





2015 SUMMER

LOOK BOOK ITALY

INTRODUCTION

talian cuisine is renowned to be a gastronomic adventure that is enjoyed the world over. The finest wines, pasta and cheese to name some of the countries delicacies. Follow our adventure with our trusted partners in Tuscany and Piemonte to explore a world of flavour and presentation ideas.

CONTENTS

- Ristorante Villa Garzoni
- Cucina Toricoda
- Osteria II Fornello
- Ristorante Atman c/o Villa Rospigliosi
- Piccolo Lago





he restaurant Villa Garzoni can be found in Collodi, the province of Pistoia revealing a perfect blend between the Tuscan traditional flavours and the innovation of contemporary cuisine, in a picturesque location.

Visit them online: www.ristorantevillagarzoni.it











- 1 Craft Terracotta Low Cup Monaco Fine Cup
- Craft Blue Stacking Cup Spyro Low Cup
- 2 Taste Tulip Bowl









he menus designed by chef lacopo Vannini are simple, refined and original, the result of careful attention in the choice of raw materials and presentation. The right connection between quality and price will make you perceive the meaning of "affordable luxury": the excellent dishes and the elegant atmosphere for once are reachable for everyone.







- 1 Frame Seven
- 2 Driftwood Round Serving Board
- 3 Frame Square
- 4 Taste Angle Bowl Taste Square
- 5 Taste Square Taste Spice Plate
- 6 Harmony Square Plate





"There are moments in life when you meet someone for the first time and you feel you already know them. When I saw Steelite for the first time I was speechless, I knew I had found what I was looking for.

I will continue to use Steelite for the rest of my professional life."

Iacopo Vannini Chef Patron



- 1 Frame Six
- 2 FreeStyle Bowl



CUCINA TORCICODA

itchen Torcicoda covers over a thousand square meters in the heart of Florence, close to Piazza Santa Croce. Inside there is a pizzeria with a wood voven, a gourmet restaurant, a tavern with traditional dishes, an ice cream shop and a shop selling wine and food products.

Visit them online: www.cucinatorcicoda.com









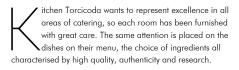


- 1 Craft Blue Stacking Cup
- 2 Frame Six









- 1 Driftwood Rectangle Serving Board2 Optik Cup Optik Saucer
- 3 Frame Square









"We choose Steelite because we were looking for something strong and durable, but also with an elegant and original design. After 2 years, we are absolutely sure that this has been the best choice we could make, thank you."

Alessandro Fabbri **Executive Chef**



- 1 Craft White Coupe Plate Taste Tulip Bowl Frame Square
- 2 Driftwood Round Serving Board Craft Green Plate
- Craft Terracotta Nouveau Bowl Craft Green Nouveau Bowl
- Driftwood Rectangle Serving Board



IL FORNELLO

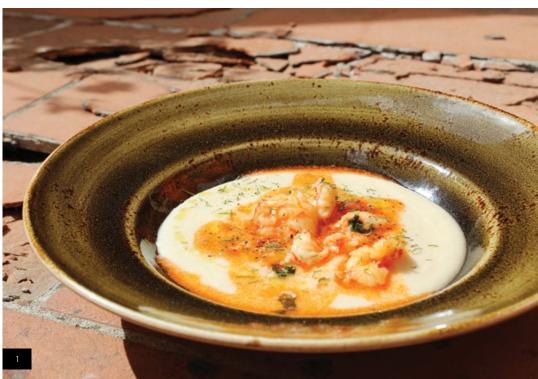
abriele Giuliani was born and raised in Valdinievole. For over thirty years, his passion for cooking led him to be one of the most respected chefs of the area and after cooking for the best restaurants, now eight years later, has his own restaurant, a former farmhouse, surrounded by the vineyards and the countryside of Lucca, in the village on the border between Pescia and Marginone Altopascio.

Visit them online: www.ristoranteilfornello.it











- 1 Craft Brown Nouveau Bowl
- 2 Driftwood Round Serving Board











he atmosphere of the restaurant has a traditional laid back feel and focuses the food around locally sourced ingredients and flavours which are closely linked to the territory.





- 1 FreeStyle Bowl Taste Tulip Bowl 2 Frame Square
- 3 Venus Plate
- 4 Koto Rectangle
- 5 Craft Green Casserole Driftwood Rectangle Serving Board





"I started to use Steelite products almost for fun and now it has become difficult to work without.

I like colours and shapes but what I love the most about Steelite products is how it feels when you touch them. When I hold in my hand a Steelite plate, I get inspired!"

Gabriele Giuliani Chef Patron





- 1 Blue Dapple Plate
- 2 Rio Yellow Plate
- 3 Taste Tulip Bowl



Atman Restaurant VILLA ROSPIGLIOSI

ocated in the beautiful Villa Rospigliosi in Lamporecchio, surrounded by green hills of Tuscany, the Atman restaurant serves modern cuisine, where research and tradition coexist in a unique location, history and modernity blend.

Visit them online: www.atmanatvillarospigliosi.com/atman















IGLES CORELLI - EXECUTIVE CHEF

riginally from Filo (FE), in the valleys on the border between Emilia and Romagna, from 2010 Igles Corelli is the chef of the Atman restaurant, first in Pescia and from May 2015 in Spicchio di Lamporecchio close to Pistoia in Tuscany.

Its own cooking style, often referred to as "Cucina Garibaldina", promotes the food excellence of Italy. His creative cuisine is full of reminiscences of the Italian culinary traditions but it never stops to surprise, provoke and evolve. His research work and his passion for service continue to receive major awards, such as the award of a Michelin star.









- 1 Terramesa Olive Spice Plate
- 2 Plateau Plate
- 3 Taste Tulip Bowls
- 4 Craft Green Plate



"Dining is an experience made of endless details. Steelite craftsmanship helps you in setting one right."

Igles Corelli **Executive Chef**







- 1 Craft White Coupe Bowl
- 2 Plateau Plate
- 3 Organics Platter

pixolo lago

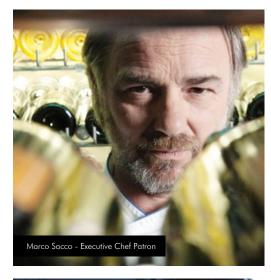
astone and Bruna Sacco, ingenious entrepreneurs and parents of Marco and Carlo, first began realising their dreams in long-ago 1974. Ever since then, these dreams have continued to inspire their sons, who have not only followed in their steps, but have taken those dreams to a new level.

Today they have gone far beyond the expectations of their predecessors, honoring the past on their way to an increasingly bright future.

Imagine spending a special evening in a special place... imagine this place is on enchanting Lake Mergozzo in Verbania. Let the warm and welcoming atmosphere embrace you. Relax and enjoy the twist Marco Sacco puts on traditional cuisine, a cuisine awarded with two Michelin stars.

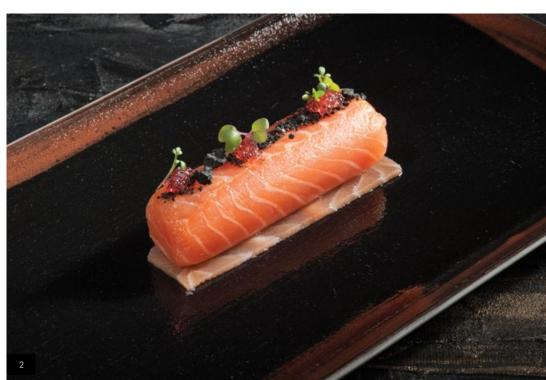
Visit them online: www.piccololago.it

- 1 Rene Ozorio Aura Plate
- 2 Koto Rectangle
- 3 Craft White Nouveau Bowl





















Marco Sacco **Executive Chef Patron**









2 • Crucial Detail Landscape Plate

- 3 Contour Plate
- 4 Craft White Plate
- 5 Rene Ozorio Sonata Signature Gourmet Bowl
- 6 Rene Ozorio Sonata Signature Gourmet Plate













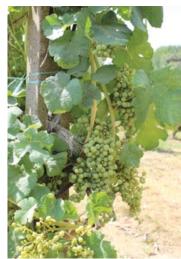
- 1 Sonata Signature Gourmet Bowl
- 2 Craft Green Plate
- 3 Optik Wide Rim Plate
- 4 Koto Rectangle















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