

MISTER 5 STARS

The appointment is at Aldrovandi Villa Borghese, a marvelous, historic hotel in the heart of Rome, often home to politicians, royal families and actors. To welcome us, Ermanno Zanini, the Managing Director of Mytha Hotel Anthology, a brand that was presented in Cannes during the International Luxury Travel Market last December (see box on page 88). This brand is part of Dogus Group, a Turkish conglomerate owned by businessman Ferit Faik Sahenk, which operates in multiple areas: from financial services to automotive, from construction to media, from tourism to real estate and from energy to food and beverage.

The occasion is special: to present the five-star team led by the Executive Chef Andrea Migliaccio and talk about their ambitious international project that originates from the heart of the Mediterranean, the birthplace of taste, culture and traditions. Andrea stars as the brand Chef to head seven restaurants (two in Capri and two in Turkey, one in Zermatt, Switzerland, one in Dubrovnik, Croatia and one in Rome). Five stars, like those of the hotels of the group (from Aldrovandi Villa Borghese to Capri Palace Hotel solely in Italy) but also refers to the stars awarded to the young team of chefs appointed and guided by Andrea Migliaccio. The latest achievement is the Michelin star awarded to Assaje, the restaurant housed at Aldrovandi Villa Borghese in Rome and headed by Resident Chef Claudio Mengoni, one of Andrea Migliaccio's pupils.

Andrea Migliaccio tells us about his recipe for success: born in 1980, a true Leo for his courage, determination and stubbornness. This talented Chef from Ischia, no matter how many stars he achieved thanks to his array of amazing dishes, has not lost the authenticity that has brought him to where he is today. His memories go back to his grandmother's kitchen, when he was just eight years old and already playing sous-chef for her, preparing typical lasagna, ragù and rococo biscuits to then bring him to his first important experiences with: Nino di Costanzo at the Miramare Castello, Antonio Guida at Il Pellicano, Enrico Derflinger at the Hotel Eden in Rome and Alain Ducasse in Sankt Moritz. Andrea finally lands on the beautiful island of Capri at L'Olivo Restaurant guided by his mentor Oliver Glowig, who immediately entrusted him, thus to make him become

his sous-chef in few years and to then take his place. However, Capri also means Il Riccio Restaurant: a few steps away from the Grotta Azzura (the famous Blue Grotto), opened in 2009 and again headed by Andrea Migliaccio. Il Riccio became the first Italian beach club to be awarded a Michelin Star in 2013, such a successful brand today that has since been exported to Turkey: at the D-Maris Bay Hotel and in Bodrum - and will soon be opening in Miami, Florida. Although various changes of management impacted the kitchen staff, since Andrea set foot in Capri, stars shined over his head. One Michelin star at Il Riccio, two at L'Olivo, re-awarded after Oliver Glowig's departure, one star outside Italy, in Zermatt - Switzerland at the Restaurant Capri and in Rome now at l'Assaje at Aldrovandi Villa Borghese, awarded just few months after the hotel was acquired by the Group. Over the years, Andrea Migliaccio managed to assemble, and continuously supervises, a team of young chefs able to maintain their identity, express their ideas and creativity still carrying forward his philosophy. Each and everybody's training always starts at L'Olivo Restaurant, which became a "think tank", enveloping his know-how and continuous evolution. Migliaccio underlines that: "to conquer a Michelin star one relies on the whole team's work. We simply do what we know best: cook and manage what we love most, without following any particular trend. The magic happens when one could mingle all the brains behind a dish: wherever they may be, from Capri to Bodrum or Rome to Dubrovnik, the final result is to transmit the same philosophy and assure that our guests experience the excellence and taste we are famous for in each of our luxury restaurants. Our strength, in fact, lies in our consistent identity. To achieve this harmony, I carefully choose my team in the various restaurants, people with whom I have already worked with and trained personally".

This being said, Andreas Migliaccio's DNA has been transmitted with great artistry to his "children" and then he adds: "We are not only a great team, but one big family. A Chef's work, away from the cameras, is made of sacrifice, time, sweat and responsibilities. I know that I can be a tough and demanding person, as well as I know how to be understanding. To do my job, one needs to be a bit of a psychologist: understand others and listen to them with care. Only in this way, one can transmit the same values and passion to others". Just like being in a big family. Andrea is

proud just like a father to present Claudio Mengoni, born in 1984 who was recently awarded the Michelin star for Assajé. After working with Andrea Berton, Gaetano Trovato at the Enoteca Pinchiorri in Florence, Claudio joined Andrea Migliaccio five years ago, first as his sous-chef at L'Olivo to then become the Resident Chef of Aldrovandi Villa Borghese in January 2016. Andrea says: "Claudio is my little double!": his organizational skills, his people management attitude, attention, elegance and care for details, so fundamental for every preparation". Claudio Mengoni, a young, shy, talented Chef from Tuscany – who shows his strong character just behind the cookers - states: " Respect of your own work, of the raw materials and of your staff is the motto and the foundation of my cuisine. Andrea taught me this. Mengoni adds, that no matter how recent his deserved success, this does not stop him: " to be in the Michelin Guide in a great honor for me, this is a result of the hard work of a trusted team, built through the years. It represents a challenge to look ahead and always improve". As Migliaccio teaches: five stars are plenty, but the sky is our limit...

THE SEVEN WONDERS IN THE MED

This unique anthology (literally from Greek: a collection of selected writings or poems) is the project that was revealed during the International Luxury Travel Market last December by the Turkish Group, Dogus. Dogus Holding is active in 8 core businesses, it operates in 30 different countries, counts 55,000 employees and includes, under the tourism sector, 18 hotels, 11 marinas, 180 restaurants around the world. Mytha Hotel Anthology, the name of the new brand, is a collection of experiences narrated through one common characteristic: the eternal spirit of the Mediterranean. In this perspective, its Managing Director Ermanno Zanini gathered the 7 magnificent one-of-a-kind properties with unique stories, values, cultures and lifestyle. They all succeed in conveying the most authentic Mediterranean taste of time through Michelin starred restaurants, colors, hospitality and wellness. From Rome, with Aldrovandi Villa Borghese, a 19th century villa, that evokes the charm of Italian traditions, to Capri Palace, symbol of the Dolce Vita; from Argos in Cappadocia (Turkey), on

the remains of an ancient monastery, to Villa Dubrovnik in Croatia, positioned on cliffs while being immersed in the scented greenery of Mediterranean nature; from Madrid (Spain) with Villa Magna where classic luxury meets timeless style, to Turkey with Il Riccio Beach House in Bodrum, Capri's iconic Michelin-starred double and D Maris Bay on the Datça Peninsula, where the Aegean and Mediterranean Seas meet. Unique locations, distinctive properties, where to savor a genuine Mediterranean way of life and feel like home. mythahotels.com