

# ACQUOLINA



## Daniele Lippi Executive Chef of Acquolina Restaurant

Daniele Lippi, born in 1990, leads the kitchen Acquolina, the gourmet Restaurant of The First Roma ARTE hotel, on Via del Vantaggio, Two Michelin Stars.

Raised at the school of the Troiani brothers, for 9 years at Il Convivio, Head Chef since 2015, Daniele Lippi perfected his style with various experiences at the top of the best international starred restaurants, from Yannick Alléno - Pavillion Ledoyen\*\*\*, Paris - to Enrico Crippa - Piazza Duomo \*\*\*, Alba - to Grant Achat, at Alinea Restaurant in Chicago and again in Spain with Paolo Casagrande at Lasarte \*\*\*di Martin Bersategui.

Daniele proposes a New Mediterranean Cuisine that goes along with the elegant soul of the restaurant, enhancing its strengths.

His is a path of continuous culinary evolution and refined attention to every detail. Both the kitchen and the restaurant are the subject of careful study, and are the protagonists of a harmonious, strong interaction that constitutes Acquolina's signature.

Driven by the excellent results obtained in the most recent period, Daniele Lippi has chosen to intensify his research work in order to give life to an extremely personal cooking philosophy that draws inspiration from the current of Mediterranean Cuisine.

At 32 years old, Daniele is curious, he still wants to play: "I never take myself too seriously," he says, "but I take cooking very seriously. I have too much respect for this work, what is more important than food? But life is also lightness and a desire to look beyond appearances." Beyond appearances... a kind of mantra for Daniele, capable of serving us an artichoke that is actually a Jerusalem artichoke.

Daniele is in his own poetic way transforming a tuber that lives underground into a flower that opens to the sun.

"Daniele wants to surprise us with the best food, not caring too much about appearance, but making us dream with substance"-said Andrea La Caita, general manager and partner of Acquolina."

On the restaurant staff there are **Benito Cascone**, Restaurant manager, **Andrea La Caita**, General manager of Acquolina Group, **Francesco Aldieri**, Sommelier, **Andrea Menichelli**, Assistant Restaurant Manager, and **Carlos Soriano Valle** as Bar Manager.

Chef Lippi's New Mediterranean Cuisine transports us on a real journey, not only geographic but also temporal, through the "mare nostrum". Starting from ancient Rome and our peninsula, more than a thousand years of history are traversed, crossing coasts and hinterlands of territories usually excluded from the commonplaces of Mediterranean cuisine, such as Morocco, Turkey, Spain, and Greece. A revolutionary vision rooted in ancient gestures and flavors. The result of this work is represented by the two different menus offered: Periplo, a 7-course itinerary at 180 € and Anabasi Catabasi, a 9-course experience at 210 €.

### ***Jerusalem artichoke like an artichoke***

*The concept of this dish is related to the Roman tradition, to a tuber that wants to become a flower, to rebirth and wanting to get to see the light.*

*Technically the story was born on a beautiful day in early summer, when the artichokes were finished, and we did not lose heart and wanted to look for the flavor, the texture of the artichoke and the visual aspect in a vegetable. What is the vegetable that is closest to the artichoke? In common parlance, Jerusalem artichoke is defined as "a potato that tastes like an artichoke," hence the English name "Jerusalem artichoke." After sorting the product we come to give it the texture and flavor ever closer to the tradition of Roman-style artichoke. The Jerusalem artichokes are sliced finely obtaining leaves, which are cooked in a vacuum with oil, parsley, mint and garlic (here we find the technique of the Roman tradition) after which a rose is formed with the Jerusalem artichoke slices and it is fried not by dipping but by pouring boiling oil (here we find the giudia technique) so that it opens like an artichoke. At the base we have a Jerusalem artichoke cream that does not undergo caramelization. On the surface we place the garlic parsley and mint filling. And we go to glaze with a Jerusalem artichoke base, obtained by just caramelization of the peels, then reduced as if it were a meat base. By doing this we concentrate the sugars and pectins of Jerusalem artichokes and give the dish a bitter, licorice-like note, a property very close to the artichoke.*

### **Ristorante Acquolina**

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mer/sab 19.00/23.30