

**The pleasure of getting “Together” at a new Italian cuisine establishment,
right in the heart of Manhattan**

Insieme

The Restaurant of The Michelangelo Hotel in New York

The Restaurant of The Michelangelo, one of the best Hotels in the world according to *Travel & Leisure's*, recently opened at 152 West 51^a Street, right in the heart of Manhattan, thus further enriching its incredible palmares.



The restaurant is especially popular among curious and refined New Yorkers, keen on trying all kinds of international cuisine, being able to appreciate its quality and acknowledge the primacy of Italian cooking.

The name INSIEME [Italian for “together”] describes the conceit behind the restaurant, i.e. a juxtaposition of Old World with New.

insieme refers both to the menu, which includes an Italian “classic” menu printed side by side with a more “contemporary” list, and to the fact that the kitchen is run by two chefs, namely Paul Grieco and Marco Canora, both well-experienced in the culinary art.

They both trained at “Gramercy Tavern” in New York; Marco then became the Chef Executive of the extremely famous **Craft** restaurant, whereas Paul worked as a talented sommelier in some of the most famous restaurants in New York, including Gotham Bar & Grill, Bouley and Gabriel’s.

This is the second time they team up and, given their almost priestly emphasis on fresh and top-quality ingredients, they surely represent the new and fresh expression of Italian Food & Wine in the heart of Manhattan.



The pleasant white and gray dining hall has a small bar in the front, with large windows that give onto 7th Street.

Silvery curtains, made of silk thread, separate the booths and cover the walls, “cocooning” clients and conveying an intimate and elegant touch.

Tables are made of polished and bleached white oak, and are simply decorated with candles and table mats, in a private and colloquial style. The elegant and informal staff wears blue shirts with striped ties.

Everything is in line with the Italian style that is so typical of Starhotels.

insieme', embodying a "spirit of togetherness" behind the restaurant's name, management, philosophy and furnishings, conveys the typically Italian convivial taste and pleasure - now so widespread around the world - of getting *together* around a table, to meet, have a chat, taste and comment on refined dishes and a good glass of wine.

Starhotels, a collection of 22 Hotels in the most exclusive and fascinating destinations; 20 4-star Hotels right in the heart of the most beautiful Italian towns, a Hotel de Charme in Paris and a Deluxe Hotel in New York. An Italian style based on a true passion for art, culture, traditional cuisine and well-being. Its constant pursuit of harmony, its passion for details and taste for beauty evidence Starhotels' vocation for hospitality.

Each hotel has a story to tell and is a unique experience to enjoy.

Ufficio Stampa e Relazione Esterne:

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SCHEDA RISTORANTE

Address:	Starhotels "The Michelangelo" 152 West 51st Street, New York City
Telephone:	(212) 765-1900
Web Site:	www.michelangelohotel.com
Hours:	Dinner: Monday to Saturday Lunch: Monday to Friday (Noon to 2 pm)
Price Range:	Da \$85 a \$100
Reservations:	Recommended
Capacity:	Main dining hall – 75 people Private dining hall – 30 people

Menù tradizionale

antipasti

- Insalata di misticanza e verdure con parmigiano stagionato (3 anni) e aceto balsamico
- Triglia marinata con bottarga grattugiata e verdure sottaceto
- Vitellino crudo alla piemontese nutrito al pascolo, con porcini, limone e crostini
- Fritto misto alla romana (fegato di vitello, animelle, cotoletta di vitello, lingua e asparagi impanati e fritti)

primi

- Lasagna verde bolognese con besciamella e ragù di carne
- Linguine con vongole, aglio, peperoncino e prezzemolo
- Risi e bisi con prosciutto

Secondi

- Cacciucco alla viareggina con pomodori, limone e peperoncini
- Arista di maiale arrosto con fagioli, salvia e aglio
- Lesso misto con condimenti tipici (salsa verde, crema di barbaforte e mostarda)
- Bistecca alla Fiorentina (per due), 24 onces di manzo nutrito con erba

contorni

- Fagioli all'ucelletto con pomodori, aglio e salvia
- Patate alla contadina (brasate in rosmarino, olio d'oliva, pomodori e aglio)
- Asparagi grigliati con parmigiano
- Verdure brasate con aglio e olio

Menù contemporaneo

Antipasti

- Calamari "ripieni" di gamberetti, asparagi bianchi, cipollotti e arancia
- Pesce crudo (ventre di salmone, aodai, ostrica di Barron Point e tonno in tre varianti)
- Manzo "in brodo" con manzo wagyu, asparagi, anice stellato e raviolini "la tur"
- Carpaccio di agnello con fave, cipolline e pecorino toscano stagionato croccante

Portate "intermedie"

- Risotto di mare con ricci di mare di Santa Barbara
- Fettuccine alle olive nere con ragù di anatra e formaggio fiore sardo
- Zuppa di asparagi "in Sapor giallo" con uovo soffice, sformato di pinoli, pistacchi e zafferano

Portate principali

- Salmone reale "gentilmente" cotto con insalata novella, dragoncello e caviale di salmone
- Branzino mediterraneo selvaggio alla "saltimbocca" con cipolline, prosciutto, e salvia
- "Finocchietti" di pollo (petto, alette, fegato con finocchi)
- Braciola, sella, petto, salsiccia di agnello con lavanda, aglio giovane, funghi morelli e spinaci selvaggi

Menù di assaggi

Cinque portate

- Carpaccio di abramide di mare con piselli freschi zuccherati, puré di cipollotti e foglie di peperone
- Culingioni con fave, finocchio e menta

- Merluzzo nero "bruciato" e rapini sottaceto
- Anatra all'arancia con verdure brasate
- Dessert di frutta Amuse
- Dolci

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