



In collaborazione con



Niko Romito Formazione

Niko Romito Formazione is a school of high professional education and specialization dedicated to the world of hospitality and haute cuisine. Born in 2011, the school offers different education paths for aspiring chefs, professionals of the field or simple amateurs, with long duration teaching programs, intensive and short-lasting classes on specific topics. Beyond the traditional lessons, the school offers also workshops and on-site internships, events and lectures as well as side by side training with the staff of Reale restaurant to immediately create a significant link between the education in class and the practical application in the kitchen.

Study, research and passion: this is the Niko Romito Formazione.

The study plan includes lessons of sensorial education, botany, history of cooking and of gastronomy, food laws, aesthetics, sommelierie, food service management, cuisine and patisserie by the greatest chefs. The students have the opportunity to meet the manufacturers, to visit their companies and to be guided through the biggest food markets. In this educational path, students gain all the tools to get to the centrality of the raw materials.

The access to the Niko Romito Formazione is open to anybody that has whatever degree of intermediate or high school. The personal drive is far more central, more than the manual abilities that will be acquired during the study. The school avails of the didactic partnership with the University of Gastronomic Sciences of Pollenzo (UNISG) and with Slow Food. It has also been recognised by the Abruzzo Region as a qualified institution for superior education, education after mandatory school and high education as for the regional decree of July the 20th 2009, nr. 363.

Spazio, the laboratory-restaurant of the Niko Romito Formazione

Spazio is the laboratory-restaurant of the Niko Formazione, the school that the 3 Michelin stars chef has opened two years ago inside the Reale|Casadonna in Castel di Sangro (AQ). At Spazio the young cooks manage everything alternating among the serving and the cooking, explaining their creations, the choice of the ingredients and the preparations, playing with a menu constantly evolving that includes dishes from the regional Italian tradition with modern and actual hints.

The formula of Spazio had several locations. Everything started in 2013 at Rivisondoli: Spazio opens where everything started, the original space of the Reale. After a summer break in Salina, inside the resort of "Capofaro Malvasia & Resort" at Tasca D'Almerita, in 2014 Spazio gets to Rome. Its trip is still on going: the next step is Milan.

Spazio in Milan is based on top of Galleria Vittorio Emanuele II di Milano, built between 1865 al 1878 by architect Giuseppe Mengoni.

Spazio. The Architectural project.

There's an ideal leitmotif among the architectures hosting this new idea of restaurant and top gastronomy. In both the projects the arch is the central and imperious element of the composition as well as the employment of glass and iron is fundamental. While Spazio in Rome is inside the arch, the Milanese location the space rests against the arch's curve.

It appears as a game of full and empty spaces, transparencies and matter, light, curves and lines. Inside, Spazio restates its nature; the container changes while its identity is an inescapable value from which you can't move far since simplicity, respect of the past and tradition and the desire of contemporaneity and experimentation are the pillars of its essence. The space confirms the spirit and the philosophy of the person who created this educational and gastronomic project:

"I'm not a minimalist: I'm a man naturally allergic to superfluous. I'm not an ascetic: I love the dimension of naturalness and concentration and I feel rejected by what is disharmonic, still I live close to emotion



In collaborazione con



and passion. Nor is minimalistic or ascetic my approach to raw materials and to food's transformations." (Niko Romito)

The space is where real objects are placed. The project moves from this statement, the basic materials are the same but used in different ways, deconstructed, estranged: here the environment is not one and open but it is divided in three rooms with different heights and surfaces.

In the first room the walls, the ceilings and the floor are made of blackboard and writings, simulating a full immersion into ideas, thoughts and recipes. Inside several iron, rusty blocks, design the seats and the tables. On the kitchen's wall, a glass cut through which the white and steel of cooks and machinery will play the role of main characters like in a movie. The entrance of the second room is through a gradient on the floor that turns from black into bleached concrete, the impression is of entering a wooden box with walls and ceiling covered with blond burnt wood and liberty tables from the 20es and the 30es. On them a layer of concrete, decorated with ancient techniques, simulates old ceramic. The tables will be surrounded by chairs, new and vintage, and will be covered by ceramic plates, linen napkins and steel cutlery for a unique chromatic ensemble. The light comes from an old opaline with ceramic details, and it will be possible to manage its intensity according to needs and occasions. The room will be also furnished with a vintage cupboard and a white ceramic shelf, going all around.

The last room is the one that gives onto Piazza del Duomo; here the link with the Roman project gets stronger thanks to the tree in the middle of the room that underlines its height.

Walls and ceiling are made of unrefined concrete, irregular, rough and grainy; the floor, also in concrete, hosts old chairs and tables, "different tables with different essences and multifaceted stories. The tables is the centre of the familiar nucleus, on the table memories stay and live, the events, the stories, the lives of families and generations, that's why we chose to use old tables and old chairs intended as a symbol of Italian families' identity".

Light arrives through wires covered by wool simulating the tree's branches; an old corner cupboard will warm up the environment. In the outside loggia the seats are made of metal wire cubes.

It's a path toward the exaltation of the senses, it is not just about eating but about living a complete emotion thanks to the primary ingredient; the environment where everything happens.

PROCEDURE. Move away the old chair, linen napkin on your lap, cold cutlery, crystal glasses sparkling, the arm laying on the old table, the touch of porcelain. Words, thoughts, scents. Gastronomic environment. Emotions for the palate. Desire of research and innovation, the weight of memory and tradition, silent tactile emotions. Close your eyes. Total. Warm space, laboratory and passion, back to the origins, taking a challenge, continuous experimentation, a portion of infinite made by light on the table, standing up seems heretical, purity is cruel. Essential. The Space.

The architectural project of Spazio Roma and Spazio Milano has been curated by Studio Leonardo Project of Architect Leonardo De Carlo.



Niko Romito

Niko Romito was born in Castel di Sangro (AQ) the 30th of April 1974 as the last child in a house "dominated" by his three sisters. The family is large and united, with its roots deep in the Abruzzese land. He attends high school and university in Rome: he dreams of finance, of double-breasted suits but his bond with his family and his Abruzzo makes him going often back to Rivisondoli. There, in 1970, his father has opened a pastry shop, turned thirty years later into a restaurant, the first "Reale". He had only five exams left to obtain his graduation in Economy when his father got sick. After his passing away, Niko and his sister Cristina started managing the Reale with the intention to maintain it long enough to find a buyer. Soon though they fell in love with the profession and from that moment on they went ahead on a track of research and hard work, without any safety net. Niko in fact hadn't had the time to gain a concrete gastronomic experience and his debut was in the name of improvisation. When the necessity of



In collaborazione con



un progetto della
NIKO ROMITO
formazione

acquiring strong technical and theoretical basics became clear, he keeps his non-conformist attitude; instead of aiming to a degree from a Catering School or to an internship in the kitchen of a renowned chef, he goes for a sort of “guided” self-education.

In Rome he skips the preliminaries and attends the advanced class of Antonio Sciullo’s cooking school “A tavola con lo chef”, fellow countryman and his father’s friend. In Sottomarina di Chioggia (VE) he took some classes at the “Etoile” institute. He stays 20 days in Girona, at the El Celler de Can Roca (two Michelin stars at the time, three now), enough to understand the need of a direction change. Fundamental will also be the encounter with Valeria Piccini and her husband Maurizio Menichetti in Montemerano (GR) at “Da Caino” (two Michelin stars): in that moment begins a relationship of friendship and professional exchange that lasts since then. Niko is curious: every spare moment is spent on the pages of a book or at the tables of his colleagues restaurants. Everything is important to shape an intuition, a new vision.

2004 is the year of the first revolution: less sears, a lighter interior design as well as a new idea of cooking that abandons the concept of a eating house in the mountains to embrace a more personal and refined expression, still maintaining a strong relationship with the territory. From this moment the first rewards start to arrive. In 2005 Niko Romito enters the JRE guide (Young Restaurateurs of Europe); in 2006 he is among the best emerging chefs for the Gambero Rosso guide and “Young person of the year” for the guide of the magazine L’Espresso. 2007 is the year of the first Michelin star. 2008 is the year of the second revolution: the restaurant goes through a substantial renovation and the gastronomic offer more and more goes in the direction of a “ingredient cuisine”, simple and linear. Between 2009 and 2011 a second Michelin star joins the rewards together with the three forks given by the Gambero Rosso, the inclusion in the guide of Le Soste and two prizes: one for the “Best Lunch of the Year” by L’Espresso and “Best Chef” by the guide of Identità Golose.

At this point the bar has been raised a lot and the “third revolution” can’t mean anything but a total breakage. Niko Romito moves to Casadonna, a 1512 monastery that overlooks the valley of Castel di Sangro: when he buys it, it is little more than a ruin and the intention is to make of it his headquarter that besides the restaurant will also include hospitality and high professional education.

It is bet: the recovery operation needed is really huge. In 2011 the new Casadonna opens its doors, with an empowered version of the “Reale”, the new-born Niko Romito Formazione, the School of High Education and Professional Specialization, and a hospitality structure with six charming suites. In 2013 in Rivisondoli, the original location of the Reale, opens Spazio, the first laboratory-restaurant in Italy totally managed by the students of a private professional school. In autumn there is the launch of Unforketable, the video-encyclopaedia of modern Italian cuisine in collaboration with Pasta Garofalo. In November Niko is awarded with the third Michelin star, just seven years after the first, and to a chef that is just 38 years old. In 2014 L’Espresso gives Romito the prize for the “Performance of the Year” with a score of 19,5/20. Prizes that put him into the heights of Italian and International cuisine, but that do not weaken his desire of “research and improvement.”

All the content of the press folder can be found at www.autogrill.com by clicking here:

<http://www.autogrill.com/it/our-way/progetti-speciali-il-mercato-del-duomo>

Press area password: **autogrill2015**



@mercatoelduomo; #ilmercatoelduomo