



### **New Executive Chef at Imàgo, Hotel Hassler Roma, Italy**

Hotel Hassler Roma is thrilled to introduce Andrea Antonini as the new Executive Chef at Imàgo, the hotel's gourmet restaurant.

With iconic views of the Eternal City from the top of the Spanish Steps, [Imàgo Restaurant](#) welcomes talented 27-year-old Andrea Antonini and a young and dynamic team to the kitchen.

Originally from Rome, Chef Antonini can count on prestigious experiences alongside culinary legends, including 3-Michelin starred Chefs Quique Dacosta and Joan Roca i Fontané, that have helped him develop his creativity. During his time away from home, Andrea has not abandoned his roots, instead he has nurtured his love for Italian and Roman cuisine.

Mr Wirth, owner and GM at Hotel Hassler Roma, and Chef Antonini share the same culinary philosophy and concept for Imàgo. The menu will pay homage to Italian tradition using modern techniques and, of course, the best of seasonal produce.

While Chef Antonini will be responsible for Imàgo, Head Chef Marcello Romano will be responsible of Hassler Bistrot.

#### **Notes to Editor:**

Imàgo offers a five-course tasting menu from €150, vegetarian tasting menu from €130, beverages excluded, as well as an à la carte menu.

With 125 years of history, Hotel Hassler Roma is the only hotel located at the top of the Spanish Steps, boasting unparalleled views of Piazza di Spagna and many of the domes and churches of the Eternal City.

*Hotel Hassler Roma offers rooms from €810 per night based on two adults sharing on a B&B basis. For bookings please visit [hotelhasslerroma.com](http://hotelhasslerroma.com)*

Image gallery: [dropbox.com/sh/lsipxebyqv93jcb/AADJEM0Ffpw6D6X3idnZW\\_xaa?dl=0](https://dropbox.com/sh/lsipxebyqv93jcb/AADJEM0Ffpw6D6X3idnZW_xaa?dl=0)

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