

mac HOSPITALITY GROUP

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MONTE-CARLO
depuis 1946



LA TABLE D'ANTONIO SALVATORE
au Rampoldi



* ATLANTIC GRILL *
BORN IN NEW YORK 1998





MC Hospitality Group is a chain restaurant where you can breathe the vocation for the art of hospitality addressed to a high-profile public: a culture of excellence matured in Monaco, the worldwide capital of glamor, then transferred to New York.

Always luxury-oriented, the first piece of the project is Rampoldi, a historic Monegasque restaurant whose iconic elegance has become the distinctive trademark of the group. Here, Antonio Salvatore – the restaurant chef and partner of the MCHG project – has managed to marry the knowledge of the Italian tradition with the cosmopolitan outlook that characterizes his Mediterranean haute cuisine.

The place where his inventiveness is most expressed is La Table d'Antonio Salvatore, an avant-garde fine dining experience awarded with a Michelin Star.



◀ Ekaterina Verozub – Owner of MCHG
Antonio Salvatore – Brand Chef and Partner



RAMPOLDI AND LA TABLE D'ANTONIO SALVATORE, PIONEERS OF THE MC HOSPITALITY GROUP

In the heart of culinary enchantment, where Mediterranean breeze meets Italian allure, two gastronomic marvels beckon discerning palates with a symphony of flavors. Meet Rampoldi and La Table d'Antonio Salvatore, culinary harbors where the essence of the season thrives through artfully crafted Italian and Mediterranean delicacies.

Chef Antonio Salvatore, a culinary virtuoso, embarks on a daily odyssey to discover the freshest produce, embracing

the ethos of nature's bounty. Each day's market haul becomes a canvas for his culinary artistry, lovingly painting flavors that dance on taste buds with pure delight. Every plate tells a story of harmonious fusion, bridging Italian and French culinary favorites. The availability of elegant vegetarian and vegan options, a testament to the Chef's dedication to inclusivity, ensures every diner a flavorful journey tailored to their preferences.

As you step into Rampoldi and La Table d'Antonio Salvatore, prepare to be mesmerized by the symphony of tastes, the opus of seasonal abundance, and the embodiment of culinary passion.





Creative helm of the group, the chef has developed a personal approach to quality which he declines in every other business under his name. The special bond between two emblematic jet-set cities has facilitated the expansion from Monte Carlo to New York, achieved with Casa Limone and Atlantic Grill: MCHG has thus become the leading brand of the Principality in the American metropolis. Again, the Big Apple will be the next stage of the Group that will open Rampoldi New York in 2023.



MONTE CARLO



RAMPOLDI

HISTORY

At the corner of Place du Casino de l'Opéra and the Hotel de Paris, Rampoldi was one of the first Monegasque restaurants. Opened in 1946, in just a few years it has become a historic institution of the little but influential city-state of the Provençal riviera, amid the neo-Baroque buildings and the sparkling fountains of the Carré d'Or. In this serene square, kissed by the sun and the Mediterranean breeze, the venue has seen the most famous people of the international elite taking turns at its tables.



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Its fame as the meeting place of the *beau monde* has continued to grow: attracted by its sublime cuisine and the lively, refined atmosphere, magnates, artists and royals of all nations have left the sign of their passage in the Golden Book, specially designed to collect the guests' memories and reviews.

At Rampoldi's chef Antonio Salvatore has found the ideal environment to freely express all his talent since 2016.



RAMPOLDI TODAY

In the halls, the lively atmosphere of the past still echoes with a renewed energy. Indeed, chef Antonio Salvatore has redefined the paradigms of Mediterranean haute cuisine with innovative Italian-French accents.

The menu combines the intense colors and perfumes of Côte d'Azur and Southern Italy in a vivid fresco of flavors. The wise balance between sobriety and artistic estro is the winning formula to conquer local and non-local audiences, defining a style called New Monegasque.

The chef elaborates his dishes starting from the dialogue with the best suppliers between Liguria and Provence, to which he integrates raw materials from the South of Italy and ideas from around the world, influenced by his international career.



MONTE CARLO



The recent renovation of the venue has captured the model that made Rampoldi so popular among the personalities of the jet set: ever-elegant luxury, timeless design and high-quality finishing touches. Enchanted by the bright reflection of Murano glass chandeliers on Carrara marbles, the guests can already prefigure the gustative experience that awaits them. The heated dehors facing the Carré d'Or is an integral part of Monegasque life and social events: it is dismantled only for the annual passage of the Grand Prix which can be followed while sitting in the panoramic terrace.

The wine cellar – with its rarest bottles – is a precious oenological collection which counts more than 300 labels from all over the world. To match the classic offer of Rampoldi, the Michelin-starred restaurant La Table d'Antonio Salvatore was opened with few coveted seats and an avant-garde concept. The *fil rouge* between the two is the meticulous pursuit of excellence and unrivaled elegance.



MONTE CARLO



LA TABLE D'ANTONIO SALVATORE
au Rampoldi



LA TABLE D'ANTONIO SALVATORE

Born from the necessity to affirm a personal idea of cookery, La Table d'Antonio Salvatore opened in September 2020. After 4 months only, it was awarded a Michelin Star, in recognition of the forward-looking gastronomic proposal that aspires to write the future firsthand.

The creativity of chef Salvatore skillfully reworked the flavors of Italian culinary culture with a synesthetic approach. Bright hues, attractive shapes and intense fragrances are mixed with unique creations, artworks in which both traditional methods and innovative solutions converge. Each taste is the opportunity to dive into an exciting sensory dimension, reserved for a selected few: this philosophy exemplifies the true essence of luxury, inherent in the artistic nature of the menu and the unrepeatable character of the experience.





Recreated in the former basement of Rampoldi, which used to be the Cigar Cave once, La Table d'Antonio Salvatore maintains an intimate character and includes 15 seats only. On the walls, 40 wooden boxes create an enveloping Art Déco pattern: each box is reserved for a member of the exclusive Cigar Club counting high-profile names. The glitz is also emphasized by sophisticated multimedia lighting effects which build an atmosphere of incomparable charm.



MONTE CARLO



LA TABLE D'ANTONIO SALVATORE
au Rampoldi



Embark on a culinary adventure like no other as we dive into the captivating world of La Table d'Antonio Salvatore. The restaurant is a unique destination where each dish whispers the tale of the Mediterranean and the world beyond. Close your eyes and let your taste buds set sail on this culinary odyssey! Imagine stepping into a realm where the ambient charm of Monaco's old-world elegance intertwines with the excitement of contemporary culinary creations. The so-called "New-Monegasque style" – as Antonio Salvatore likes to call it - is a unique interpretation of the heartfelt and sincere Italian cookery blended with the polished French haute cuisine, in a cosmopolitan scenario.



The chef's meticulous attention to detail shines through the thoughtfully curated menu, which boasts an array of awe-inspiring creations such as Rosso di Sanremo: a soup made with the sweetest Sanremo shrimps, rich Italian tagliolini and Bronte pistachios. No epicurean voyage is complete without a sweet epilogue: savor the "Enchanted Chocolate Tradizione 2.2," an edible masterpiece

that balances rich dark chocolate with delicate fruit notes, evoking the lush foliage of a mystical woodland. The restaurant's sommelier curates an extensive wine selection, ensuring that each sip enhances the magic of the moment. Chef Antonio Salvatore's passion and artistry transform dining into an unparalleled experience, leaving an indelible mark on your taste buds and heart.



CASA LIMONE

Bringing the sun of Southern Italy to the center of New York: a successful gamble by MCHG and its first overseas venture, Casa Limone. Opened in 2021, it has soon become one of the favorite destinations for Italian cuisine lovers and nostalgic travelers who want to savor it once again, even 7000 miles away. The Michelin-starred hand of Antonio Salvatore guides the writing of the menu and signs both authentic and contemporary dishes with his unparalleled standard.



His first source of inspiration is certainly his native land, Basilicata, but Casa Limone is a tribute to Southern Italy in all its beauty and for this reason the raw materials are imported directly from there. The offer includes the main classics of the southern culinary heritage, an assortment of the best hand-made pasta, tasty pizzas and focaccias baked in a wood-burning oven, and traditional main courses with a modern flair. The remarkable selection of wines is representative of the region and of the leading Italian masters of vinification. From delicious croissants with coffee to evening cocktails created for the occasion, Casa Limone exemplifies the Dolce Vita sought after by US clientele.



NEW YORK



Carefully designed, the room is inspired by the colors of Mediterranean summers with an elegance that preserves the warmth of Italian hospitality.

The environment evokes the suggestion of a sunny terrace on the coasts of the “sea between the lands”, thanks to the electric blue of velvet seats, the colorful patterns on the Sicilian majolica and the custom-made Amalfi ceramics. Every detail counts in defining this highly immersive experience: here the millenary culture of *Mezzogiorno* meets the Midtown urban frenzy.



ATLANTIC GRILL

Following the successful debut of Casa Limone, MCHG embarked on a new project in the Big Apple and in 2021 took over the ownership of a historic place from Landry's Group, Atlantic Grill.

Today the restaurant has a new look and a new menu drafted by chef Salvatore, who envisioned a luxury brasserie where simplicity finds a sophisticated dimension. Drawing from his personal background, the chef has given a Mediterranean hint to the concept that has always distinguished the restaurant: fresh fish cuisine. The menu outlines a fusion style offering the catch of the day declined in various versions – sashimi, carpaccio, grilled – and other eclectic preparations where the constant is the freshness of raw materials. After diving into the depths of the ocean and the blue of the Mare Nostrum, Atlantic Grill presents only the best sea products.



Meat dishes are not forgotten with a selection of the finest cuts and an ethnic touch appealing to the cosmopolitan American audience. The wine list ranges from innovative North and South American producers to ancient European winemakers, searching for the most exclusive labels. This context of elegant and vibrant conviviality bears the unique signature of MCHG, which has gathered all the elements for a perfect night near Lincoln Center, between Broadway and Central Park, in the beating heart of the City. Sparkling chandeliers and warm wooden paneling mark a continuity with the past, also underlined by the photos on the walls depicting the history of a restaurant which has always been dear to New Yorkers and which today lives again in a new light.

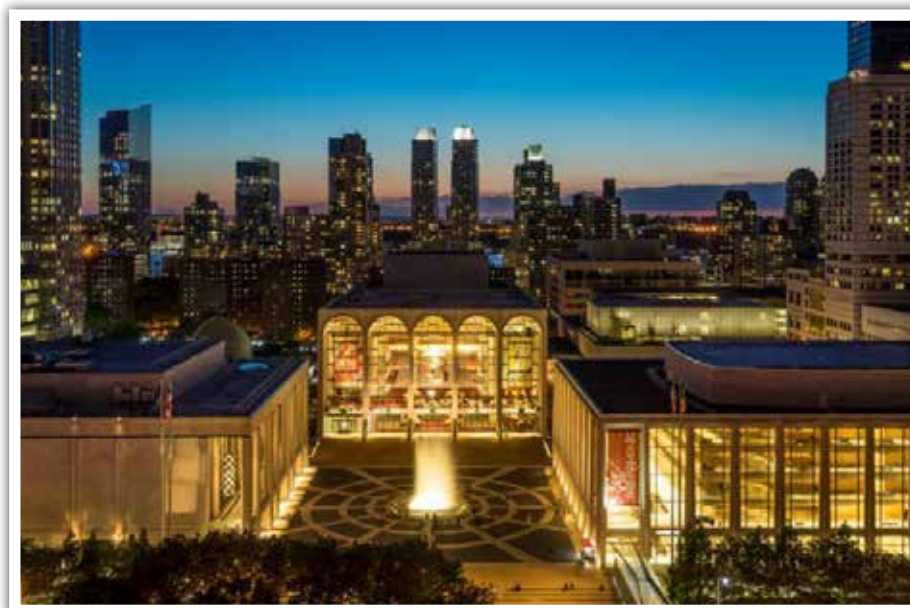


NEW YORK



RAMPOLDI NEW YORK

2023 launches Antonio Salvatore in a new adventure: the opening of Rampoldi New York, the third restaurant of the Group in the States. The project under construction achieves a great ambition: to recreate the class of fine dining made in Monaco and the breeze from Côte d'Azur in a global city of crucial significance in the luxury market. The new address will be located near Lincoln Centre, the most important performing arts hub in the world. This position is strategic to meet an audience with a keen artistic sensibility who is used to looking for beauty: is there a better table to appreciate sublime culinary creations than at Rampoldi's? The interior replicates the style of the Monaco location with numerous architectural references, like the iconic marbles, the mirrored arches and the Murano chandeliers. Several features will differentiate it from the European counterpart and harmonize it with the glamor of the ever-moving city.



NEW YORK



The astonishing interior has been designed by Piero Manara of Casamanara, who brought luxurious elements from Italy such as custom-made furnishings made by the glamorous design studio Fratelli Boffi, panels and columns in marmo rosso of Carrara and Murano glass chandeliers. Just for Rampoldi New York, Spanish artist Domingo Zapata has painted three Mona Lisas to adorn its elaborated and Baroque walls.

The service and food live up to the high expectations. At Rampoldi Antonio Salvatore infuses his creations with love and innovation, elevating every dish into a masterpiece: he will be doing it also in New York.





COOK 4 YOU

With its first app, MCHG has created an innovative format which revolutionizes the normal concept of delivery to guarantee a complete personalization of the dishes. The menu satisfies the most demanding and imaginative tastes: a series of basic recipes can be customized drawing from a selection of the highest quality ingredients available. The customers can tailor their order according to their preferences, and easily receive it at their delivery address. It is an express formula which shares the same high standards with MCHG restaurants: the app is a true private chef, for a special dinner, a relaxing night, or a different office lunch. All this is possible thanks to the organization of a series of dark kitchens, specially trained by chef Antonio Salvatore and exclusively arranged for this service. A dynamic logistical network will make it possible to reach every corner of the US: Cook 4 You is the pioneer of gourmet delivery.



LONDON

CHARITY

MC Hospitality Group's dedication to cultural development is reflected in its longstanding partnership with the London-based arts organization Stone Nest: a platform where visionary artists can express themselves freely. Housed within a former Presbyterian chapel, Stone Nest's performative space is a flexible stage for theatrical, literary and musical shows, events and workshops. Still under restoration, the beautiful Victorian architecture has found new life as a welcoming cultural venue, available to the creative needs of interdisciplinary and experimental performers. This shared artistic spirit continues downstairs at Below the Nest, a bar with a nostalgic, bohemian atmosphere where intimate gigs take place.

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ANTONIO SALVATORE

From Basilicata to the Principality of Monaco, chef Antonio Salvatore has successfully combined two different worlds, intertwining Mediterranean colors and perfumes with class and a cosmopolitan spirit which conquered the Monegasque right away. Born in the medieval town of Guardia Perticara, thanks to his family he has been cultivating love for music and cooking since he was a little boy. He eventually chose the latter and with an incredible determination for his young age, he started hotel-management studies away from home. After the training in his homeland, he has perfected his skills in prestigious international institutions: from the first fundamental jobs in London and in the Canary Islands, he then landed in Madrid, in Juan Pablo Felipe's Michelin-starred restaurant El Chaflán.



After an important interlude as a chef at the Italian Embassy in Moscow, he remained in Russia for years, working in the main institutions of Italian haute cuisine. In 2016, the desire to assert his own idea of cuisine, matured through all his experiences, led him to accept the offer to become Executive chef and partner of Rampoldi in Monte Carlo.

Here, he has developed a culinary style defined as *New Monegasque*: Italian in its origins and tempered by French technique, a combination of art and elegance.





At the same time, in 2020 he developed a project in which he could express himself freely: La Table d'Antonio Salvatore, a temple of creativity and exaltation of raw materials. The merits of his intuition were soon recognized by the Michelin Star. It is important to emphasize that his international career has never made him forget his origins: the richness of his memories has been inspiring him over the years and can still be found in each restaurant under his name.



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CORRIERE DELLA SERA

Guida Michelin Francia, chi è Antonio Salvatore, lo chef lucano premiato con una stella

DI ALESSANDRA DAL MONTE

La Rossa d'Otranto ha inserito il cuoco italiano tra le 54 insegne neostellate del 2021: il suo ristorante a Montecarlo propone una cucina stagionale e mediterranea



È arrivato Montecarlo nel 2011, a un anno, dopo esperienze in Spagna, Svezia e in Brasile. Ha preso il posto del ristorante Rognoni, da 20 anni sotto la guida di due stelle Michelin del Principato, aprendolo al mese di marzo l'anno scorso. Ma è con il format inaugurato a

elitetravel
RESERVATIONS & TRAVEL SERVICES

Chef Antonio Salvatore Opens Casa Limone in New York

Discovery of the week: The head chef at Monaco's best restaurant brings Southern Italy to America

BY VICTORIA WILSON/ELITE TRAVEL



For 2021, 2022 has been a big year for Italian chef Antonio Salvatore. After earning a Michelin star for La Rossa d'Otranto restaurant in St. Tropez, the ultimate five-star gourmet eatery in the French-Italian village of Monaco's Prince's Palace, Salvatore has opened Casa Limone in New York City. Along with the opening of the Monte Carlo restaurant, Casa Limone is the only Italian restaurant opening its first US restaurant Casa Limone in Manhattan.

Just a century's drive from Sicily, Salvatore's US debut shows the Mediterranean and French influences of Salvatore at the time Casa Limone is at all about the bright and warming flavors of Southern Italy, paying homage to the Mediterranean cuisine he grew up on in the region of Basilicata and its ingredients and ingredients. The young chef aims to transport the lights, smells and tastes of his hometown to New York City.

Salvatore got started preparing classic Italian dishes. His newly opened, at home, at 1111 The Plaza Hotel. Through US expansion, his current focus is Casa Limone. The goal is to be in New York, Atlantic Grill and South Mountain New York in 2022. Salvatore is also set to play a leading role.

Forbes Cuisine



Forbes

2 Enticing Mediterranean Spots Enter New York's Reenergized Dining Scene

By David Karger



11 blocks north, Antonio Salvatore, the Michelin-starred chef of Monaco restaurant Rognoni and his chef's table, La Table d'Antonio Salvatore, debuted in New York by opening Casa Limone in early June steps away from Rockefeller Center. The focus here is southern Italy, specifically his home region Basilicata and surrounding regions Puglia, Calabria, Campania and the island of Sicily, but it's far from the familiar version of a red-sauce restaurant: the complexity in the cooking matches the vibrancy of the flavors.

LA VILLEZ PIZZERIA

Antonio Salvatore, L'empireur prince de Monaco

Le chef de la cuisine italienne de la ville de Monaco a ouvert un restaurant à New York. Le chef de la cuisine italienne de la ville de Monaco a ouvert un restaurant à New York.




Monaco Tribune

Antonio Salvatore, lo chef lucano premiato con una stella Michelin a Monte Carlo

Autore: Enrico Ratti - Pubblicato il 14 febbraio 2022



NEW YORK BUSINESS JOURNAL

Lincoln Square's Atlantic Grill reopens under new leadership, chef (PHOTOS)



Lincoln Square's Atlantic Grill has reopened under new management and a refreshed menu after an eight-month hiatus.

The restaurant is now managed by Monte Carlo Hospitality Group with a menu overseen by Michelin-starred chef Antonio Salvatore.

Atlantic Grill is Salvatore's and MCHG's second restaurant in New York, following the June opening of Casa Limone in Midtown.

The New York Times

Nami Nori Branches Out With a Williamsburg Space

Updates for Atlantic Grill near Lincoln Center, a third location for Aronow Tavern, and more restaurant news.

By Florence Fabricant

Opening
Atlantic Grill

The Lincoln Center area is buzzing again. As the Metropolitan Opera, New York City Ballet and other arts institutions awaken from Covid hibernation, there are more restaurants in business. Monte Carlo Hospitality Group, new owners for this seafood restaurant, have revised its configuration. They've reduced its size; it no longer runs through the block and can be entered only from West 45th Street. The dining room has been redecorated in vibrant tones of red, blue and green, with drapery and chandeliers. The chef and partner, Antonio Salvatore, features a catch of the day, a particular fish that can be ordered in raw preparations like crudo or sashimi, and cooked various ways.

NY: West 45th Street, 212-362-7900, atlanticgrill.com

PARK

Atlantic Grill

IT'S BACK - AND BETTER THAN EVER



Atlantic Grill is back in business, and it's better than ever. The restaurant has reopened in a new location, and the menu is more diverse than ever before. The chef, Antonio Salvatore, has brought his expertise to the table, and the result is a restaurant that is truly special.

Robb Report

Exclusive: First Look at Casa Limone, Acclaimed Italian Chef Antonio Salvatore's American Debut

Can you say Sicily? The chef's table at Casa Limone is a true gem.



When southern Italian chef Antonio Salvatore reveals his new, he serves Sicily and brings the best of the island to the city. He serves Sicily and brings the best of the island to the city. He serves Sicily and brings the best of the island to the city.

Salvatore, who was awarded his first Michelin star earlier this year for La Table d'Antonio Salvatore, found a new home in the United States when he opened Casa Limone in Midtown Manhattan. Now he has been working on the project, his first in the U.S., for two years.

Opening up to Basilicata in the Italian Mezzogiorno, inspired by Puglia, Calabria, Campania and Sicily, Salvatore mentions a lot of neighbors regarding to New York. He had always fantasized about doing the same.

"The sea, New York is like a dream," the chef and business partner said. "I want to have my home on a small island with the best view in the world."

The
LUXURY LIFESTYLE
Magazine

BY NINA LUCARELLI | FEB 2, 2021

MICHELIN-STARRED CHEF ANTONIO SALVATORE DEBUTS CASA LIMONE IN MIDTOWN



Chef Antonio Salvatore of the world-famous restaurant Rampaoli and his new Casa Limone, a casual Italian restaurant located in Midtown Manhattan, is set to debut in February. Salvatore, a Michelin-starred chef, is excited to bring his expertise to the city. Casa Limone is a casual Italian restaurant located in Midtown Manhattan, featuring a menu of traditional Italian dishes with a modern twist. The restaurant is set to open in February 2021.



PARIA



Casa Limone
ITALIAN RESTAURANT IN MIDTOWN

BY NINA LUCARELLI

Chef Antonio Salvatore of the world-famous restaurant Rampaoli and his new Casa Limone, a casual Italian restaurant located in Midtown Manhattan, is set to debut in February. Salvatore, a Michelin-starred chef, is excited to bring his expertise to the city. Casa Limone is a casual Italian restaurant located in Midtown Manhattan, featuring a menu of traditional Italian dishes with a modern twist. The restaurant is set to open in February 2021.



dissapore

Chef Antonio Salvatore dello stellato Rampaoli apre a New York il ristorante Casa Limone

BY NINA LUCARELLI



COTE
MAGAZINE

Antonio Salvatore
La chef de Rampaoli a la conquête de l'Amérique




Chef Antonio Salvatore of the world-famous restaurant Rampaoli and his new Casa Limone, a casual Italian restaurant located in Midtown Manhattan, is set to debut in February. Salvatore, a Michelin-starred chef, is excited to bring his expertise to the city. Casa Limone is a casual Italian restaurant located in Midtown Manhattan, featuring a menu of traditional Italian dishes with a modern twist. The restaurant is set to open in February 2021.

DAILY BEAST

My Five Favorite Meals: Chef Antonio Salvatore

MEET THE BEST

From his Italian roots to his love of pizza, Chef Antonio Salvatore shares his five favorite meals from his restaurant, Casa Limone.



Antonio Salvatore is a whizkid. Now in his early thirties, he has already cooked at Michelin-starred El Chorro in Madrid, worked in London and the Canary Islands, and been the prime chef for the

AWARDS

2018

- **Rampoldi:** "Restaurant de Qualité" reconnu par le Collège Culinaire de France



2019

- **Rampoldi:** approved by Ospitalità Italiana – Ristoranti Italiani nel Mondo



2021

- **Rampoldi:**

- Gault&Millau



- Tables&Auberges de France



- Michelin Guide France



- **La Table d'Antonio Salvatore:**

1 Michelin Star



2022

- **Rampoldi:**

- Michelin Guide France



- Eccellenze italiane – portale delle PMI Made in Italy



- **La Table d'Antonio Salvatore:**

- 1 Michelin Star



- Tables&Auberges de France – Table de prestige



- 50 Top Italy – The Best Italian Restaurants in the World



2023

- **Rampoldi:**

- Recommended by Accademia Italiana della cucina



- **La Table d'Antonio Salvatore:**

- Tables&Auberges de France – 2 Toques Vertes démarche écoresponsable



- Tables&Auberges de France – Table de prestige

