INTRODUCTION

Italian 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.

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The 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
1 • Craft Blue Stacking Cup • Spyro Low Cup
2 • Taste Tulip Bowl
The menus designed by chef Iacopo 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.
“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
Kitchen 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 oven, 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
Kitchen Torcicoda wants to represent excellence in all areas of catering, so each room has been furnished with great care. The same attention is placed on the dishes on their menu, the choice of ingredients all characterised by high quality, authenticity and research.

1 • Driftwood Rectangle Serving Board
2 • 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
Gabriele 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 Altaspaccio.

Visit them online: www.ristoranteilfornello.it
The 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.
"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
Located 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
Originally 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
Gastone and Bruna Sacco, ingenious entrepreneurs and parents of Marco and Carlo, first began realizing 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
The great shapes of Steelite plates give chef’s inspiration. With a wide range of products to choose from, we find lots of inspiration to enhance our creations.”

Marco Sacco
Executive Chef Patron

1 - Rene Ozorio Aura Plate
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