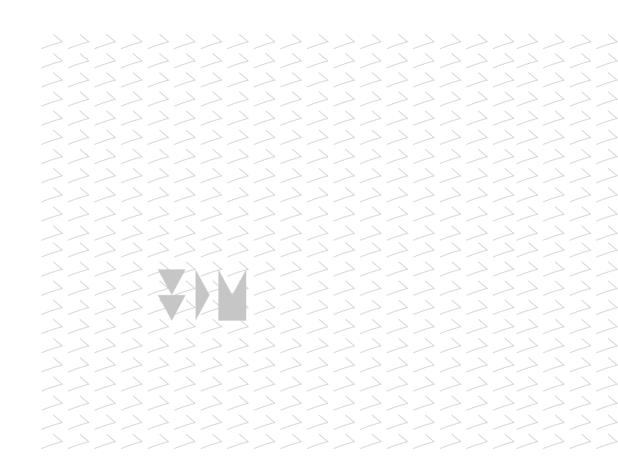




GASTRONOMY



Gastronomy Collection

# VINCENZO DEL MONACO



SERVING FOOD
IS A GESTURE OF LOVE
SIMPLE AND ANCIENT.
A DISH IS THE WITNESS
OF THE SCENE.

cit. Vincenzo Del Monaco

Graduated from the State Institute of Art in Grottaglie (TA) with a focus on ceramics, he graduated in Architecture in 2006 from the Faculty of Architecture "Ludovico Quaroni" of the University of Rome "La Sapienza" with a thesis on "Decoration in architecture, as architecture, for architecture", supervisor Prof. Lucio Valerio Barbera.

In 2006, he held a solo exhibition "Sculptures of Architecture" promoted by the AOCF Gallery at the "Galleria di Ripetta" of the Sapienza University in Rome.

He worked as an architect manager of the modelling workshop, an expert in the production of mock-ups and models, at Studio Fuksas Associati in Rome from 2006 to 2007 and from 2008 to 2009 in Vienna at Coophimmelb(I)au Studio.

He has participated in design competitions winning prizes and mentions, such as Europan 9.

In November 2008, he held a solo exhibition in Vienna at the Liniert Gallery entitled "Mindscape Scena Prima".

Since 2009, he has been living and working in Grottaglie with the idea of experimenting and developing a repertoire in the field of artistic ceramics based on the tradition of artistic craftsmanship and its possible future developments in the third millennium.

Since 2013, he has collaborated with chef Andrea Berton, for whom he designed and produced accessories and table sets for the Andrea Berton Restaurant in Milan.

In the following years, he embarked on collaborations with other star chefs, including Angelo Sabatelli (Putignano), Andrea Ribaldone (Alessandria), Domingo Schingaro (Borgo Egnazia), Antonio Zaccardi (Bari), Felice Sgarra (Trani) and Floriano Pellegrino and Isabella Potì (Lecce), and Antimo Maria Merone (Hong Kong).







# PARTNERSHIP WITH CHEFS // Andrea Berton

The participation with the chefs began in the summer of 2012, when Vincenzo first met the Michelin-starred Andrea Berton on a tour of Puglia with his wife.

Whilst staying at Masseria Bagnara Resort & Spa in Marina di Lizzano (TA), he saw some pieces from Del Monaco's ceramic sculpture collection, which prompted him to visit the workshop. Hence the proposal to create a selection of objects for a stimulating and innovative "mise en place", which would also respect in the objects the millimetric style of the Friulian chef's kitchen.

One of the most representative pieces of this association is the II Lago di Garda tray designed for the II Sereno resort on the lake of the same name, where Berton was a seasonal consultant.

"Andrea Berton is a true architect of food," explains Del Monaco. "He designs and focuses on every detail, combining the relationship "between form, proportion and media sections, a philosophy he also replicates in his preparations, such as his latest dessert, a sweet egg.





cod. #518 cod. #19







cod. #23 cod. #23



cod. #83









## **TUAREG**

## // by Andrea Berton

This particular tureen alludes to sandy, archaic landscapes or coloured, vitrified surfaces. It represents a possible investigation between design scales, environment and design products.

The Tuareg, although designed to be an architecture and landscape rather than a soup tureen, was later a source of inspiration for designing a series of tableware for the Andrea Berton restaurant of the chef of the same name.



cod. #81

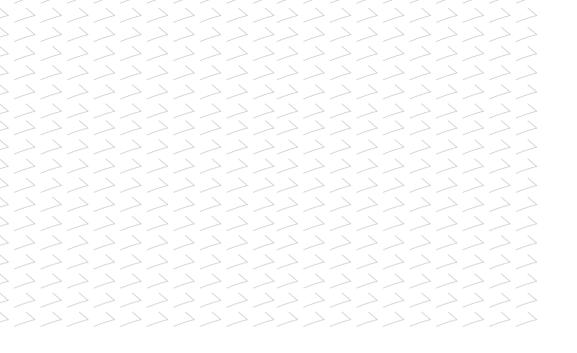
















RISTORANTE I DUE CAMINI Borgo Egnazia, Sallevetri (Fasano)







cod. #78 cod. #78

### // Domingo Schingaro e co

After the first occasion of collaboration with A. Berton, the starting point for other collaborations was Domingo Schingaro, chef at the restaurant I Due Camini di Borgo Egnazia, in Savelletri di Fasano.

For this table, Vincenzo Del Monaco emphasised the themes of Apulia through the irregular textures of tuffaceous stone.

For Schingaro, he created the first service of "stitched" dishes, under the direction of Pino Brescia (Borgo Egnazia

Hotel's set designer), which aimed to interpret the values of Apulian poor culture.

This was the beginning of a real collaboration but above all a great understanding with Domingo Schingaro and his entire kitchen brigade including Nicola Iodice (maitre), Angelo Convertini (sous chef) and Tiziano Mita (pastry chef).

An icon of this idyll is the famous Puglia tray, a shaped wooden support that resembles the geographic shape of Puglia and houses 6 containers (one for each province) to which a typical speciality of each geographic area belongs.



cod. #512





cod. #429 cod. #430





cod. #82









cod. #425

### THE PARTNERSHIP WITH THE CHEFS

// Andrea RIBALDONE
// Felice SGARRA
// Angelo SABATELLI
// Antonio ZACCARDI

The success of the partnership between the chefs and Vincenzo Del Monaco attracted the attention of Andrea Ribaldone of the I due Buoi restaurant in Alessandria.

Over the years, there have been many collaborations with catering professionals, among them the starred Felice Sgarra of Casa Sgarra in Trani (Bt), Angelo Sabatelli of Angelo Sabatelli Ristorante in Putignano (Ba), Antonio Zaccardi of Ristorante Pasha in Conversano (BA).









cod. #432

# FELICE SGARRA AND FIRE PANS Ristorante CASA SGARRA (Tr)

Fire and baking dishes are made of a low expansion coefficient greifiable mixture consisting mainly of cordierite and coated with a lead-free blanket.

The product interprets the theme of the pyrex dish with the most advanced and high-performance technology, effectively solving blackening on the base and the release of unpleasant odours with every cooking. Firing temperature 1285°C.

The artefacts are covered by food safety. MOCA Regulation EU 625/2017



#### • TÈGA fire/baking dish







• POP HENRY triptych of fire/oven pans







## BROS' A POP COLLABORATION Ristorante BROS', Lecce

## // Floriano PELLEGRINO and Isabella POTÌ

One pop collaboration is with Floriano Pellegrino and Isabella Potì of Bros' in Lecce.

Somewhere between strong experimentation and provocation, Vincenzo Del Monaco worked on supports for small pastries to desserts, plates for first courses to bowls and single-portion jugs.

A very important project was "Let's Lemon". "There is absolute trust between us," explains the designer, "they adapt to my shapes.

The only condition is "the stranger, the better" in order to match the extreme touched with their gastronomic research, which goes beyond gourmet".











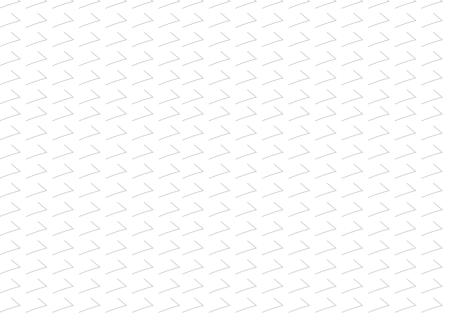


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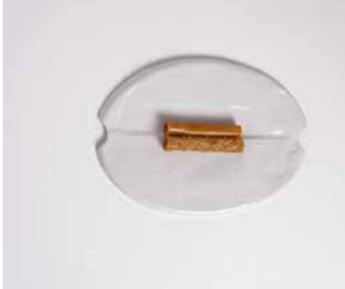


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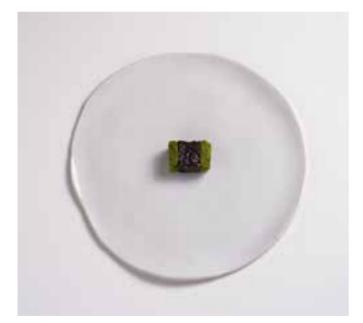








cod. #422





cod. #58 cod. #52

# PROJECT HONG KONG Ristorante Estro, Hong Kong

#### // Antimo Maria MERONE

Chef Antimo Maria Merone (1 Michelin star) involved Vincenzo Del Monaco in his new restaurant, Estro, in Hong Kong, which opened on 16 September 2021.

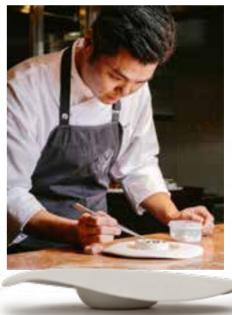
The artist has created a complete set of more than 600 pieces including plates, bowls, oil saucers and caviar container, laying cutlery and serving bowls of different sizes and functions, entirely handmade in fine white porcelain.

But the centrepiece of the collection are the trefoil bowls. Made in two sizes, they bring a very Mediterranean aesthetic concept to the table of the Orient. "Antimo called me because he did not want fine dining dishes, but works by an artist, possibly Italian.

In January 2021, by video call, while he was in Hong Kong and I was in Grottaglie, we worked together on his ideas.

The concepts behind everything were elegance and lightness, which can also be read in his cooking. So it was necessary to have harmonious measurements and proportions between substrate and recipe", explains Vincenzo Del Monaco.





cod. #61



cod. #69



cod. #62 cod. #413



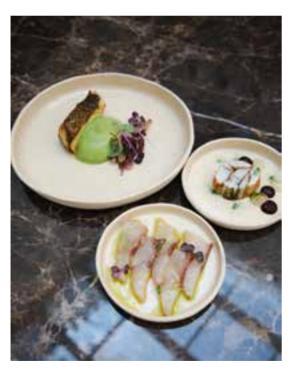


cod. #69

# DOUGHS THAT MAKE ALL THE DIFFERENCE Ristorante Ognissanti, Trani

The latest all-Apulian collaboration under the direction of chef Marco Marinelli for the brand new Ognissanti restaurant in Trani (BT).

For this project, in addition to choosing a set consisting of several plates, bowls, hors d'oeuvre plates, cutlery laying and other elements, a different mixture than porcelain, i.e., a semi-refractory with its natural colour and simply treated with a transparent glossy material coating strictly apiombic.







cod. #49









#### PIZZA HOLDING HAND

#### // Francesco Calò

From an intense encounter between Vincenzo del Monaco and chef Francesco Calò comes to life an idea of the latter, simple but complex at the same time.

The idea of giving shape to his hand, that hand that has always studied, touched, selected raw materials, that hand that creates, bruises and serves.

In these works, in the representation of his hand, resides his whole vision as a chef.









#### // LAYING CUTLERY



cod. #11 in light grey

Dim. Ø 10 cm. H 1.5 cm.



cod. #12 porcelain

Dim. 8,5 x 4 x H 4 cm.



cod. #13 in light grey

Dim. 9 x 4 x H 4 cm.



cod. #14 porcelain

Dim. 4 x 4 x H 3,5 cm.



cod. #15 in light grey

Dim. 13,5 x 5 x H 3 cm.



cod. #16 porcelain

Dim. 7 x 4 x H 2 cm.



cod. #17 porcelain

Dim.  $7 \times 7 \times H 2 \text{ cm}$ .



cod. #18 porcelain

Dim.  $7 \times 4 \times H 3 \text{ cm}$ .



cod. #19 porcelain

Dim. 7,5 x 3,5 x H 2 cm.

#### // BREAD AND BREADSTICK HOLDERS



cod. #21 in porcelain

Dim. 34,5 x 9,5 x H 7 cm.



cod. #23 in porcelain

Dim. 22x 13 x H 5 cm.



cod. #22 in light grey

Dim. 34,5 x 9,5 x H 4 cm.



cod. #24 in porcelain

Dim. 12 x 8,5 x H 3 cm.

#### // SMALL CONTAINER OF LIQUIDS



cod. #31 in porcelain

Dim. Ø 6 cm. H 8 cm.



cod. #32 stoneware

Dim. Ø 8 cm. H 10 cm.

#### // SMALL CONTAINERS



cod. #41 porcelain

Dim. Ø 21 cm. H 3.5 cm.



cod. #42 porcelain

Dim. 25 x 22 x H 2 cm.



cod. #43 porcelain

Dim. Ø 18 cm. H 6 cm.



cod. #44 porcelain

Dim. Ø 21 cm. H 6 cm.



cod. #45
in dark stoneware

Dim. Ø 19 cm. H 6,5 cm.



cod. #46 porcelain

Dim. 14 x 15 x H 6 cm.



cod. #47 porcelain

Dim. Ø 14 cm. H 6 cm.



cod. #48
in dark stoneware

Dim. Ø 18 cm. H 8 cm.



cod. #49 porcelain

Dim. Ø 17 cm. H 5 cm.



cod. #411 porcelain

Dim. 22 x 16 x H 8 cm.

#### // SMALL CONTAINERS



cod. #412 porcelain or stoneware

Dim. Ø 16 cm. Dim. Ø 14cm. Dim. Ø 13 cm.



cod. #413 porcelain

Dim. 10 x 8,5 x H 2 cm.



cod. #414 porcelain

piattino Dim. 17,5 x 19,5 x H 1 cm. tip Dim. Ø 7,5 cm. H 2 cm.



cod. #415 porcelain

Dim. 30 x 10 x H 4 cm.



cod. #416 in light grey

Dim. 15,5 x 6 x H 2,5 cm.



cod. #417 porcelain

Dim. 11 x 11 x H 2,5 cm.



cod. #418 porcelain

Dim. 20 x 5 x H 1 cm.



cod. #419 porcelain

Dim. 12 x 8 x H 2,5 cm.



cod. #421 porcelain

Dim. 12 x 8 x H 1,5 cm.



cod. #422 porcelain

Dim. Ø 10 cm. H 11 cm.

#### // SMALL CONTAINERS



cod. #423 in light grey

Dim. Ø 11 cm. H 4 cm.



cod. #424 porcelain

Dim. Ø 8,5 cm. H 4 cm.



cod. #425 porcelain

Dim. 16 x 16 x H 2 cm.



cod. #426 porcelain

Dim. 35 x 20 x H 3 cm.



cod. #427 porcelain

Dim. 29 x 7 x H 2 cm. Dim. 26 x 7 x H 2 cm.



cod. #428 porcelain

Dim. 16 x 16 x H 2 cm.



cod. #429 porcelain

Dim. 15 x 15 x H 8 cm.



cod. #430 porcelain

Dim. 8 x 9 x H 6 cm.



cod. #431 in light grey

Dim. 20 x 20 x H 2 cm.



cod. #432 porcelain

Dim. 14 x 7 x H 1 cm. Dim. 8 x 7 x H 1 cm.

#### // FLAT SUPPORTS



cod. #51 porcelain

Dim. Ø 32 cm.



cod. #52 porcelain

Dim. Ø 30 cm. Dim. Ø 25 cm.



cod. #53 porcelain

Dim. Ø 23 cm.



cod. #54 porcelain

Dim. Ø 10 cm.



cod. #55 porcelain

Dim. 36 x 24 cm.



cod. #56 porcelain

Dim. Ø 10 cm.



cod. #57 porcelain

Dim. Ø 38 cm. Dim. Ø 33 cm. Dim. Ø 28 cm.



cod. #58 porcelain

Dim. Ø 31 cm. Dim. Ø 22 cm.



cod. #59
in dark stoneware

Dim. Ø 30 cm.



cod. #411 in light grey

Dim. Ø 30 cm.

#### // FLAT SUPPORTS



cod. #512 porcelain

Dim. Ø 29 cm. Dim. Ø 20 cm. Dim. Ø 15 cm.



cod. #513 porcelain

Dim. 27 x 25 cm.



cod. #514 in light grey

Dim. 30 x 30 cm.



cod. #515 porcelain

Dim. 30 x 30 cm.



cod. #516 porcelain

Dim. Ø 40 cm.



cod. #517 porcelain

Dim. 40 x 20 cm.



cod. #518 porcelain

Dim. 37 x 20 cm.



cod. #519 porcelain

Dim. 40 x 20 cm.

#### // BASE SUPPORTS



cod. #61 porcelain

Dim. Ø 24 cm.



cod. #62 porcelain

Dim. Ø 30 cm.



cod. #63 porcelain

Dim. Ø 30 cm.



cod. #64 porcelain

Dim. Ø 28 cm.



cod. #65 porcelain

Dim. Ø 27 cm.



cod. #66 porcelain

Dim. 30 x 22 cm.



cod. #67
in dark stoneware

Dim. Ø 27,5 cm.



cod. #68 in light grey

Dim. Ø 27,5 cm.



cod. #69 porcelain

Dim. Ø 27 cm. H 5 cm. Dim. Ø 30 cm. H 9 cm.

#### // FIRE PANS/OVEN PANS

Fire and baking dishes are made from an alluminium-rich mixture with a low expansion coefficient consisting mainly of cordierite and coated with a lead-free blanket.

The artefacts interpret the theme of the pyrex dish with the most advanced and high-performance technology, effectively solving blackening on the base and the release of unpleasant odours with every cooking.

Firing temperature 1285°C.

Manufactures covered by Food Safety Regulation MOCA EU 625/2017



cod. #TEKO in cordierite

Dim. Ø 30 cm. H 6 cm.

cod. #TEGA in cordierite

Dim. 37 x 20 x H 6 cm.

cod. #BLACK OUT in cordierite

Dim. 35 x 26 x H 7,5 cm.

cod. #POP HENRY in cordierite

Dim. Ø 30 cm. H 15 cm. Dim. Ø 28 cm. H 11 cm. Dim. Ø 17 cm. H 8 cm.

#### // TEA AND COFFEE



cod. #71 in light grey

saucer Dim. Ø 16 cm. cup Dim. Ø 10.5 cm. H 6 cm.



cod. #72 in light grey

Dim. 14 x 11 x H 10 cm.



cod. #73 in light grey

saucer Dim. Ø 15 cm. cup Dim. Ø 6.5 cm. H 6 cm.



cod. #74 porcelain

saucer Dim. Ø 15 x 11 cm. cup Dim. Ø 6 cm. H 5 cm.



cod. #75 porcelain

saucer Dim. Ø 15 x 9 cm. cup Dim. Ø 6 cm. H 5 cm.



cod. #76 porcelain

saucer Dim. Ø 10 x 10 x H 6 cm. cup Dim. Ø 8 cm. H 4 cm.



cod. #77 in light grey

three-compartment sugar bowl Dim. Ø 8 cm. H13 cm.



#### // SPECIAL SUPPORTS



cod. #78 porcelain

Se la company

cod. #82 porcelain

Dim. Ø 20 cm. H 28 cm.

Dim. 54 x 18 x H 3 cm.



cod. #79 porcelain



cod. #83

Dim. Ø 23 cm. H 25 cm.

Dim. 23 x 18 x H 5 cm.



cod. #80 in light grey



cod. #84 in light grey

Dim. Ø 16,5 cm. H 10 cm.

Dim. Ø 13 cm. H 15 cm.



cod. #81 in light grey

Dim. 57 x 26 x H 11 cm.

#### // SPECIAL SUPPORTS



cod. #85 in light grey

Dim. 16 x 12 x H 13 cm.



cod. #86 in light grey

Dim. Ø 14 cm. H 13 cm.

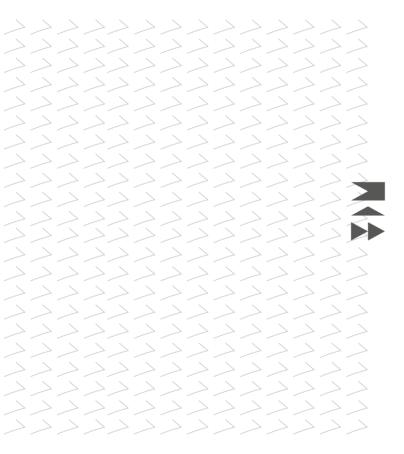


cod. #87 in light grey

Dim. 25 x 20 x H 15 cm







## CRYPTA

This is the dish "Del Monaco"







# A spiritual work in which the shadow awaits the light of taste.

#### A provocation as well as a challenge for the chefs.

Starting from the established geometry of the ellipsoid, the elements of the project are based on the theme of subtraction.

This work presents itself at the table by removing the food from the diner's view and subtracting a portion of matter from its complete geometry, thus creating a cavity.

Food is therefore not declared on sight immediately but only

after the act of "extraction".

This is how "crypta" was born, the work ready to receive the food that cannot be seen but is "subtracted".

It will be crucial to position the "dish" with the cavity never facing the diner but only to the right or left of the diner.

The volume of food envisaged by concept/design is almost as small as a 2.5 -3 cm diameter sphere.





CRYPTA
This is the dish
"Del Monaco"





### **INDEX**

| Vincenzo Del Monaco  | 4  |  |    |
|--|----|--|----|
| Partnership with chefs   |    | Bros' a pop collaboration  |    |
| // Andrea Berton   | 8  | Ristorante Bros', Lecce // Floriano PELLEGRINO and Isabella POTÌ           | 30 |
| Tuareg by Andrea Berton  | 14 | // FIGHTATIO PELLEGRINO CITA ISOBERA POTI                                  |    |
| Ristorante I Due Camini<br>Borgo Egnazia, Savelletri (Fasano)<br>// Domingo Schingaro e co | 18 | Project Hong Kong<br>Ristorante Estro, Hong Kong<br>// Antimo Maria MERONE | 34 |
| The partnership with the chefs   |    | Doughsthat make all the difference<br>Ristorante Ognissanti, Trani         | 38 |
| // Andrea RIBALDONE // Felice SGARRA // Angelo SABATELLI                                   |    | PIZZA HOLDING HAND<br>// Francesco Calò                                    | 42 |
| // Antonio ZACCARDI  | 24 | CRYPTA   |    |
| Felice Sgarra and fire pans<br>Ristorante Casa Sgarra (Tr)                                 | 26 | This is the dish "Del Monaco"  | 60 |

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