



Cerca persone, luoghi e oggetti



Carolina Home 29+



Gennaro Buono ha condiviso la foto di Pagiaccio Roma
20 ottobre alle ore 18:38

Facebook

ETICHETTE



GLI AMICI DI GENNARO BUONO



Pagiaccio Roma

20 ottobre · 🌐

Il nostro restaurant manager Gennaro Buono guiderà gli ospiti di Relais & Chateaux attraverso importanti degustazioni dei migliori Grand Cru d'Italia, a bordo della crociera SilverSea, da Roma a Barcellona (2-9 novembre).

Our restaurant manager Gennaro Buono will be the head sommelier on the SilverSea cruise that will bring the Relais&Chateaux delegation from Civitavecchia to Barcelona. Gennaro Buono will guide the guests between a wine tasting of some of the greatest Italian Grand Cru.

Mi piace · Commenta · Condividi

👍 Piace a Gennaro Buono e altre 22 persone.

🔗 1 condivisione

Scrive un commento... 📷 😊



Billy Cox
Motivation



La Grande Sfida
Tennis

+1078



Marco Grassi Ciao
Mi piace · Rispondi · 22 ottobre alle ore 10:40



Marco Grassi U
Mi piace · Rispondi · 22 ottobre alle ore 10:40



Marco Grassi okio che il capitano... non sia stato compagno di corso di...
Sennello



Andrea Starbone



Roberto Pedinato

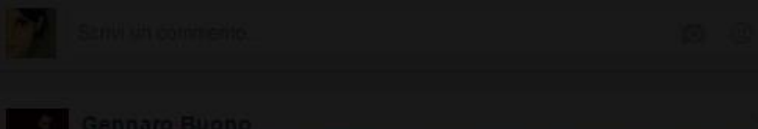
ALTRI AMICI DI



Alessandro Spreafico


Cerca






WINE TASTINGS

GRANDI CRU D'ITALIA
Comitato Grandi Cru d'Italia was founded in 2005 to protect and promote the prestige of Italian wine producers who, for at least 20 years, have been producing high class wines that are widely acclaimed by wine critics and on the market. The list includes the inner circle of the most prestigious wine producers in the country, representatives of the highest capacity of expression of the cultural and qualitative values of the territories with the most marked vocation for producing great wines www.grandicruditalia.com.



GENNARO BUONO - SOMMELIER
After different experiences like those at l'Olivo** at the Capri Palace Hotel as sommelier, Il Pagliaccio** in Rome as head sommelier, the restaurant Oud Sluis***, the experience as food and beverage manager for Hapimag, Gennaro went back to Rome as restaurant manager of Il Pagliaccio**. In his career he has achieved the qualifications of professional sommelier, maître sommelier, salami taster, national coffee taster, master trainer for Inai, sensorial analysis master professional, water sommelier and tea sommelier. He qualified third at the competition Best Sommelier of Italy 2010, and in 2012 he won the title. Furthermore, he obtained the International Diploma of ASI Sommelier.



Wine Tastings with Gennaro Buono will take place at the following dates

- 3 November - Livorno
- 4 November - Livorno
- 6 November - Mersailles
- 7 November - Porto Mahon
- 8 November - Palma de Mallorca

At 4:00pm in the Main Bar, Deck 5

Please sign up at Reception to ensure your participation.

GOURMET DINNERS

RELAIS & CHÂTEAUX
Relais & Châteaux is an elite association of over 540 exclusive hotels and gourmet restaurants that are owned and operated by a group of highly skilled independent hoteliers and chefs. Since 1954, the Relais & Châteaux family has set the bar for excellence in luxury hospitality, exploring new frontiers and creating unique ways for our guests to experience the Art of Living in our properties worldwide.

FABIO PISANI - IL LUOGO DI AIMO E NADIA - MILAN, ITALY
Chef Fabio Pisani was born in 1978 in Molfetta, Bari, where he graduated as a chef. From 2000 to 2005, he has worked in major 3-Michelin-starred European maisons such as Grand Velour in Paris, Waterside Inn in London and Dal Pescatore in Canneto sull'Oglio, Italy. It is in this last restaurant where the two chefs met and since then they are close friends in life and colleagues at work. Alessandro e Fabio then moved to Il Luogo di Aimo e Nadia, taking with them the willingness to build the future of the new generation of Il Luogo along with Stefania Moroni. Together with Alessandro Negrini, they are now both responsible of the cuisine of this historical restaurant, building its future along with Stefania Moroni, who represents the third generation of the Moroni Family at Il Luogo.

3 and 5 November 2015, 8:00pm, La Terrazza, Deck 7
Fabio Pisani will cook the following Gala Dinner menu for you:

- Giochi di Sale di Mothia - Marinated Ligurian Snapper
- Lo Scampone - Sea Bream with Fresh Thyme
- Risotto con Fiori di Zucca e Tartufo Bianco Fresco - Risotto with Zucchini Flowers and Fresh White Truffle
- Controfiletto di Vitello Fassona in Panure di Camomilla - Veal Sirloin Fassona in a Chamomile Crust
- Tiramisù

Please reserve at any dining venue or with the Maître d'Hotel.

Gennaro Buono
2 novembre · 🌐

Silversea spirit...on board

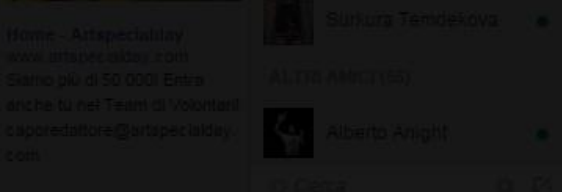
Mi piace · Commenta · Condividi

👍 Piace a Gennaro Buono e altre 43 persone.

Daniele Arcangeli Complimenti Gennaro! 👍👍
Mi piace · Rispondi · 👍 2 · 2 novembre alle ore 18:17

Salvatore Salerno Gennaro Buono Grand Cru! Visualizza traduzione
Mi piace · Rispondi · 👍 2 · 2 novembre alle ore 19:02

Scrivi un commento... 📷 😊



SILVERSEA®

GOURMET CRUISE



Chef Fabio Pisani



Chef Erik Arnecke



Alessandra Cabella

8 novembre · 🌐

#gourmetcruise Silversea Cruises great experience and great team... With Sommelier Gennaro Buono Chef Erik Arnecke Chef Pisani Fabio Chef by #relaischateaux

Mi piace · Commenta · Condividi

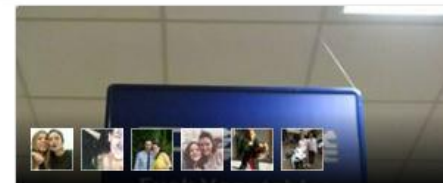
👍 Piace a Valeria Gazzoni, Gennaro Buono e altri 19.

🔗 3 condivisioni

Scrivi un commento...



Gruppi suggeriti



Ca'Foscari - ITES I anno

6 amici · 85 membri

+ Iscriviti



Au Pair in America Italy-

Active au pairs

1 amico · 67 membri

+ Iscriviti

Vedi tutti

Fare clic per iniziare.