



(Ristorante Reale, photo Alberto Zanetti; Cristiana and Niko Romito, photo Alberto Zanetti)

THE WORLD'S 50 BEST RESTAURANTS: CRISTIANA AND NIKO ROMITO'S 'REALE' JOINS THE LIST

Castel di Sangro (AQ), 5 April 2017- Cristiana and Niko **Romito's** restaurant **Reale**, 3 **Michelin stars**, joins the *World's 50 Best Restaurants*. It was announced today at *the Royal Exhibition Building in Melbourne*, (Australia) during official ceremony that defines the ranking of the most influential restaurants in the world.

The abruzzese Restaurant Reale, enters at number 43, climbing 41 positions in less than a year.

A great satisfaction for the three-starred chef: “It’s very exciting to represent Italy in the most prestigious international gastronomic circles. The entrance of Reale in the list of World’s 50 Best is a great satisfaction that I share with my sister Cristiana and my team. It is a recognition – continues Niko Romito - that rewards also my native region, Abruzzo, that lives constantly in my dishes”.

Niko Romito’s cooking is characterized by a continuous evolution along a path of essentiality, balance and taste; a quest for simplicity, understood as the result of a process whose goal is the harmonization of flavors. The centrality of the raw material in each of his creations transforms the single ingredient into the vehicle of a unique and intuitive experience that does not need to be explained.

Young (43) and self-taught, chef Niko Romito and his sister Cristiana, Maître D’ and General Manager, opened Reale in 2000. The Abruzzese restaurant earned its first Michelin star in the 2007 edition of the Guide, the second in 2009 and the third in November of 2013 (2014 edition). An established presence in the best Italian restaurant guides, in 2011 Romito moved Reale from Rivisondoli, a small town just outside Majella National Park, to Castel di Sangro in Abruzzo National Park. The restaurant occupies the ‘Casadonna’ complex, a former 16th-century monastery, now exquisitely restored, which also hosts a charming hotel and a professional culinary school, ‘Niko Romito Formazione’. In 2013 he launched ‘Spazio’, the first test kitchen run by students and graduates of a private school, which today has locations in Rivisondoli, Rome and Milan. In 2016 he presented the project ‘IN-Intelligenza Nutrizionale’, an innovative scientific protocol designed for collective catering, starting with hospitals, in collaboration with the Giomi Group and the Università La Sapienza in Rome.

The Academy of judges for the ‘50 Best’ is composed of 1,040 food critics, chefs and food experts from around the world, divided into 26 different regions: each voting judge can express up to ten preferences, at least four of them for restaurants outside their own region, and ten or more members of each regional panel are replaced every year.

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