced from Lazio.

The **Cafè Romano Lounge Bar**, a beloved haunt for enthusiasts of classic cocktails like Martini, has also undergone a subtle transformation. This stylish space will once again welcome guests with a refreshed cocktail menu that features the finest Italian spirits and liqueurs. Whether you're seeking a timeless classic or a modern innovation, the Cafè Romano Lounge Bar, led by **Head Barman**



Angelo di Giorgi, offers a sophisticated and inviting atmosphere to sip your favorite handcrafted beverage.

Massimo Colli, Hotel d'Inghilterra's General Manager comments: *"Hotel d'Inghilterra is more than just a hotel, it's a Roman palazzo where tradition meets innovation to celebrate Italian taste and hospitality. Cafè Romano has always been a landmark restaurant in the Eternal City, and we are thrilled to have Chef Sangiuliano lead our culinary team and Edoardo Volpe for his creativity in the pastry offer. From breakfast to dinner and to the Italian aperitivo at our Lounge Bar, we aim to welcome guests and Romans to the heart of the city. Our goal is to create a complete experience, where every visit feels like a return to a beloved place."*

- ENDS -

NOTES TO EDITORS

The history of the Hotel d'Inghilterra Roma – Starhotels Collezione

The Hotel d'Inghilterra traces its roots back to the mid-16th century, when it was used as a noble residence for the guests of Palazzo Torlonia, located directly opposite. As early as the 15th century, this area was renowned for the best hotels in the city, attracting visitors from all over the world. In 1845, the guest residence of Palazzo Torlonia was converted into a hotel named Hotel d'Angleterre, due to its popularity among British visitors. The same logo, inspired by the coat of arms of the English royal family, testifies to the deep historical ties with England and the Windsor crown.

Among the hotel's illustrious guests were the Romantic English poet John Keats, who spent the last years of his short life here, and his compatriots Byron and Shelley, but later also Henry James, Elizabeth Taylor, Gregory Peck, and Ernest Hemingway during the Dolce Vita years in the early 20th century.

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