



LA CREDENZA DI AUGUSTO 1894

*Where to find gastronomic excellence at St. Regis Rome
in collaboration with Ercoli 1928*

Rome, May 19, 2022 - **The St. Regis Rome**, historic Capitoline hotel and flagship of international hospitality, welcomes *La Credenza di Augusto 1894*, a space for exhibition and sale of the best Italian gastronomic products, in collaboration with Ercoli 1928, a Roman reality renowned for its selection of excellent products.

The beautiful room that houses La Credenza is located in the heart of Lumen, Cocktails & Cuisine, right behind the wall of the bar's iconic blue barrel. Designed by the celebrated interior design studio Pierre-Yves Rochon Inc. (PYR), the room is embellished with a stone mosaic floor, in bright colors in shades of gray and champagne tones and has a large kitchen countertop in the center that invites daily conviviality to be enjoyed at different times of the day.

Francesco Donatelli, Executive Chef of The St. Regis Rome, and *Andrea Di Raimo*, Chef of Ercoli, with their creative touch, will offer a menu that will change periodically, favoring fresh produce and new arrivals from Ercoli. As spring seasonal: **Le cialde nere e il salmone Ercoli** (marinated and smoked salmon on squid ink waffles, goat cheese foam and lemon gel); **Semplicemente Alici** (Ercoli spaghetti with anchovy sauce from Cetara "Armatore", fresh organic and dried tomato tartare with fennel crumble); **Polpo e patate** (octopus and potatoes, black olive tapenade, Ercoli spicy tarallo crunch, purple potato chips); and as a dessert **Il caffè in granita** (coffee granita with cream and Lunardi tozzetti crumble).

The outlet, open all day long, every day, will be available to both hotel guests and the external customers, confirming Lumen as a meeting place and reference point for Romans as well, thanks to its outstanding event programming and culinary excellence.

The name "La Credenza di Augusto 1894" stems from the historical and culinary heritage of the hotel, whose first chef was August Escoffier, who inaugurated the Grand Hotel. Escoffier, an admirer of the simplicity and authenticity of raw materials, coined the motto "Good cooking is the basis of genuine and healthy happiness."

Today as then, The St. Regis Rome, respects the tradition and marries Ercoli to choose the best for its guests.



The logo of La Credenza di Augusto 1894 was created by Gianluca Biscalchin, creator of Cibology, journalist and gastronomic illustrator.

Among the excellences, at La Credenza di Augusto 1894 we can find:

Sottoli Antico Pedaggio

The land on which the Antico Pedaggio farm grows fruit and vegetables, is located on the borders of the Langhe. Each step, from production to harvest, is followed with passion, respecting nature and its times. The result is genuine products, which strike for their flavor, also ensured by the recipes of the Piedmontese peasant tradition, followed and respected.

Caffé Mogi

An Italian roasting company that produces fine blends and specialty coffees, from traceable, sustainable and artisanal supply chains, with a focus also on promoting women's empowerment and entrepreneurship.

Pasta Ercoli 1928

Produced and packaged in Gragnano, in compliance with the strict regulations that regulate it. Bronze-drawn, it has an ideal roughness to retain condiments and excellent cooking resistance.

Colatura di alici di Cetara Armatore

A product that tells of a centuries-old tradition. Only anchovies from the Amalfi Coast, caught in spring and processed on the day, are used for this process. Maturation, in chestnut barrels, ranges from 18 to 30 months.

Salmone affumicato Ercoli 1928

Only open-sea reared salmon and artisanal processing. Ercoli salmon is marinated for 5 days and then gently smoked with apple wood for a product with an unmistakable taste.

Olio Frantoio Muraglia

A controlled supply chain, from the olive harvest to the milling in the estate oil mill, is the secret of the goodness of Muraglia oil, a genuine expression of the Apulian territory.

Biscotti Lunardi

They represent the evolution of the ancient Tuscan confectionery tradition. The exclusively craftsmanship, the selected raw materials and the relentless research make this family business a real institution.



St. Regis Hotels & Resorts

With a blend of classic sophistication and contemporary luxury, the St.Regis brand, part of Marriott International, Inc. remains true to its commitment to delivering exceptional experiences at 50 hotels and resorts located in the world's most exclusive locations. Created by John Jacob Astor IV, with the opening of the first St.Regis Hotel in New York City over a century ago, the St.Regis Hotellerie Brand is known worldwide for its signature style associated with exclusive luxury, refined elegance and highly personalized service by the impeccable St Regis Butler. For more information and new openings, visit stregis.com or follow [Twitter](#), [Instagram](#) and [Facebook](#). St. Regis is proud to participate in Marriott Bonvoy®, Marriott International's global travel program. The program offers members an extraordinary portfolio of global brands, unique experiences on [Marriott Bonvoy Moments](#), and unparalleled benefits including points good for free stays and nights at group hotels and recognition of Elite status. To join for free or for more information about the program, visit MarriottBonvoy.marriott.com

Lumen, Cocktails & Cuisine

The beating heart and entertainment offered by The St. Regis Rome is enriched by exclusive collaborations with the world of contemporary art and international mixology. A crossroads of Roman guests and international luminaries, with La Credenza di Augusto 1894 in collaboration with Ercoli, lovers of good food and gastronomic excellence find a new address for every moment of the day.

Ercoli... from 1928 in Rome

For almost 100 years a reference point for curious palates, refined gourmets and foodies. A transversal shop capable of offering many opportunities in one place: seven days a week, from early in the morning until after midnight without interruption, you can go shopping choosing from a wide range of proposals, from the everyday to the extraordinary, from bread to caviar, from breakfast cookies to herbal teas, wine and champagne, from ready-made dishes to unobtainable cheeses and cold cuts. A reasoned selection of unique typicalities, from specific territories or even small producers, to always guarantee the genuineness of our proposals. An accurate research that crosses national borders to bring new gastronomic inspirations to Rome.

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