



Chef Augusto Tombolato

Casanova Restaurant

Augusto Tombolato, born in 1960 in province of Varese, in the north of Italy, became the Executive Chef of the Casanova Restaurant 10 years ago, after having gained a wide experience in Italy and abroad. Indeed, he started his brilliant career long time ago in 1975 as commis de cuisine for Costa cruises during summer season, while he was still studying at the Hotel school in Varese. Graduated, he began to work for the highest-level restaurants, such as the Locanda Cipriani and the Harry's Bar in Venice, and for the most famous and prestigious hotel restaurants of such calibre as the Hotel Gritti Palace in Venice and of the hotel Principe di Savoia in Milan. He enriched his knowledge with several abroad experiences in Japan, Kenya, Korea, Russia, Dubai where he learnt the local cuisine bases.

The true essence of Tombolato's cuisine is the Mediterranean tradition, with its balance of taste and health and the strict employment of fresh and natural products, following the rhythms of seasons. To this fundamental basis, Tombolato adds his sparkling fancy creating everyday a new dish, with touches of other countries' culinary traditions.

Taste in Style

A good meal is not just a good meal. It is an experience, like a dream that deeply touches our emotions and involves all of our senses, stimulating them one by one and leaving us with clear memories.

Tuna Tartar with lime flavored salad

Ingredients:

Fresh Tuna	gr. 120
Seasonal Greens	gr. 100
Lime	1
Olive Oil	q.b.
Soy Sauce	dl. 5
Cucumbers	1
Assorted Peppers	1
White Celery	1
Carrot	1

Dice Tuna and dress with olive oil, soy sauce and grated lime peel.

Put Tuna (into a round mould) in a plate of glass, add seasonal greens and garnish with thinly cut cucumber, pepper, celery and carrot.

Dress with oil and soy sauce.