

FILIPPO LA MANTIA  
OSTE E CUOCO



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FOOD BELONGS TO LOVELY  
MEMORIES. IT IS ABLE TO  
CREATE UNIQUE EMOTIONS  
THAT A CHEF SHALL PASS ON  
TO HIS CUSTOMERS. *Each day  
like the first day*

FILIPPO LA MANTIA



## Biography

When I was 14 I started to mess about at the stove. In 2001 I decided I wanted to be a chef and I moved to Rome. In 2002 I opened my first restaurant, Zagara. I was reborn and I christened myself "*oste e cuoco*". Like all good Sicilians, I live for the moment. I like change. In 2006 I agreed to move to Indonesia where I worked as a consultant for the Losari Coffee Plantation resort in Java.

I returned to Rome and opened La Trattoria, a stone's throw from the Pantheon. It was my platform. In 2008 I was at Safina, the Pevero Golf Club restaurant in Porto Cervo. But I missed Rome and its people, so I came back and cooked for heads of state and rock stars. There I had the most wonderful experience. Until now.



IN MY CUISINE  
*garlic* AND *onion*  
ARE NOT USED.

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## PHILOSOPHY



### COMFORT, SCENTS, COLORS AND *atmosphere*

My relationship with cuisine is emotional. And I don't betray. My restaurant is a projection of *Pantelleria*. Cannoli for breakfast, aperitif with freshly made crispy panelle. At the table cous cous and caponata.



### FILIPPO LA MANTIA: *Palermo*, ROME, MILAN

I was born first in Palermo. In 2001 I wear a white shirt. I move to Rome and I born for the second time: I name myself *host and chef*. I guide my first restaurants: Zagara and La Trattoria. I had there my best experiences. Until now.





## IN CUISINE, RAW MATERIALS ARE *essential*

It is to me a memory that passes through touch. My grandfather used to bring me with a carriage to the Vucciria market in Palermo. Within those stands, I learned to know food. Basil, mint, fresh wild fennel, eggplants, oranges. Tastes and scents that I *always* bring with me.



## SPICES, CINNAMOM AND *candied* FRUIT

Pastry making reminds me of my mother. I was born between such *scents* in her pastry shop. Sweets and pastries will always be available: at the bar, at the restaurant, take away, made to order.





## SETTING THE TABLE FOR A GUEST IS AN *honor*

The chef used to offer seasonal products, the host used to welcome declaiming the menu. He was also a storyteller. This is the *atmosphere* that I want to recreate. Staying true to my cuisine: I put aside garlic and onion and created the citrus pesto.



## MADE FOR THE PEOPLE THAT WILL *live* IT

Tidy but not faux. Mine is a space where you can feel free, *like at home*. Where you can relax, read a journal, surf the web on a tablet. Enjoying a palermitana brioche or a rice arancina



## CAFETERIA

The *cafeteria* is not only a place to enjoy a juice or coffee: there will be always a wide selection of dishes cooked from Sicilian roots and tradition, a tradition that it is simple but at the same time refined: a sandwich with falsomagro, a rolled beef stuffed with eggs, ham and lard, or one with beef spleen, caciocavallo (a seasoned type of cheese), ricotta and lemon juice.







## LUNCH

For *lunch* there will be a wide selection of first courses to try (and try over again), frittata, panelle, arancini and cous cous. The origins embedded in Sicilian cuisine lies in the art of pastry-making: cassata, cannoli, il gelo di mellone , sweet cous cous .

## DINNER

For *dinner*, a la carte menu will be a culinary map that will guide guests to the discovery of my Sicily and its gastronomic history. Enjoy your journey..

**WHERE WE ARE**

Piazza Risorgimento  
(angolo Via Poerio 2/A)  
20129 Milan - Italy

**OPENING TIME**

From monday to saturday:  
from 7.30 a.m. to 1 a.m.  
Sunday:  
from 7.30 a.m. to 3 p.m.

**PHONE**

0039 02 70005309

**RESERVATIONS**

[reservations@filippolamantia.com](mailto:reservations@filippolamantia.com)

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