

POLO DE' MARCO

The Luxury, Living & Lifestyle Magazine

PRINCESS
OLGA

"A Wild & Barefoot
Romanov"

ROSS
McCALL

conservationist/
actor from
"Band of Brothers,
24 & White Collar"

We speak to
Heinz Beck
a 3-star Michelin Chef

Best from the
Dom Perignon party in Rome
& its high-profiled Publicist
Lorenzo Carvelli

An interview with **Tag Heuer's**
Brand Ambassador
& international Graffiti Artist;

Alec Monopoly

Exclusive interview with

FRANCESCO PANELLA

"Celebs Love Posing with Antica Pesa's Re-
staurant Entrepenuer"

Francesco Panella



1 Antica Pesa is a third generation, highly-acclaimed Italian restaurant with 3 ideal locations, NYC, Rome, and Doha, and a mecca for celebrities. What distinctions set Antica Pesa apart from other fine Italian restaurants?

To be honest, we don't focus on other fine Italian restaurants, but instead focus on our operations and use our passion and love to make sure we are meeting all of our clients needs to give them the best experience no matter which location they choose to dine with us.

2 Antica Pesa is a passionate family business with you and your brothers running a highly successful branch each in a different major city, across continents. How did the expansion happen with the different locations, and how is it to work so closely with family on an international scale?

Every generation has a goal, and the goal for the 4th generation was to expand the brand outside of our original location in Rome. Now the vision of businesses have to challenge themselves to focus on an inter-



they spread the words with their friends because they feel comfortable with us.

7. You're a huge proponent of social media when it comes to your restaurants and shows. How do you feel social media is changing the restaurant and TV industry?

Social media is truly changing businesses around the globe. In the same way we engage our customers when they physically dine with us, we try to give the same experience digitally over our different social channels.

8. What inspires you?
I am inspired by day-to-day life. I try to use every minute of my day to be productive, it's beautiful to wake up in the morning and find new en-

ergy to try something new.

9. What's the perfect Italian meal for you?
For me, the perfect Italian meal is a beautiful dish of fresh pasta.

10. What's next for Antica Pesa going forward?

We are always looking to evolve our operations, but we are not in any rush. Currently we are enjoying the experience of having international branches in our operation and are absorbing everything these destinations and our clients have to offer.





national scale. For this reason we decided to expand to different continents. We are very lucky to have a passionate family, who each have their own role, and we stay in constant communication with each other even with the various time differences.

3 Your menus are tantalizing and innovative. Tell us about some of your favorite menu items, particularly your long-standing family recipes, and the specialty exquisite desserts like the "Sigaro 15", chocolate cigar and Millefoglie?

The exciting part of our menu is that it is a balance between traditional family recipes and ever changing new seasonal items. In all of our locations, our menus change every three months to make the best use of fresh seasonal ingredients. Of course my favorite is our cacio e pepe, we still use the original recipe which was invented by my great grandmother. Its such a simple dish, but full of really complex flavors.

4 In addition to, Antica Pesa, you are also the star of a hit reality TV show "Brooklyn Man". How did that manifest, and

what do you love most about working on the show?

Brooklyn Man began when I opened Antica Pesa in Brooklyn NY. I was quickly inspired by the interesting culinary adventures which can be found on every corner in New York. I started to share my recommendations and travel advice with friends, and then that quickly expanded to the TV Show. My favorite part of working on Brooklyn Man is getting to share the stories behind inspirational dishes in New York.

5 As "Brooklyn Man" continues to be a success, what surprises are in store for viewers in the upcoming season?

It is very easy to keep the viewers surprised because there is always something new and interesting happening in New York. I would say the most interesting aspect that is changing in the culinary scene in New York is new fusions of different international foods.6. Antica Pesa is synonymous with Hollywood and its stars, how did Antica Pesa achieve such a celebrity following?

To be honest, I think the main reason why we have such a following is because we give everyone a personal gourmet experience. The celebrities who dine with us really are foodies and love to try different dishes, and





The Review

Antica Pesa

On any given night, one will find Antica Pesa - Rome booked for the evening and abuzz with quiet chatter and music wafting in the restaurant. It is a mecca for celebrities, sports stars, and headline musicians alike, yet also caters to the elegant, well-dressed of international society, and the general public. It's a fine dining restaurant offering classic sophistication in a simple manner. When being welcomed upon arrival in its reception area, you feel as if you've just returned home to family.

Despite its celebrity presence, its actual acclaim



is for its incredibly inspired and innovative Italian cuisine, as well as, its rich history and tradition as a fourth generation family restaurant.

Antica Pesa - Rome is managed by Alessia Meli, also its in-house sommelier, and Simone Panella, its executive chef with appearances frequently by brother Francesco Panella from the New York City - Antica Pesa. As an executive team, they are true professionals making everyone's dining experience enjoyable with great smiles and perfect finesse.

Antica Pesa's underground wine cave boasts





more than 1,000 different wine labels and vintages. So, there's a perfect wine for each course and menu item. It's astounding given the size of the restaurant. Antica Pesa consistently wins numerous international awards and accolades not only for their food, but also for their extensive and superlative wine collection.

Its incredible menu offers many house specialities and traditional pastas made from centuries old family recipes, including seared rack of herb crusted lamb with raspberry sauce and roasted eggplants, marinated baccala carpaccio with flavorful baked tomatoes, Arsoli beans and fried sage leaves, tagliolini, butter, anchovies, and crispy bread, Cacio e Pepe "cheese and pepper" pasta, also taccozzette con gamberi, lime e cime di rapa, a typical short pasta with prawns, lime and broccoli raab. And, for dessert the Sigaro, a chocolate lover's dream appearing as a real ci-

gar on your plate, yet it's entirely chocolate made with chocolate mousse rolled in a chocolate wafer then served with smoked meringue "ash", alternatively the light and fluffy, Tiramisu Della Nonna, marscapone cream, layered between espresso soaked Savoiardi cookies and topped off with lots of chopped dark chocolate will satiate even the most difficult of critics.

After an enchanting evening, leaving Antica Pesa feels a bit as if you have just stepped out of an Italian fairytale with its amazing food, wine, and celebrity status, you will want to return again and again.

