

## Restaurant Gusto in Rocco Forte's Villa Kennedy

Executive Chef Dario Cammarata enjoys the cuisine of his native country Italy in the restaurant "Gusto" in the Villa Kennedy. He only uses fresh products of the highest quality that are bought in Italy. His motto reads "traditional recipes interpreted in a new and modern way" and his cuisine can be defined as a combination of originality and regionalism in conjunction with cordial service. The comfort of the guests certainly has the highest priority, and they can look forward to "enjoyment on the highest level" in a relaxed and elegant atmosphere.

To Dario Cammarata's specialities belong the every month changing "Ispirazione" menus, creations all around new and seasonal products. 2008 are planned among others tuna in May, strawberry in June, cherry in July and mozzarella in August; every month offers a new culinary surprise. The in Palermo born Executive Chef has gained his experience starting from Italy going to Switzerland, to France and to the North of Germany (Parkhotel Bremen). He started in Palermo and Venice, where he especially became familiar with the regional Italian specialities. In his international career he got to know different 5-Star hotels as well as Michelin restaurants: as for example 1997 in St. Tropez, the hotel La Pinède, a Michelin star and 17 points Gault Millau, where he worked as Chef Entremetier. From Arosa to St. Moritz (Badrutt's Palace Hotel) in 2000 he got to the Hotel Chateau de Pray 2000 as Souschef, (14 points Gault Millau). 2001 he was already once working in Frankfurt: Dario Cammarata was cooking as Souschef in the famous Erno's Bistro, distinguished with one Michelin Star and 17 points Gault Millau. After some further short life stations, he now lives together with his family in Frankfurt since one year and is happy to give the individual flair of the restaurant Gusto a personal and distinctive touch.

The wine menu of the "Gusto" offers the savourer amongst famous wines like Ornellaia also wines of the new, innovative wine-growing regions in Sicily, Sardinia, Puglia and Umbria.

### Facts:

- Homemade Pasta - also possible to choose as small portion - and traditional prepared Risotto
- Menu Ispirazione: of seasonal specialities inspired & monthly changing 4-course menu
- Daily breakfast from 6:30 to 10:30, on weekends from 7:00 to 14:30, Lunch from 12:00 to 14:30, Dinner from 18:30 to 22:30
- From Monday to Friday there is a daily changing business lunch buffet for 28,- per person including one soft drink
- 110 covers and 60 additional covers in the inner courtyard
- The restaurant is open for hotel guests as well as for all other guests

The Rocco Forte Collection includes:

- Hotel Amigo, Brüssel
- Hotel Astoria, St. Petersburg
- The Balmoral, Edinburgh
- Brown's Hotel, London
- The Lowry Hotel, Manchester
- Le Richemond, Geneva
- Hotel de Rome, Berlin
- Hotel de Russie, Rom
- Hotel Savoy, Florenz
- Villa Kennedy, Frankfurt
- The Charles Hotel, Munich

Future openings:

The Augustine, Prague - 2009  
Verdura Golf & Spa Resort, Sicily - 2009  
Marrakech - 2010  
Abu Dhabi - 2010  
Jeddah - 2010

For further information and online reservations, please visit the Rocco Forte Collection website: [www.roccofortecollection.com](http://www.roccofortecollection.com).

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