



CARLTON HOTEL  
ST. MORITZ

## GENERAL INFORMATIONEN

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### Haute cuisine of Enrico and Roberto Cerea at Da Vittorio – St. Moritz

Since December 2012, the brothers Enrico and Roberto Cerea treat guests at the Carlton Hotel to their culinary excellence at the restaurant Da Vittorio – St. Moritz. The brothers' Da Vittorio Restaurant on a delightful country estate outside the Italian town of Brusaporto, near Bergamo, has garnered three Michelin stars to join the elite of haute cuisine establishments. Throughout the winter season, gourmets can look forward to superlative authentic cuisine at the Restaurant Da Vittorio – St. Moritz as they embark on a culinary journey to the land of Lombardy. In St. Moritz the kitchen team of Executive Chefs Enrico and Roberto Cerea also impressed the Michelin and GaultMillau Guide inspectors, who have awarded them two Michelin stars and 18 GaultMillau Points.

For any gourmet, a meal at Da Vittorio featuring the cuisine of Enrico and Roberto Cerea is a memorably delicious highlight. Since December 2012, such a treat is also available at the Carlton Hotel St. Moritz at the restaurant Da Vittorio – St. Moritz. In 2020 it was awarded with two Michelin stars. Da Vittorio – St. Moritz is the first restaurant outside of Italy of the Cerea family achieving this rating.

The cuisine favoured by the Cerea family is based on fresh, high-quality produce prepared using traditional methods. And while new techniques are used, the brothers are always mindful that they affect neither the taste nor the quality of the ingredients. The master chefs' trademark cuisine is aimed at taking the Lombardy tradition to the next creative level. Among the treats they have in store for diners are the famous *Scamponi al vapore* (steamed langoustines), *Moscardini con la polenta della tradizione* (mini-octopus with traditional polenta), *Paccheri alla Vittorio* or *gran fritto misto con frutta e verdura* (deep-fried fish and seafood with vegetables and fruit). Other delights include the signature Da Vittorio desserts, lovingly prepared in the Italian tradition.

The Cerea brothers are accustomed to a discerning clientele. After all, their country estate outside Bergamo is a mere half hour from the fashion capital of Milan, home to many of their patrons. Queen Elizabeth II herself has also enjoyed a gala dinner at the Cerea establishment during her visit to Milan. The restaurant was founded in Bergamo in 1966 by Vittorio and his wife Bruna, whose haute



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cuisine was awarded a first Michelin star already in 1970. Just as their parents intended, all five children now continue to run the restaurant together as a family business. The head chefs are Enrico and Roberto Cerea, who have clearly inherited their love of food and their passion for haute cuisine from their parents. After earning their first spurs in the kitchen of the family restaurant, they went on to work at some of the world's top restaurants. Enrico's masters included Heinz Winkler in Aschau, Sirio Maccioni in New York, Georges Blanc in Vonnas and Ferran Adrià at El Bulli while Roberto's journeyman years took him to the Troisgros brothers in Roanne and Roger Verger on the Côte d'Azur. The Cerea brothers have proved masters in the art of capitalising on the wealth of experience gained to take their parents' cuisine even further, expertly refining the Lombardy tradition with their own creative elements. In 1996, the Da Vittorio Restaurant picked up its second Michelin star in the Michelin Guide Italy. And it was in 2010 that the restaurant in Brusaporto garnered the highly coveted three Michelin stars for the first time, making it one of the most exclusive gourmet restaurants in the world today.

The à-la-carte menu on offer at the new restaurant in the Carlton Hotel St. Moritz is designed so guests may order individual dishes as well as complete menus. The culinary experience is perfectly complemented by a vintage selection of top wines from around the world.

Further information: [www.carlton-stmoritz.ch/en](http://www.carlton-stmoritz.ch/en)

High resolution image material: [www.tschuggenhotelgroup.ch/en/press](http://www.tschuggenhotelgroup.ch/en/press)

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