



RAMPOLDI

MONTE - CARLO

depuis 1946

MEDIA KIT 2021

R

LA TABLE D'ANTONIO SALVATORE
Monte - Carlo

AN INCONIC HERITAGE

RAMPOLDI A MONACO ICON

Set in the heart of Monte Carlo's decadence and dazzle, Rampoldi offers acclaimed fine dining, moments from the iconic Casino Square. Originally opened in 1946, Rampoldi has been a long standing favourite of famous faces and Monegasque locals alike. Hollywood icons Princess Grace and Roger Moore used to dine here. Today you may glimpse a sporting hero or perhaps a fashion icon.

Ideally nestled in the Principality's Carré D'Or, the great and the good have flocked to the venue through the decades, including Prince Albert II, a mark of how well loved the Rampoldi name is within The Principality.

After a change of ownership came a two year restoration period. Amidst much anticipation, the restaurant reopened in 2016 with a fresh outlook and an ambitious new chef at the helm. San Pellegrino Young Chef Finalist, Antonio Salvatore.

Antonio brings with him not only an innovative take on classic Mediterranean cuisine but a passionate approach to the restaurant business as a whole. His strong ties to Italy's Zampino family brought about a partnership between the Rampoldi restaurant and Italy's historic Gentile pasta factory in Gragnano. A limited edition pasta line is available to buy exclusively at the restaurant.

Rampoldi is a unique Monegasque formula offering a perfect blend of both French and Italian flavours.



**THE LEGEND CONTINUES ... SINCE 1946
MONACO'S MOST HISTORIC RESTAURANT**



THE CHEF AND HIS BRIGADE

ANTONIO SALVATORE's earliest memories take place in the beautiful medieval hamlet of Guardia Perticara. More specifically his family kitchen and garden. 'Everyone in Southern Italy knows about cooking; it's a way of life!' Each meal was handmade with fresh ingredients, herbs and tomatoes from the garden. 'You came back from school, you helped in the kitchen and garden; whether you liked it or not!' He grew up with not just an appreciation for cooking but for the cultivation of fresh produce. It is this holistic approach to cooking that he brings to Rampoldi and La Table d'Antonio Salvatore's kitchen today. With its emphasis on the very best regional produce and beautiful ingredients, Salvatore stays true to his Southern Italian roots.

At 34, this San Pellegrino Young Chef finalist has already chalked up adventures enough for several lifetimes. From private cheffing for a jet setting Sheikh, to working at Juan Pablo Felipe's Michelin starred El Chaflán in Madrid, to being head hunted by Italy's famous Nino Graziano to open and run Semifreddo-Mulinazzo in Moscow. Not to mention his training in Rome, Florence, Milan, early work in London and the Canary islands or the life changing call from a Vatican ambassador which led him to Russia!

So where did it all begin? Well actually with a trumpet. Antonio studied the instrument for several years when he was young. His discipline and dedication to an artform can be seen in his cooking artistry today. From the age of 12, Antonio was already working in restaurants in his home province of Potenza, in the Southern Italian region of Basilicata. A region famed for its food. He learned his trade from the ground up. At 14 he went to hotelier school, spending every holiday working in kitchens across Italy, honing his craft. From there he rose through the ranks until he was working at internationally renowned Michelin starred restaurants. But he comes back to this: His culinary education is derived not just from his studies, but from the intimate knowledge of the natural process from vine to table acquired in the family garden.

Antonio reached success at a young age, but it has been won by hard graft, fuelled by passion. He has been a teacher himself. His advice for young chefs? "Live your dreams, live with heart, love what you have and love what you do. Use all your experiences to shape your craft. Being a chef is like being an athlete. Discipline is key." Antonio cites Catalan's Ferran Adrià, the molecular cooking innovator as a personal culinary hero. But it is Antonio's own brand of ambitious innovation that he is now bringing to Monaco by the bucketful.

"The competition is high. Monaco has the best the world has to offer. We want only the best in both our restaurants." This attitude is seen throughout the entire culinary process. From his selection of the finest farm fresh regional products, to his artistry of presentation. "White and black truffles, foie gras, pigeon, fresh fish...simple flavours on the plate but always the best produce".

Antonio is a chef concerned not just with the kitchen but with the restaurants business as a whole. He has the attention of the culinary world and if his track record is anything to go by, great things lie ahead.



BIO AND FRESH PRODUCTS

Rampoldi and La Table d'Antonio Salvatore serve mainly Italian and Mediterranean dishes of the season, with fresh produce, if possible biological and local. Chef Antonio Salvatore's talent and passion for cooking, encourage him to make the most of each day's local market. The Chef cooks as much as possible the food and its ingredients himself. He prefers to prepare the meals in the slow food way. The restaurant also offers tasteful vegetarian and vegan options.

The restaurants' offerings includes refreshing flavours and creative dishes from Chef Antonio. Celebrating the very best in fresh fish and seafood. Purple shrimps from San Remo with Gaspacho, various fruit sorbets and wild strawberries create a perfect fusion of Italian and French favourites.

ANTONIO SALVATORE, A CHEF THAT RELIES ON AUTHENTICITY

« Above all, I prefer to work with local producers for reasons of practicality, availability and especially to always have the best fresh products in my restaurants. » Chef Antonio Salvatore

In his kitchen, Antonio Salvatore practices a zero-waste policy, all of the products are used during the day or the evening to make up his varied menus. Imagination, creativity, and reactivity are the keywords. Above all, his cuisine is about taste, flavours and quality produce.

"I pay particular attention to fresh vegetables, we use over 100 different varieties throughout the year. This passion comes from the chefs that trained me and also from my Italian origins which introduced me to an enormous number of different varieties." Chef Antonio Salvatore



FRESH GUARANTEE

Customers want to know where their food is coming from and that's Chef Antonio's first mission. As a chef, he has taken seriously the responsibility to support sustainable food systems and ensure his clients enjoy only the best products.

Antonio takes pride in providing his guests with the freshest and highest quality seafood from Les Pêcheries in Menton. He sources and carry only the best products, which are cooked with talent and care.

The menu in both restaurants are built around the philosophy of hyper-seasonal and sustainable ingredients.

"As a chef, my passion is food and as a human, my passion is the planet. I consider it's my duty to help push the needle further toward building a better food system. That's why I choose to source my seafood responsibly." Chef Antonio Salvatore



THE TRUFFLE HUNTING

Piedmont (Piemonte) in Northern Italy is a noble and stunning region with Turin as the jewel in its crown. The streets and squares of this former capital of Savoy, a city of writers and industrialists, exude a theatre-like quality and natural elegance.

Piedmont also boasts the Langhe and Montferrat, which were both declared UNESCO World Heritage Sites. Mid-way between the Alps and the sea, the hills of the Langhe form the most internationally well-known area of Piedmont thanks to its culture of gourmet wine and food.

And there is Alba, located in the hills of the Langhe and epicentre of trade in Italy's top culinary commodity - the white truffle.

The search for truffles is the most exciting experience for any truffle enthusiast. And Chef Antonio Salvatore takes great pleasure in going truffle hunting each season. Accompanied by the dog he goes into the woods in search of the precious underground fungus, guided only by the animal's intuition and his own intuition matured over years of experience. The white Alba truffle grows spontaneously, in symbiosis with specific trees or shrubs. These areas are characterized by an extremely delicate ecological balance, to which it is necessary to devote attention and agronomic care.

The region's most highly-prized product is the white Alba truffle, the "Tuber magnatum", a real underground treasure which triumphs in autumn in his restaurants.

Antonio offers his guests an exclusive seasonal tasting experience in both restaurants by imagining a unique journey of the senses.



RAMPOLDI - THE RESTAURANT

Step through the front doors and let Rampoldi take you back to the charm and glamour of *La Belle Époque*. The interior's decorated ceiling, crystal chandeliers and arched mirrors are a contemporary nod to the era. The restaurant creates an easy intimacy among diners.

Rampoldi's terrace offers elegant outdoor dining, heated in winter and open all year round. Except of course for the month of May when the drama of Monaco's Formula 1 Grand Prix unfolds right outside the front doors!

In 2016, the Rampoldi celebrated its 70th anniversary in the presence of Prince Albert II and Princess Marina of Bourbon, notables, celebrities and Monegasque personalities, who consider the Rampoldi as their *Maison* for a long time.



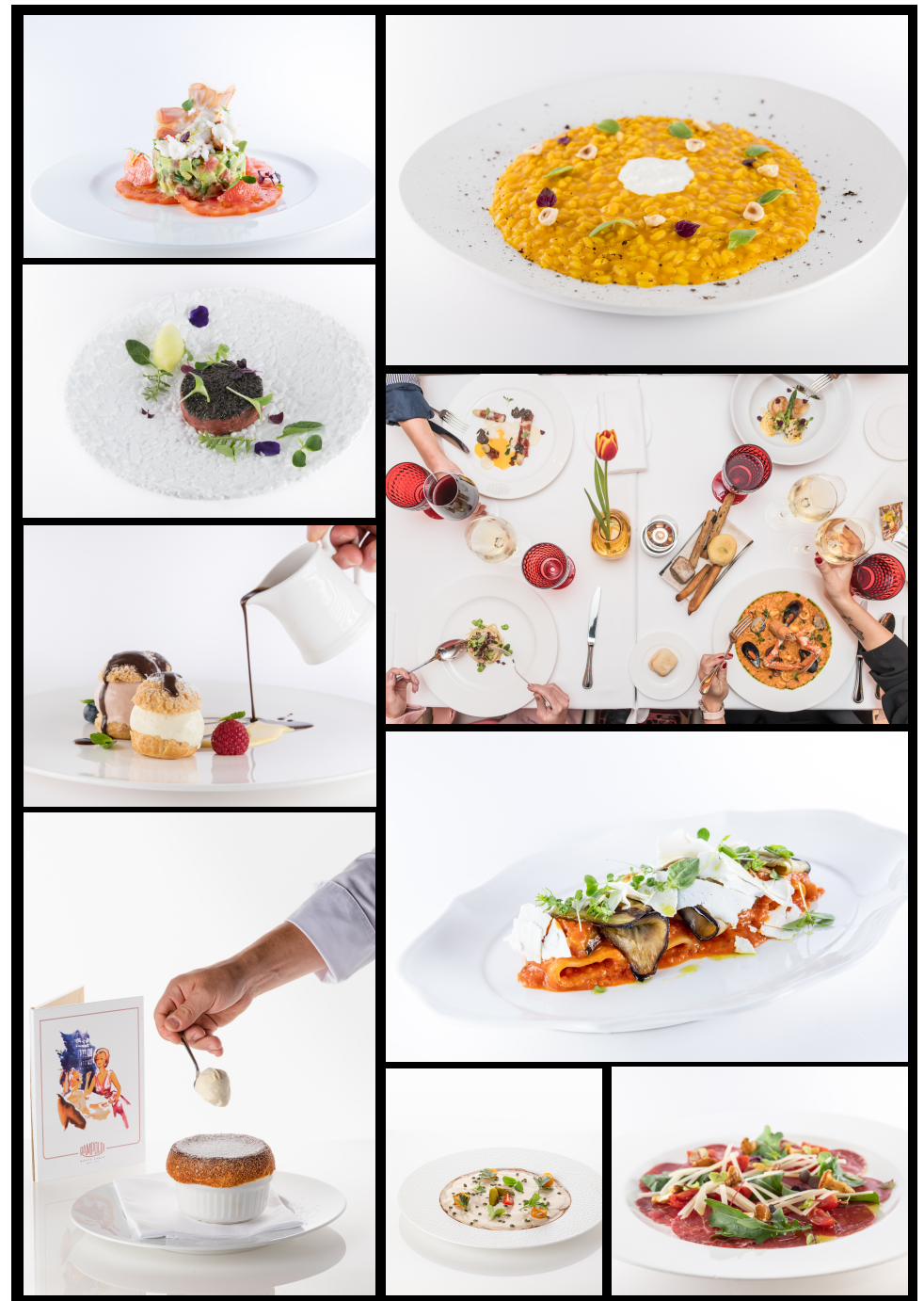
TASTES AND FLAVOURS

Rampoldi's menu is an invitation to a journey, to the delicacy of flavours and to the sharing of an experience. The Mediterranean finesse of the Chef's cuisine has always reflected Italian and French excellence.

The itinerary twists and turns between cold and hot starters, soups, pasta and risotto dishes, to then proceed to cold dishes, carpaccio's and tartare. The Chef's interpretation of "Le Rampoldi" beef tartare, garnished with delectable condiments, Tabasco sauce and Royal Premium caviar is a true delicacy.

The wonderful creations of fish, seafood and meat bring on the table a creative reinterpretation of many traditional recipes. The range of pizzas is a homage to the best Italian tradition and if you wish to indulge in gluttony, the desserts will tempt your taste buds to gift you moments of pleasure beyond words.

«Good cooking is honest, tasty and simple.»
Chef Antonio Salvatore



THE RAMPOLDI PASTA

The business horizons of Rampoldi have been expanded with a line of gourmet products with refined packaging, ready to be purchased directly at the restaurant and in a few other elite sales outlets.

Rampoldi dedicated its very first effort to pasta, a symbol of the noblest Italian culinary tradition. Chef Antonio Salvatore strongly wanted to set up a partnership with the historical Pastificio Gentile di Gragnano. The institution founded in 1876 has become one of the world's most famous for the mix of advanced production technologies and the artisanal manufacture and care put in the making of bronze drawn formats.

Behind this exclusive collaboration lies Antonio's passionate bond with his origins in Southern Italy, but also the desire to propose to his clients new, original ways of using quality food in their own kitchen for an amplified gourmet experience.



THE RAMPOLDI PRODUCTS

COOKING WITHOUT BOUNDARIES

Rampoldi offers a vast range of products from the finest suppliers in Italy and France. From the best Italian *Pastificio Gentile* pasta and *Sant'Andrea* rice to French *Huilerie St Michel* olive oil and more, the guests can enjoy the same quality food at home as they do in the restaurant.

Chef Antonio Salvatore was inspired by his international culinary journey to bring a new vision for Rampoldi, so the entire range of products he envisioned is meant to empower the guests to unlimited culinary creativity.

All the products can be purchased directly at the restaurant and in a few other elite sales outlets.



THE NEW GOURMET TEMPLE OF CHEF ANTONIO SALVATORE

THE MEDITERRANEAN GASTRONOMY IN THE PRINCIPALITY OF MONACO

Located in the heart of the Golden Square of the Principality of Monaco, a few meters away from the Casino gardens, La Table d'Antonio Salvatore opened its doors on September 1st 2020 in the lair of the famous and no less legendary Rampoldi. The flavours of Italian and Mediterranean gastronomy are honoured by a fresh and homemade creative menu orchestrated by the young and talented Chef Antonio Salvatore.

AN EXCEPTIONAL AND RARE PLACE

La Table d'Antonio Salvatore offers an exceptional, intimate and prestigious setting that is unlike any other. Previously, the place was dedicated entirely to the cigar aficionados and the Jet Set International liked to come here to meet and mingle. The originality of this place lies in the fact that the room is decorated with 140 magnificent wooden chests accessible by digital key, belonging to the members of the establishment's exclusive Cigar Club. Here, outside the dining hours of the gourmet restaurant, you can store your most precious cigars and enjoy this private Cigar Lounge. Prince Albert II of Monaco has his own chest with the engraved Grimaldi emblem. Who knows, maybe you can spot it next time.



A CREATIVE CONCEPT

Chef Antonio Salvatore designed a highly creative Mediterranean-inspired cuisine where Italian and French excellence are gently blended.

A cuisine of passion, fresh products selected with care. Antonio Salvatore surprises his guests with his ability to constantly seek excellence, both visually and in the taste of each plate.

Originally from the south of Italy, he honours among other things the rich culinary accents of his country through creative, tasty and colourful dishes.

From the roasted veal with tuna sauce, to the iconic tartare, fillet and braised beef check, Antonio's cuisine is an unlimited culinary journey of the senses.



WINES AND BUBBLES

A superb wine list of great labels from Italy, France and further afield: a true paradise for connoisseurs.

The cellar boasts the most prestigious labels in the Italian, French and international landscape. The search for the rarest bottles turns the wine list into an ever-changing book: curiosity and enjoyment shape this oenological heritage, making this almost a place of worship for the connoisseurs.

The maître supervises the table service with skill and savoir faire, always ready to suggest the perfect combination to exalt the chef's delicacies.



1ST MICHELIN GUIDE STAR

Chef Antonio Salvatore has just won his first star during the Michelin Guide's star awards ceremony in Paris on January 18, 2021 for La table d'Antonio Salvatore at Rampoldi.



"I'm over the moon, there's something unreal about it. This 1st star is an extraordinary achievement for me. It has been 5 years since I joined the Rampoldi house in Monaco. For me, it's more than a job, it's a real passion. 5 years ago my kitchen took a new dimension: I gave it a real meaning in connection with my territory of origin and the producers local, with whom I have created a relationship of trust and sharing. We opened the doors of La Table d'Antonio Salvatore at Rampoldi in September 2020, it was a project that has been close to my heart for a long time.

My ideal is to take advantage of the prism of gastronomy to show how the simplest products can become the most beautiful with a vision creativity, sensitivity and hard work. For me, this star represents the most beautiful of rewards This star is first of all that of a team that mobilized with determination from the very first day with the objective of winning this distinction and it is for this that I thank them! I would like to also thank our Artistic Director, Sylvie Rieutort, who has been fully involved since beginning of this adventure and which brought that unique touch of originality to our gastronomic table."

Chef Antonio Salvatore

PRACTICAL INFORMATION & PRICES

Located in the heart of Monte-Carlo, La Table d'Antonio Salvatore at Rampoldi offers a renowned Mediterranean cuisine, a few steps from the legendary Place du Casino.
3 avenue des Spélugues, 98000 Monaco

GASTRONOMIC RESTAURANT LA TABLE D'ANTONIO SALVATORE AT RAMPOLDI * Michelin

Member of the Grandes Tables du Monde. A room with a capacity of 15 people.

"Tradizione Discovery" menu offered in the evening in 6 flavours at the respective prices of 110 € per person (excluding drinks).

"A Mano Libera" menu offered in the evening in 8 flavours at the respective prices of 180 € per person (excluding drinks).

CELLAR

+ 300 references, from major labels from France, Italy and elsewhere. Wines by the glass. The menus are offered with food and drink pairings.

CUISINE

Focused on regional products, Antonio Salvatore offers a creative, fresh and artisanal menu based on flavours of Italian and Mediterranean gastronomy.

TEAM OF THE TWO ESTABLISHMENTS

22 people (10 in the kitchen, 12 in the dining room).

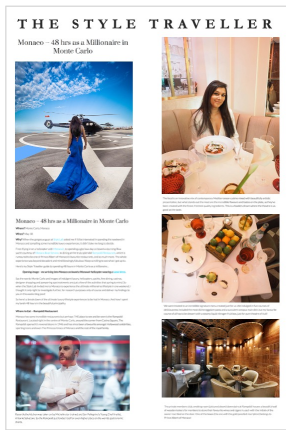
CUSTOMER BASE 60% Monegasque and local, 40% coming from abroad.

OPENING DATES

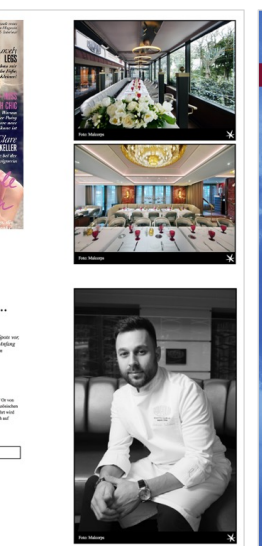
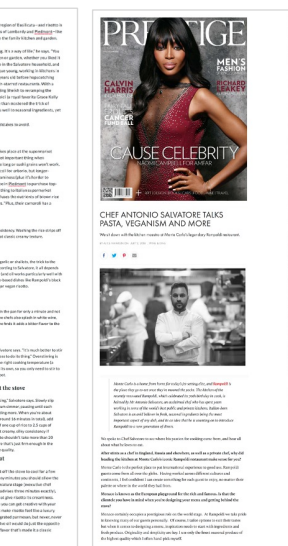
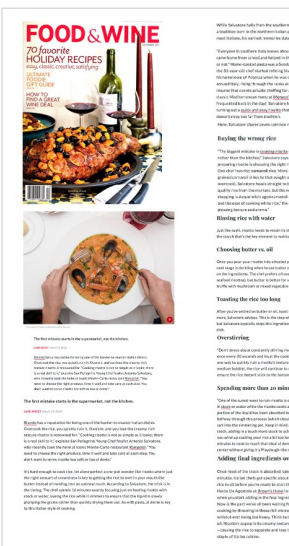
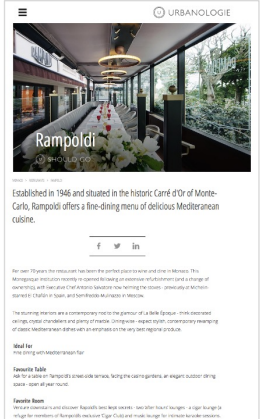
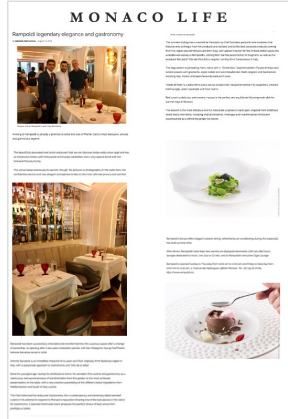
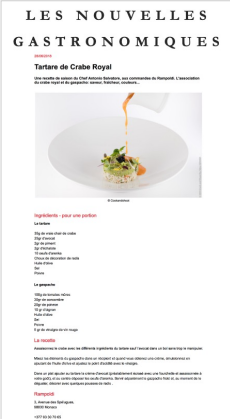
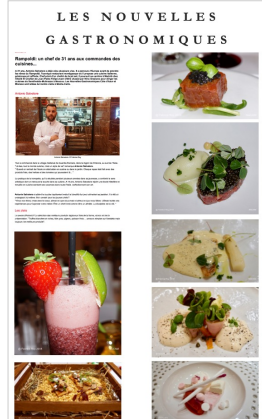
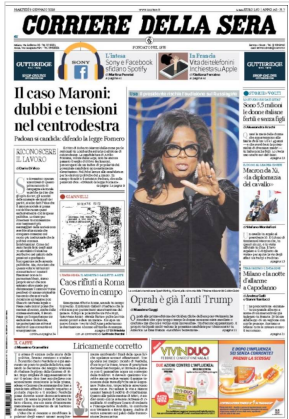
All year round.

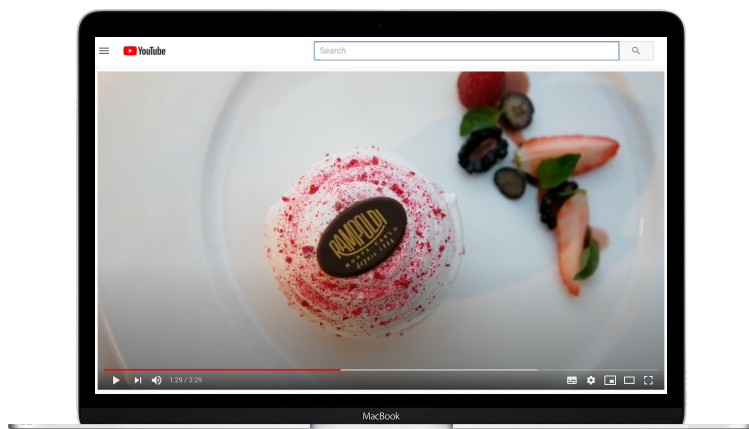
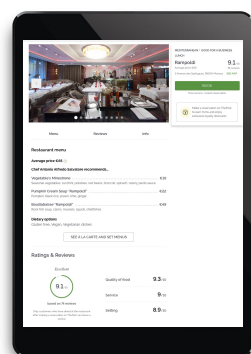
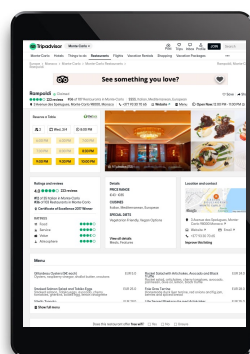
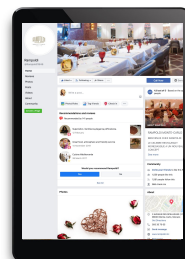
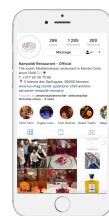
The restaurant is open from Tuesday evening to Saturday evening from 7:30 p.m. to 11 p.m. La Table d'Antonio Salvatore at Rampoldi is temporarily closed due to the health crisis.

www.rampoldi.mc



IN THE PRESS





WHERE TO FIND US

ACCESS

RAMPOLDI

3 avenue des Spélugues,
98000 Monaco

OPEN DAILY BETWEEN 12H -
23H

RESERVATIONS &
INFORMATIONS :
+377 93 30 70 65 or
contact@rampoldi.mc

SERVICE VOITURIER

ACCESS

LA TABLE D'ANTONIO
SALVATORE

3 avenue des Spélugues,
98000 Monaco

OPEN TUESDAY – SATURDAY
19H30 - 23H

RESERVATIONS &
INFORMATIONS :
+377 93 30 70 65 or
reservations-ltas@rampoldi.mc

SERVICE VOITURIER

PRESS CONTACT

PR DIRECTOR
Paula PADUROIU

paula@qhuiz.com

+377 99 99 45 19 / +33 6 98 73 18 09
www.qhuiz.com