



BLOG

AGENDA

S.PELLEGRINO SAPORI TICINO DINNERS 2019: THE FIRST ROUNDUP OF DINNERS



The Swiss haute cuisine food festival **S.Pellegrino Saponi Ticino** is back with an illustrious line up of chefs and lakeside dinners this year, on until 16 June 2019.

A series of world-class evenings hosted in exclusive hotels, restaurants and bars set against the spectacular backdrop of the Swiss canton of Ticino, Switzerland makes this one not to miss.

There's a whole spread of over a dozen four hands dinners to choose from, with chefs like **Martin Dalsass**, **Franck Giovannini**, **Andre Jaeger** and **Didier de Courten** all bringing a touch of culinary magic to their special evenings.

Here's a closer look at the first handful of unmissable lakeside dinners happening in the coming weeks. Be sure to reserve a table to be part of any of these one-off events. Stay tuned for details of the dinner dates for the diary.

FOR RESERVATIONS:

Be sure to book a spot for any of the dinner. For further information and bookings, email: info@saporiticino.ch

Here's a roundup of the first dinners and evenings in the series:

28 APRIL

Didier de Courten

Ristorante Galleria Arte al Lago, Lugano



Chef **Didier de Courten** from two Michelin starred Le Terminus, Sierre will open the guest chef series joining chef **Frank Oerthle** at *Galleria Arte al Lago Ristorante* in Lugano on 28 April. Having held 2 Michelin stars for two decades, this will be an exciting opportunity to see a master at work.

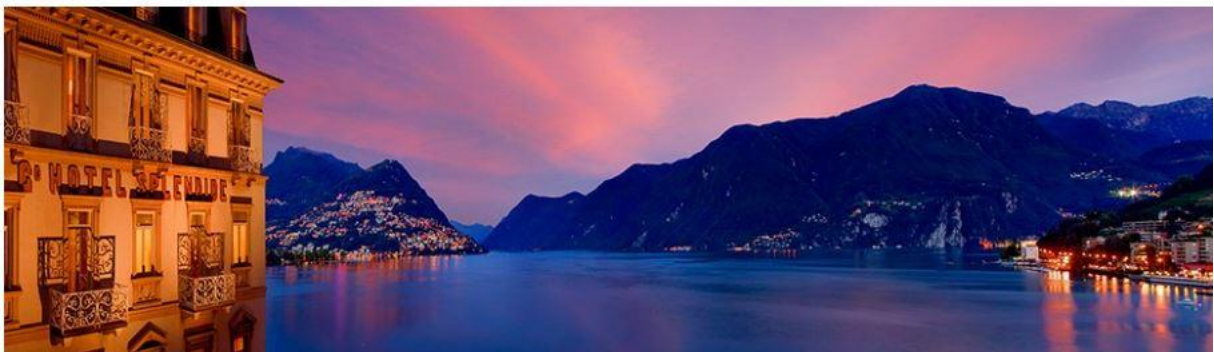
To Book:

email: filippo.delponte@villacastagnola.com

29 APRIL

Grand Opening

Hotel Splendide Royal, Lugano



The opening night of the thirteenth edition of the festival will be hosted as usual on the shores of Lake Lugano by the *Hotel Splendide Royal*. **Domenico Ruberto** will do the honors by hosting two great chefs of the Swiss Deluxe Hotels, **Salvatore Frequente** and **Marcus G. Lindner** for an unforgettable culinary experience setting the benchmark for the forthcoming dinners.

5 MAY

Martin Dalsass

Swiss Diamond Hotel, Vico Morcote



Martin Dalsass from *Talvo* will be hosted by Chef **Egidio Iadonisi** at Swiss Diamond Hotel on 5 May. The "olive oil pope" will be sure to excite with his award winning cuisine transported direct from the mountains of St. Moritz.

To Book:

email: events@swissdiamondhotel.com

6 MAY

Silvio Germann

Seven Lugano, The Restaurant



Silvio Germann from *IGNIV by Andreas Caminada* joins chef **Claudio Bollini** at Seven Lugano The Restaurant on 6 May. There are sure to be some unusual when these two riff in the kitchen, with a menu that will probably be based on small dishes and sharing dishes.

To book email:

reservation@saporiticino.ch

9 MAY

Lounge Night

La Bottega di Mario, Zurich



For those with a love of fine food and wine and a more informal approach to life, the lounge nights should fit the bill. The first one takes place on 9 May at *La Bottega di Mario Delicatessen Restaurant* in Zurich.

Rapelli delicatessen specialties will be on the menu as well as a rich selection of Ticino finger foods prepared by the *Mastri Salumieri* and at the open bar.

The delicatessen opened in 2017 and was awarded with the Best of Swiss Gastro Award "Classic" in November 2018. It's already become a reference point and meeting place for those who love the regional excellence of the Canton Ticino and of course a taste of the good of life.

To Book contact:

T. 044 227 19 22

www.labottegadimario.ch

12 MAY

Franck Giovannini

Ristorante Ciani, Lugano



Three Michelin starred **Franck Giovannini** from *Hotel de Ville, Crissier* will demonstrate his excellence when he balances flavors and in the mastery of culinary techniques at *Ristorante Ciani* in Lugano on 12 May.

To book:

email: reservation@saporiticino.ch