



ANTONELLOCOLONNÀ

ABOUT

Cook, hotelier, entrepreneur, philosopher, poet, revolutionary, “anarchist in the kitchen”, “concentrate of cunning, practical sense, barely concealed arrogance, and brilliance”, “archetype of the chef entrepreneur”—those are some of the ways journalists, food critics, friends, or simply aficionados of his cooking describe Chef Antonello Colonna.

In 1985 he took over the family restaurant and revolutionized the kitchen. He installed the red front door that would quickly become the restaurant’s emblem and symbol of a gastronomic philosophy that won over the most exacting gourmet palates in Rome. The winning recipe was to keep the types and flavours of the traditional dishes but update them with elegance for the tastes and habits of our own day.

From Labico to Rome to New York, even to the Vatican, Colonna’s reputation quickly spread internationally. The red door has been with him all along, the passage between past and future, symbol of revolution and change and of a man who always looks to the future, to what’s possible, to new trends—which he often anticipates and promotes—never forgetting the importance of roots, tradition, and his own identity.

Art and architecture fanatic, Roman in spirit and origin, Colonna’s bond with his territory is his strength, the linchpin of his hospitality and relations with his clients, who are always so much more than that.

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HIGHLIGHTS

On-board service

ALITALIA: In 2002, he created Magnifica-class menus for Italy's flagship airline, first for the Rome–New York–Rome flights, then for Rome–Tokyo–Rome.

CATHAY PACIFIC AIRLINES: In 1997, he was featured in ads for the airline's 50th anniversary.

TRENITALIA/high-speed trains: CREMONINI Sp.A. asked him to manage the gourmet restaurant car of the ETR 500 between Rome and Milan. The Chef proposed lunch and dinner dishes inspired by his Labico restaurant. In collaboration with the consortium Le vigne del Lazio (vineyards of Lazio), he brought the best of the Lazio region's wines aboard the Gourmet Eurostar trains on the Rome–Milan–Rome route. In collaboration with the tour company Colline Romane, he stocked the Eurostar trains on the Rome–Milan–Rome restaurant cars with products typical of the Roman countryside.

Temporary restaurants

Atlanta Olympics: He supervised the Casa Italia at the 1996 Olympic Games in Atlanta. The following May, the Italian National Tourism Board (ENIT) named him "Ambassador of Cucina Italiana to the World".

World Cup: 1990–1994 Italy's world championship team enjoyed Colonna's cuisine.

Italian Open: 3–16 May 2004, he managed the restaurant in the Telecom tent at the Italian Open tennis tournament in Rome's Foro Italico. In 2005 he opened a "temporary gourmet restaurant" in the VIP village and filled it every day.

New York: In 1987, invited by a group of Italian-American restaurateurs, he opened a Roman-Jewish restaurant on Second Avenue. It was called Albero d'Oro and is now known as Vabene.

For the Culinary Institute of America (CIA), he taught modern Roman cooking at and curated the gastronomic side of such events as Columbus Day, the New York Marathon, "Time of Italy". In 1992 he opened Paper Moon, an Italian restaurant on Madison Avenue.

Events

NIAF: His 1986 evening for the National Italian American Foundation (NIAF), "The wind of Rome is a friendly wind", was a significant personal success.

"In pizza we trust": In 1991 he participated for 45 days in this event attended by such top fashion labels as Moschino in New York, Washington DC, Philadelphia, and Boston, where he curated numerous gala dinners.

Columbus Day: In 1992, he managed the gastronomic aspect of numerous public events, including Columbus Day.

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Queen Elizabeth II: In July 2000 Colonna was named Official Chef of the Italian prime minister's office, and as such prepared the luncheon hosted by prime minister Giuliano Amato in honour of Her Majesty Queen Elizabeth II on 18 October 2000.

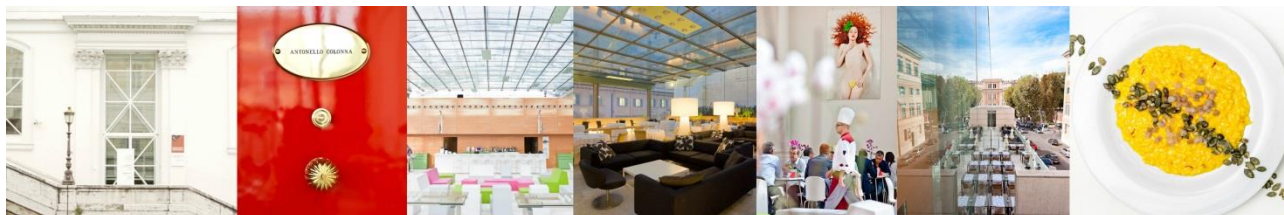
Prince of Asturias: On 2 October 2001 he catered the luncheon hosted by Prime Minister Silvio Berlusconi in honour of the future king of Spain, His Royal Highness Felipe de Borbón, Prince of Asturias, at Villa Pamphili, in Rome.

Amex platinum: On three Saturdays, 12, 19, and 26 June 2004, he opened his Labico restaurant to American Express Platinum members to give them some tips on how best to approach the world of good food and wine.

Swedish Royals: On 25 March 2009, the royal family of Sweden dined at Open Colonna, Rome, guests of Confindustria.

WORD OF

ANTONELLO COLONNA OPEN



In 2007, the red door moved to the Eternal City, and the new Antonello Colonna Open opened. Situated on the roof garden of the 19th-century Palazzo delle Esposizioni, on the Via Nazionale, it is a large open space on two interconnected levels, furnished with a simple, essential elegance and imbued with the sense of conviviality and hospitality that characterize every Colonna enterprise. The cuisine is creative, always amazing, but respectful of tradition. It is presented two ways: all-you-can-eat city lunch or, on weekends, brunch by day and gourmet restaurant (with Michelin star) in the evening.

Open, with its location in the centre of Rome, is also the ideal space for many different kinds of events, such as gala dinners, meetings, company conventions, roundtables, fashion shows, press conferences, photo shoots, and filming commercials or films.

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ANTONELLO COLONNA RESORT & SPA



In 2012 Antonello Colonna opened his Resort & Spa in Labico, immersed in 20 hectares (about 50 acres) of natural reserve less than an hour from Rome. In addition to 12 exclusive suites, it offers gardens, a gourmet restaurant (with Michelin star), thermal pool, and spa. It's the perfect place to get away from it all, to devote oneself to oneself, to discover, or rediscover, forgotten landscapes, flavours, and smells. It's also an event venue and temporary gallery, but also a working farm and life in the open air. It's a futuristic place, without contextualized spaces, where creativity, art, architecture, and good food mingle.

"The Resort is a space in which to move freely and taste dishes inspired by Roman tradition in the sitting room with fireplace or in the rooms adjacent to the library, with views of the countryside. Behind the intimate, homely conviviality is a crack professional staff trained to foresee the client's every wish. With this Resort", says Antonello Colonna, "I have wanted to sum up a twenty-five-year culinary itinerary and concretize my idea of hospitality, developing everything I like (or would like) to find in hotels when I travel. I think of it as a place completely out of this world a stone's throw from the COLOSSEUM, a sort of farmhouse superbly open to the new that never denies its traditions."



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