



THE MIDDLE HOUSE
SHANGHAI

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Frasca's Fresh New Arrival – Marino D'Antonio *Italian food honouring simplicity and tradition at The Middle House*

Shanghai, 24 January 2019 – Marino D'Antonio, has arrived to bring his beloved brand of authentic Italian cuisine to Frasca in The Middle House, Shanghai. The House is the latest edition of Swire Hotels' The House Collective, where authentic and memorable culinary moments are a key highlight.

Marino D'Antonio's career has taken him to some of the top kitchens in the world, where he has overseen exciting dining experiences for discerning diners. Hailing from Bergamo, Italy, Marino has more than 20 years' experience in the epicurean world, having worked at top hotels, cruises and restaurants in Italy, the UK, France, Beijing and Hong Kong. He now joins Swire Hotels with his own style well in tune with the intimate and personalised touch of the The House Collective – first in Shanghai, and later in 2019 at The Opposite House in Beijing where a new Frasca will open in the Autumn.

Honouring simplicity and tradition

Chef Marino will establish the real traditions of Italian cuisine at Frasca; an absolute dedication to quality ingredients, an obsession with the time-honoured and genuine methods of Italian cooking that are alive and well in Italy today. The result is heart-warming dishes that, allow the ingredients and techniques to do all the talking.

Come and try his classic specialties, including *Spaghetti alla Chitarra Teramani*, with tasty mini meatballs made with veal and Iberico pork, soaked in tomato sauce on handmade pasta, a secret family recipe passed down through generations. "This is the dish my grandmother used to make for special celebrations only" Marino said.

There are other highlights you can't miss. *La Milanese*, pan-fried veal chop in aromatic bread, served with cherry wood potatoes and tartare sauce, is a classic Milan preparation where the veal is fried in clear butter. *Costolette di agnello alla scottadito*, wood-fired lamb chop marinated in garlic and rosemary, is a delicacy prepared according to the southern region of Italy, the Roman way. *Linguine all astice*, verrigni linguine cooked with Boston lobster, with a touch of fresh herbs, cherry tomatoes and Sardinian bottarga is especially prepared for lobster lovers!

A new weekend brunch in a modern setting

To celebrate Marino's arrival, Frasca is launching its brand-new weekend brunch. Available on Saturdays and Sundays, you can enjoy an appetiser, a combo of five different dishes, an egg dish, plus a main course with four options to choose from. The brunch ends on a high note with his famous dessert plate of two cakes *Panettone* and *Rum Baba*, for only CNY198 per person.

Already a favourite for Shanghai's food-loving crowd, Frasca at The Middle House is a modern casual Italian eatery named after the symbol of the hanging branches that were used to welcome passers-by. For quality refreshments in Friuli, Frasca offers a casual and inviting place for people to enjoy some of the most pleasing and authentic Italian dishes.

Frasca in Shanghai houses four areas – a bar, main dining room, glass room and outdoor terrazza. Each area is unique in style but coherent in the values of Italian cooking and genuine hospitality. Frasca's food celebrates Italian culture, making reference to our past territory and its traditions and to our current territory, from which we draw great produce and inspiration. We respect our environment and therefore ensure that

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the produce and techniques we use are as sustainable as possible. We have strong relationships with our farmers and work closely with them to learn about the progressive practices that these craftsmen dedicate so much time in.

A regional treasure - Pinsa

Frasca is pioneering the traditional Roman Pinsa, which is the healthy alternative to pizza. Its pasta is hand-rolled and shaped from local, nutrient-rich and biodynamic flour. Sticking to tradition, the meat is cooked with wood and carbon in its grills, following regional recipes depending on the Italian territory. Ever evolving, Frasca's beverage programme is deeply rooted in Italian tradition, giving contemporary appreciation for the classics, whilst smaller producers are still the focus.

Frasca has all three dimensions covered from service and food, to its Italian ambience. The most distinguishable character of Frasca, however, is its irresistible feeling of being at home.

Frasca's food is based around wood-fire cooking, centuries-old proven Italian methods and premium ingredients.



Frasca_Brunch



Pinsa Romana - Porcini



Australian Veal and Iberico Pork Meatballs



Panettone

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About The Middle House

Located in the bustling Jing'an District of Shanghai and the city's trendy Nanjing West Road, The Middle House is the newest addition to Swire Hotels' renowned The House Collective, offering 111 luxuriously designed guest rooms and 102 serviced residences for discerning world travellers. Enlisting Italian designer and architect Piero Lissoni to bring his signature mix of bold lines and clean silhouettes into every detail, The Middle House offers many unique features, including an expansive outdoor space with terraces that provides an elegant and calm oasis amidst the dynamic backdrop of one of Asia's most sophisticated cities.

About Swire Hotels and Swire Restaurants

Swire Hotels creates and manages distinctive hotels that break with convention in Hong Kong, Mainland China and the USA, providing an unscripted, characterful experience for well-travelled individually minded travellers who seek originality, style and personalised service.

The company's first hotel, The Opposite House in Beijing, opened in 2008 and was followed by The Upper House, Hong Kong, and then by EAST, Hong Kong, EAST, Beijing, The Temple House, Chengdu and EAST, Miami. The Middle House in Shanghai, our latest addition, opened in April 2018.

A restaurant division was set up in 2013 to manage the company's stand-alone restaurant operations. Our first restaurant Plat du Jour opened in November 2013 followed by Public and Ground Public in Quarry Bay. The Continental in Pacific Place opened in October 2014 and Mr & Mrs Fox in 2015, follow by the second Plat du Jour opened in Pacific Place in 2016. Our latest addition, Republic, a sub-brand of Public opened in Taikoo Place in December 2017.

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