



un progetto di NIKO ROMITO
formazione

SPAZIO

Spazio is the restaurant-laboratory run by the students and graduates of Niko Romito Formazione, under the supervision of a team of industry professionals and working closely with restaurant Reale, chef Romito's 3 Michelin star restaurant in Abruzzo. Launched in 2013, Spazio is the first of its kind in Italy. The innovative format now counts 2 locations, in Rivisondoli (in the building that first housed the restaurant Reale), in Milan (on the fourth floor of the "Mercato del Duomo", overlooking Galleria Vittorio Emanuele and Piazza del Duomo). A new location in Rome will be opening soon, after a two years experience at Eataly Ostiense. Spazio is a factory of ideas where young chefs can experiment, grow, study and share food culture. Most importantly, it is the place where they learn to "take responsibility" in the kitchen.

The young brigade selects the ingredients and prepares the dishes under the supervision of a senior Head Chef, while new recipes are developed in collaboration with the mother-kitchen at Reale. In fact each menu draws from the techniques and concepts developed at Reale, while adapting them to a more informal (but not less curated) setting. Simple, impeccably executed dishes that "strike a perfect balance between tradition and creativity", where the original flavor of the ingredient is fundamental, as is lightness – all at an affordable price. A mutual exchange takes place between the food at each Spazio and the city hosting the restaurant: while never ceasing to reflect Spazio's original philosophy, dishes often come to incorporate influences from the local gastronomic tradition.



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Between 2017 and 2025, Spazio will see 7 new international openings, in partnership with Italia Cibus SpA.

The new restaurants will maintain the original model of Spazio: restaurant – laboratories run by the students and graduates of Niko Romito Formazione who will propose a contemporary Italian cuisine based on respect of the tradition, research and creativity. A close eye will be kept also on the local gastronomic trends.

www.nikoromitoformazione.it/spazio

www.ilmercatodelduomo.it/spazio-milano