



A NEW Dining ERA IN THE HEART OF CAPRI

Hotel La Palma unveils Bianca Rooftop Carne & Crudo, a captivating new dining experience in the heart of Capri. Each evening, this magical rooftop terrace transforms into an open-air culinary theatre, featuring an expansive raw bar and wood-fired grill that showcases the finest cuts from renowned steak producers.

Set against Capri's most breathtaking island views, this reinvigorated Italian steakhouse offers guests front-row seats to a theatrical dining experience. Diners can watch as skilled chefs prepare each dish in the alfresco kitchen, creating an immersive experience that engages all the senses while delivering an unforgettable evening

A CULINARY PHILOSOPHY ROOTED IN CONTRAST

At Bianca Carne & Crudo, fire and freshness coexist in perfect harmony. Dual flavours define the kitchen. Flame-seared tomahawks, aged ribeyes, and buttery wagyu carpaccio meet the delicate vibrancy of amberjack crudo, oysters on shaved ice, and tuna tartare dressed with citrus. Each plate is designed to awaken the senses with bold flavors and refined textures. The menu at Bianca is curated by Executive Chef, *Giovanni Bavuso*, under the guidance of Michelin-starred Chef and Culinary Director, *Gennaro Esposito*.

BIANCA AS theatrical PERFORMANCE

From your table, the island reveals itself in all its glory: the charming rooftops of Capri village, the timeless beauty of the historic center and, in the distance, the silhouette of the Bay of Naples and Capri's limestone rocks, glowing beyond the town's edge. Every evening, the atmosphere is elevated by live DJ sets, blending deep house and Mediterranean rhythms while every Thursday, the rooftop transforms for "Bring Back the 80's", a weekly event guaranteeing feel-good nostalgia.

The crudo station – a dedicated open counter where the freshest seafood is sliced and plated live before guests – adds an immersive sensory experience. As the night unfolds, Bianca's signature dessert trolley rolls through the terrace, offering rotating creations such as: icecreams; seasonal sorbets; and Capri-inspired dolci served tableside with flair. For those seeking ultimate indulgence, Bianca has also introduced a *Caviar & Champagne Experience*, a curated package, pairing prestige cuvées with the finest *oscietra* and *beluga* caviars, delivered on hand-cut ice with traditional accompaniments.

A ROOFTOP STEEPED IN HISTORY

Once the site of Locanda Pagano, the first ever hotel on Capri which opened in 1822, this historic terrace was once an elusive haven and favourite of artists and dreamers. It is said that Rosina, a young Caprese muse, danced here at sunset – her image was famously immortalized in John Singer Sargent's "View of Capri" (1878). The poet J.V. von Scheffel also reportedly spent time on the rooftop with his legendary cat Hiddigeigei.

DESIGN BY FRANCIS SULTANA

The rooftop setting has been imagined by acclaimed designer Francis Sultana, whose vision weaves together Capri's timeless beauty with contemporary glamour. At the centre, the striking bar in mosaic and marble is a remarkable focal point, where cocktails are creatively mixed to match the mood of the night.

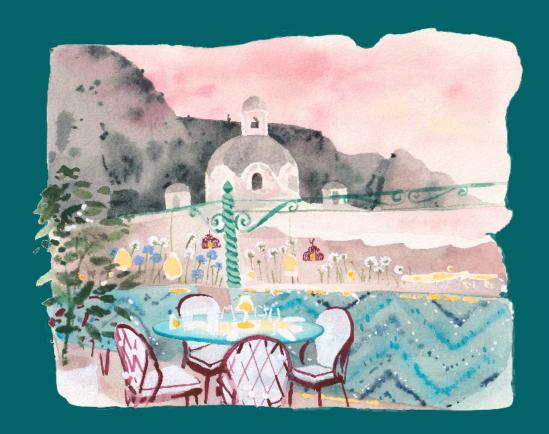
PRACTICAL DETAILS

Bianca Rooftop – Carne e Crudo is located on the panoramic rooftop of Hotel La Palma, just steps from the Piazzetta. The restaurant is open every evening from 7:00 PM to 1:00 AM, with live DJ sets every night, and "Bring Back the 80's" every Thursday. Advance reservations are strongly recommended.





CARNE & CRUDO



Press Contacts

Director of Marketing - Hotel La Palma Stefania Vinagro | <u>Stefania.vinagro@oetkercollection.com</u>

Director Global Communications & Partnerships - Oetker Collection Jenny Gorevan | <u>Jenny.gorevan@oetkercollection.com</u>

Perowne International

Oetker@perowneinternational.com



