



RICCIOTTI

PRESS RELEASE
For Immediate Release

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PICCOLO CHEFS: HAVE A DOUGH-LICIOUS TIME!



Singapore, September 2014 – Ricciotti, a hidden gem in the heart of the city, presents Piccolo Chefs! Meaning “little chefs”, they are starting a brand new workshop series to teach the little ones how to make authentic Italian dishes. Just in time for Children’s Day this year, their very first session is all about pizzas!

Armed with buckets of dough and handfuls of pepperoni, Chef Gero will share his kitchen secrets and knowledge of authentic Italian pizza making through live demonstrations and hands-on activities.

Have a fun afternoon with the kids at Ricciotti and come away with pictures, balloons and boxes of handmade dough-licious pizza! Catered to kids aged 4-8, Piccolo Chefs will turn your kids into expert Italian chefs.

Happening on Saturday, 27 September 2014, from 2-3.30pm, at Ricciotti China Square, get your rolling pins ready!

Knead-less to say, it’s going to be a fun-tastic afternoon at Ricciotti!

To find out more about Piccolo Chefs or register for the event, e-mail us at pr@ricciotti.co / krystal@publicistpr.com or call us at 6220 6022. Registration is \$10 per child. See you there!

ABOUT RICCIOTTI PIZZA PASTA GRILL

Ricciotti Pizza Pasta Deli was opened at The Riverwalk in October 2004 and in 2006, Ricciotti expanded and opened its second restaurant at China Square Central. It has since proven to be as the destination of choice for authentic and affordable Italian gourmet food



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and pastries in Singapore. Ricciotti has stay true to its identity by putting quality, hard work and pride in delivering the best of the Italian culinary experience in Singapore.

ABOUT THE CHEF:

Executive Chef, Gero Dimaria

Born in the United Kingdom, Executive Chef Gero Dimaria grew up in a traditional Italian family with a love of food. Not surprisingly, he shares the same passion for good food as his family, with an avid interest in cooking.

After obtaining his qualifications in Catering & Hospitality at the Redhill City and Guilds of London, he began his career as an Italian Chef, working his way up the ranks in various restaurants in the UK before being scouted by Slight & Alien to helm the kitchen at New Maiden Golf Club.

Ambitious and wanting to achieve more, Chef Gero set his sights on Singapore in late 1995. Some notable achievements were his positions at Pasta Fresca, Da Paolo, Senso and Porta Portese before he joined Ricciotti in 2006. Since then, he has impressed customers with his extraordinary culinary skills.



Known for his good humour, Chef Gero considers celebrity chef Jamie Oliver to be his inspiration.

WHERE:

Ricciottino China Square

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Nankin Row, China Square Central,
Singapore 048660
Tel: (65) 6438 8040
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Email: chinasquare@ricciotti.co

Opening hours:

Monday to Friday: 11am to 10pm

Saturday: 4pm to 10pm

Closed on Sundays



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