

ROBERTO'S AMSTERDAM

NEWSLETTER WINTER 2010

2ND EDITION

THE END OF THE WINTER IS NEAR

Let the wind blow. Roberto's Restaurant has that typical Italian warmth. That's not just because of the open hearth and the recently completely restyled interior. One of the high points of the new menu is ribollita Toscana, the winter counterpart to the well-known minestrone soup: bean soup with winter vegetables, 'crostone' bread and Pecorino.



IL PIATTO MEDITERRANEO



There are also other Mediterranean surprises. For example, anatra all'arancia, duck with orange sauce. This is a classic that is prepared at Roberto's based on a recipe that the De Medici family used in the 14th century.

Another dish typical of this season was a favorite dish of Crown Prince Vittorio Emanuele and is perfect for this time of year: bollito misto. According to the British TV chef and cookbook writer, Antonio Carluccio, this is 'one of the most grandiose dishes of the North-Italian kitchen.' In it, different kinds of meat – from beef to chicken – are cooked in bouillon, cut into slices and served with 'salsa verde' and 'mostarda'.

GIRO D'ITALIA



After the successful Zilveren Lepel (Silver Spoon) master classes, our staff of chefs, under the leadership of Franz Conde, is offering a number of new master classes. Central to the classes is the well-known Giro d'Italia, the Tour of Italy. Participants will follow the route of the cycling competition and learn how to make the most delicious dishes from the different Italian provinces. From 'visserssoep' made during the Adriatic stretch and 'spaghetti aglio e olio' from the south to roasted lamb with herbs from the mountains. The victory will be sweet thanks to the Nadalin Veronese, and old-fashioned 'pandoro' cake that is still being made in the local banquet bakeries in Verona. There is also a Dutch dish prepared during the master classes: herring tartar with apple and red beetroot mash. We've included a Dutch dish because real Giro d'Italia is coming to Amsterdam, Utrecht and Middelburg in 2010. From February, these cities are colored pink, the color of the Giro. The official start is 8 May in Amsterdam. Exactly 21 laps later, after the bikers have ridden 3,418 kilometers, they will arrive in Verona. The special Giro-menu will be served in Roberto's starting in April.

WINTER ACCOMPANIMENTS

Roberto's has an expanded wine list with all 35 Italian DOCGs. But also, we have some as yet unknown regional wines made from various kinds of indigenous grapes as well as more than 20 attractively priced open wines. Our sommelier, Antonino Ballarino, was recently assisted by Jacqueline Borgers. Jacqueline, just like Antonino, has also recently received her certification from the AIS – Association of Italian Sommeliers.



**BIB GOURMAND &
GAULT MILLAU**



As you are probably aware, the staff of Roberto's works with the best quality seasonal products. Naturally we have the winter truffle, but we also have the only real buffalo mozzarella, made from the milk of actual animals in the national park of Cilento and served with fresh salami from Emilia-Romagna. The choice for quality, but also for a menu that is just as exclusive as it is reasonably priced (two-course lunch menu for € 29, 50 and three-course dinner menu for € 32, 50), has not remained unnoticed. Within a half year after the re-opening, Roberto's was awarded with a 'bib gourmand' in the Michelin Guide of 2010 and was mentioned in the new Gault Millau with 12 points. "A fantastic boost for our whole team," said Hilton director and the namesake of the restaurant, Roberto Payer on behalf of executive chef Franz Conde and restaurant manager Raul Navarro. "We are very happy to be in such select company."

RESTAURANT WEEK

After all the praise that Roberto's restaurant has received in the months after the opening, the newly restyled restaurant would like to give something back to its ever-faithful clientele. During different weekdays in the coming months, Roberto's will be offering its neighbors a two-course lunch or a three-course dinner menu at a 'friend price'. But naturally they are not the only ones who we would like to enjoy bit of pure Italian gastronomy. From 1 to 7 March, Roberto's Restaurant will be participating in the Dining City Restaurant Week. For € 25 you can enjoy the menu specially created for this event by our chef, Franz Conde. For reservations, please go to www.restaurantweek.nl.

I DOLCI



And then there is i dolci, the desserts. A perfect end to the meal is latte fritto e sorbetto al mandarino or 'lightly baked milk' from a recipe of the Clarisse nuns, served with mandarin sorbet. Choosing, however, will be difficult because there is also torta Fiorentina: 'crostata' tart from Florence, filled with chocolate.

OUR TERRACES

The Hilton Amsterdam, with its garden on the water, is well known for its many terraces. Starting 1 April and weather permitting, you can enjoy a delicious espresso on Terazza Issimo, a lunch on Roberto's Terrace or a cocktail on the Garden Terrace, while enjoying the beautiful view of the rippling water in the canal.



Voor reserveringen en informatie over masterclasses kunt u contact opnemen met:
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