

Menú

We love Italian food, so we looked for simple traditional street food and add just a small touch of reinvention from other backgrounds to bring some "freshness" to the occasion.

Aperitivo

- Chips with some drops of local lemons* and Minuta olives** on the side.

Pane Cuzzato

- Caprese: Bilici Valley Siccagno tomato*, mozzarella and optional tuna.
- Veggie: roasted carrots with nigara sesame* mixed with avocado, coriander and a bit of lemon.
- Ham and cheese: Nebrodi Provala*, selection of local ham, Bilici Valley Siccagno tomato* and roasted Salsa Roja**.
- Eoliano: tomatoes, Salina capers*, Minute olives*, anchovies, chilli pepper, Giarratana onion*.
- Misto: tomatoes, Salina capers*, Minute olives*, aubergines in Oil, dried Bilici Valley Siccagno tomato*, Tuna and Mozzarella.
- Salina: Salina capers* with Noto almondia* pesto, tomatoes, cucurini, grilled aubergines, baked ricotta cheese and fresh mint (Everything with Trapani sea salt*, olive oil, oregano, basil and optional Salsa Roja**).

* Slow food protection
** Salsa Roja: blended Roasted tomatoes, spicy chillies, coriander and salt.



We want to explore the poetry of cooking, eating and sharing time together. For us shade is one of the most important factors in providing a comfortable environment and therefore also paramount for food enjoyment.

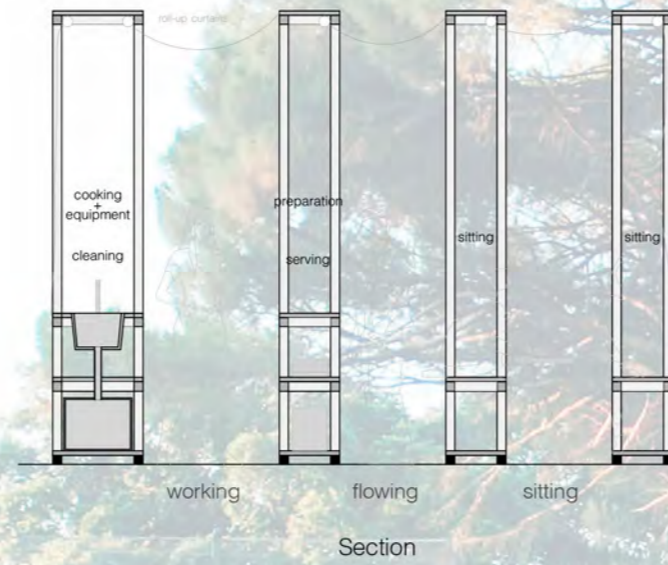
We propose eight modules built with a simple wooden frame. Each unit can be used individually or tied together with a light textile that in addition provides climate protection. The modules are flexible and can be arranged in various ways to experience different shades and light situations during the day. The combinations allow the eater to meet the cooker or the eater to meet other eaters. The cooking as a performance, enhances the overall experience of Eating.

We perceive Italian cuisine as a simple mixture of ingredients, which enhance the overall flavour. Therefore, we just add a small touch of reinvention from our own background.

The cooking theatre is ready to serve!

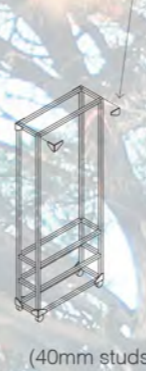
Cooking and cleaning unit: 120 x 60 x h:300

Serving, preparation and sitting unit: 120 x 40 x h:300



corner detail for rigidity

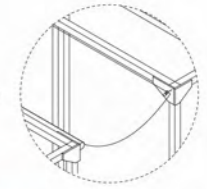
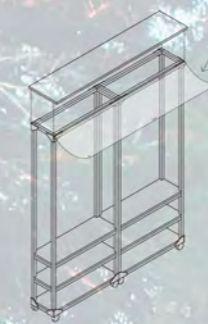
Textile curtain attached to the upper wooden plate



(40mm studs)



(20 mm plate)



Light textile expands and contracts as necessary and is easily hooked to other wagon

Assembling diagram



Isometric view of basic layout



Let's meet and eat



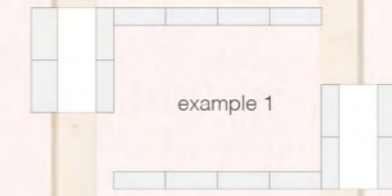
layout with central cooking space



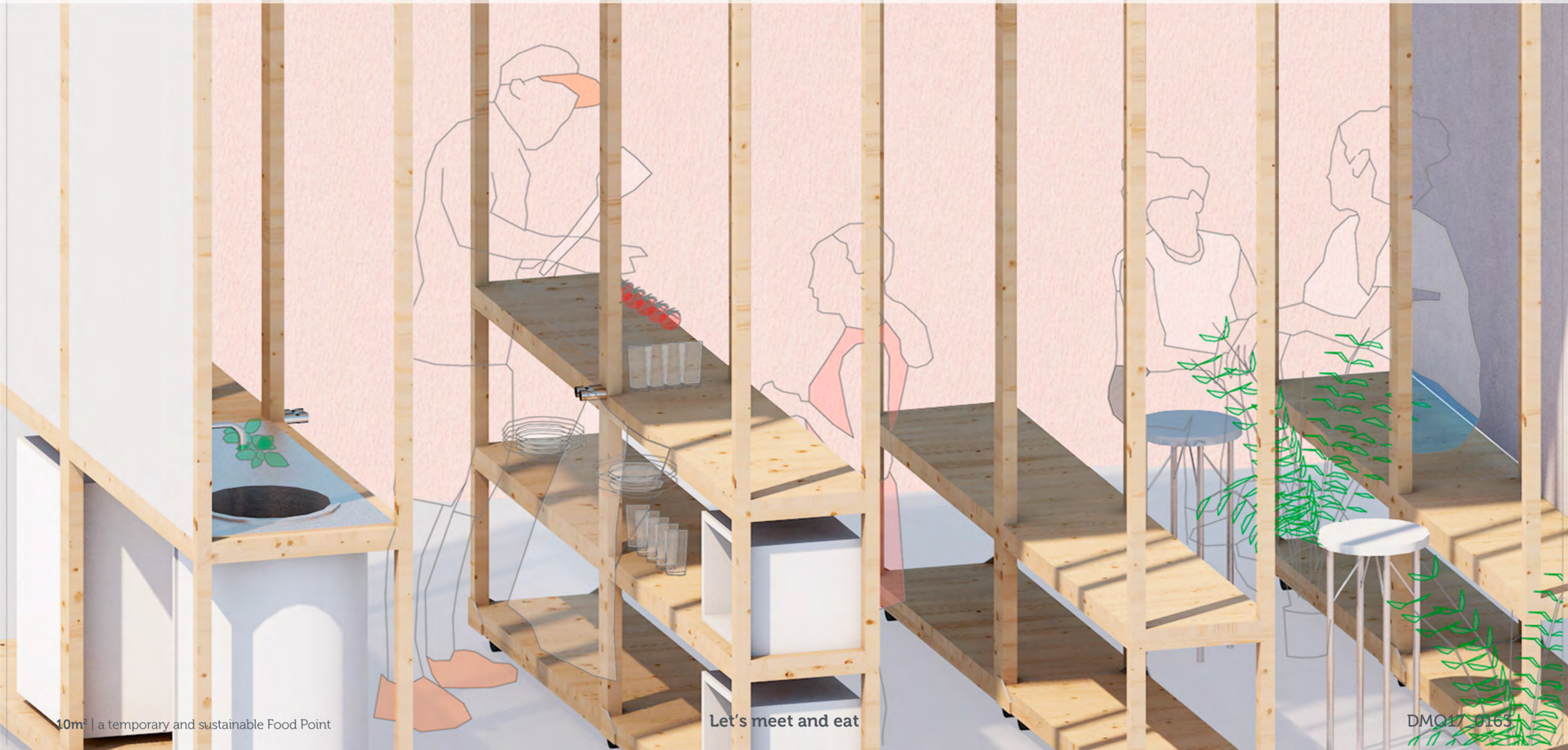
layout with long sitting space



layout with different angles



high flexibilities for bigger events (XL version)



For Jury

We want to explore the poetry of cooking, eating and share the time together.

We propose eight modules built with a simple wooden frame. Each unit can be used individually or tied together with a light textile to create a single arrangement. The textile provides climate protection and beautiful shadows and can be easily be detached.

For us shade is one of the most important factors in providing a comfortable environment and therefore also paramount for food enjoyment.

The modules' configuration is flexible and can be arranged in various ways to experience different shades and light situations during the day. The combinations can be arranged in such a way that the eater meets the cooker or the eater meets other eaters. The structure is open to the quarry, but at the same time, provides a cosy shelter to enjoy oneself and others while eating.

The module has a size that can easily be moved by one person, helping in its mobility and in the flexible use of both cooking and eating station. Prototypes: The cooking (with equipment) and cleaning units are 60 x 120 cm, while the preparation, serving, and the four eating while sitting units are 40 x 120 cm. All modules have a height of 3.00 meters. In between modules there are gaps to either prepare, observe or enjoy food.

We want the cookers to be exposed. The cooking as a performance, enhances the overall experience of Eating.

We perceive Italian cuisine as a very simple mixture of ingredients, which complement each other and enhances the overall flavour. Therefore, we just add a small touch of reinvention from our own background to bring some freshness to the occasion.

The cooking theatre is ready to serve.

Brief

We want to explore the poetry of cooking, eating and sharing time together. For us shade is one of the most important factors in providing a comfortable environment and therefore also paramount for food enjoyment.

We propose eight modules built with a simple wooden frame. Each unit can be used individually or tied together with a light textile that in addition provides climate protection. The modules are flexible and can be arranged in various ways to experience different shades and light situations during the day. The combinations allow the eater to meet the cooker or the eater to meet other eaters. The cooking as a performance, enhances the overall experience of Eating.

We perceive Italian cuisine as a simple mixture of ingredients, which enhance the overall flavour. Therefore, we just add a small touch of reinvention from our own background.

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Aperitivo

– Chips with some drops of local lemons* and Minuta olives* on the side.

Pane Cunzato

– Caprese: Bilici Valley Siccagno tomato*, mozzarella and optional tuna.

– Veggie: roasted carrots with Ispica sesame* mixed with avocado, coriander and a bit of lemon.

– Ham and cheese: Nebrodi Provola*, selection of local ham, Bilici Valley Siccagno tomato* and roasted Salsa Roja**.

– Eoliano: tomatoes, Salina capers*, Minute olives*, anchovies, chilli pepper, Giarratana onion*.

– Misto: tomatoes, Salina capers*, Minute olives*, aubergines in Oil, dried Bilici Valley Siccagno tomato*, Tuna and Mozzarella.

– Salina: Salina capers* with Noto almonds* pesto, tomatoes, cucunci, grilled aubergines, baked ricotta cheese and fresh mint

(Everything with Trapani sea salt*, olive oil, oregano, basil and optional Salsa Roja**)

* Slow food protection

** Salsa Roja: blended Roasted tomatoes, spicy chillies, corinder and salt.