

## **OVO by Carlo Cracco, Moscow's unrivalled fine dining experience by the legendary Michelin Chef**

In October 2016, Moscow welcomed a new arrival to its restaurant scene – OVO by Carlo Cracco. The restaurant, the two Michelin-star chef's first to open outside of his native Italy, was unveiled in the very heart of the city, at the world-renowned Lotte Hotel Moscow, accompanying MEGUmi, the contemporary and stylish restaurant of Japanese cuisine that already resides in the hotel. Lotte Hotel Moscow is a five-star luxury hotel and the winner of numerous prestigious international awards, most recently named Best Luxury Hotel in Russia by the Russian Hospitality Awards. Its inimitable facilities and unsurpassable customer service have earned Lotte Hotel the recognition of travellers around the world. The hotel is a member of The Leading Hotels of the World, offering elegant suites, including the largest Royal Suite in Russia, as well as fantastic dining options, a Wedding & Event Bureau, and the world-famous Mandara Spa. Upon opening there, OVO was an instant gastronomic highlight for the Russian capital, and has since become a fixture in Moscow's upscale dining scene. Locals and visitors alike have flocked to experience the rare venture of such a high-calibre chef in Russia, and OVO has even claimed the title of Best Hotel Restaurant.

Carlo Cracco is a pioneer of progressive Italian cuisine, a combination of Milanese tradition and modern taste. Cracco's culinary career began in 1986, in the kitchen of Gualtiero Marchesi, the first Italian restaurant to be awarded three Michelin stars. Cracco's experience then took him to France, to work in the kitchens of French culinary veterans Alain Ducasse and Alain Senderens, and to Florence, where his management helped earn L'Enoteca Pinchiorri three Michelin stars.

Cracco is now one of the world's most influential and celebrated chefs, universally esteemed for his innovative take on classic Italian cooking, with widespread acclaim for his culinary artistry as a judge on MasterChef and as host of Hell's Kitchen. The essence of Cracco's cuisine is in his balance of gastronomic traditions and contemporary taste, expertly implemented with the finest local ingredients arranged spectacularly on the plate. Such a practice allows Cracco and his team to express his singular philosophy in culinary form through dishes that are as delicious as they are passionate, breathing fresh life into Italian classics through innovative twists. The restaurant's ideals are signified by its name, a single word that evokes a purity of philosophy and ingredients. OVO is a symbol of Cracco's cuisine – it is Italian for egg, a product that signifies life and prosperity, serving even as the inspiration behind Cracco's book. In addition to its focus on stellar ingredients, the OVO kitchen relies also on its team, whose leadership has been entrusted to Emanuele Pollini, Cracco's longtime friend and associate, capable more than anyone else of understanding the maestro's gastronomic idiosyncrasies.

Cracco's Moscow project follows his culinary taste, a delicious reinterpretation of one of the world's favourite cuisines. In his words, "We are not an osteria, a trattoria, or a homestyle Italian restaurant. OVO is all about modern, haute Italian cuisine. Here, we introduce our guests to the modern Italian taste, created from the best local ingredients and the latest technologies." Since the restaurant's opening, it has maintained constant discourse with its guests, always putting the desires and expectations of the clientele at the forefront. To this end, Cracco himself pays regular visits to OVO, presenting spectacular new dishes each time. His next visit is planned for 6-8 November 2018, an occasion that will be commemorated with a series of new exquisite lunches and dinners.