COMPANY PROFILE
Welcome
A talent, transmitted from one generation to the other, able to trace new paths in the world of catering and hospitality. An unmistakable culinary style, alive and kicking for over 50 years thanks to the intuition of its founder – papà Vittorio – and to the evolution introduced by his children who, over the years, have integrated tradition with the most modern techniques. A harmonious combination that gets the best out of the finest raw materials, sourced wherever they grow best.

Today Da Vittorio Group in its different declinations is taken care of by Ms Bruna and her 5 children. Ms Bruna is always present to welcome her guests and oversees all the activities of the family and the administration. Enrico, called Chicco, and Roberto, nicknamed Bobo, are both Executive Chefs: they interpret with solid technique and contemporary flair the great classics of Italian gastronomic tradition, both at the historic premises of Brusaporto or while supervising restaurants abroad and giving gastronomic advice.

Francesco is entrusted with the direction of the outdoor catering, a model of prêt-à-porter kitchen and flagship of the Group; he also manages the events outside the restaurant and the rich cellar. Barbara takes care of the back-office and of the coordination of all charitable activities while Rossella is responsible for the coordination of all the actors working within the premises of Brusaporto and of the reception both at the Restaurant at the Relais&Chateaux La Dimora. She is as well as the creator and promoter of the gift in Da Vittorio Selection.

Cerea Family
1966 “Da Vittorio” restaurant opens in the centre of Bergamo.
1978 “Da Vittorio” restaurant gets its first Michelin Star.
1996 “Da Vittorio” restaurant is awarded the second Michelin Star.
2002 “Da Vittorio” restaurant becomes a Relais Gourmand.
2005 “Da Vittorio” restaurant moves to the Cantalupa in Brusaporto, becoming the area’s first business on the Relais & Chateaux circuit.
2010 “Da Vittorio” restaurant wins its third Michelin Star and the Platinum King of Catering.
2012 “Da Vittorio St. Moritz” opens in Carlton Hotel in St. Moritz.
2014 “Da Vittorio St. Moritz” gets its first Michelin Star.
2016 “Da Vittorio”’s birthday: 50 years old
2019 Opening “Da Vittorio Shanghai”.
2019 “Da Vittorio Shanghai” gets its first Michelin Star.
2020 “Da Vittorio St. Moritz” gets its second Michelin Star.
2020 “Da Vittorio Shanghai” gets its second Michelin Star.
2020 Work in progress for the opening of “Da Vittorio Macao”.
2020 Opening of “Locanda Cavour”.
2021 Opening of “New Wave by Da Vittorio” – UCCA, Shanghai.
2021 beginning of the collaboration with Planet Farms of the vertical farming system that will allow the Cerea family to grow, in compliance with the zero mile food philosophy, herbs and vegetables to supply their kitchen.
2022 Opening of “Da Vittorio Saigon”.

HISTORY
If that of Da Vittorio represents a wonderful modern fairy tale, it is also thanks to her great protagonist. Bruna Cerea is not only a loving mother and a beloved grandmother, but she is, above all a woman, passionate about her work, curious about the world and always ready to accept new challenges. She is the glue that holds the family together: with her attentive, but discreet eyes, she oversees the work of her children, as well as of her sons- and daughters-in law and grandchildren who, today, help in the kitchen, in the dining room and in the bakery.

For the 50 years of their brand, a special sweet was created in her honour: La Gioconda, which bears her given name. Irreplaceable figure for the whole clan Cerea, she is the first to welcome guests arriving at the restaurant, always followed by her two special bodyguards, the poodles Gigi and Sissi.
ENRICO (Chicco) is the eldest son of Bruna and Vittorio. Since childhood it was clear that he was destined to follow in the family footsteps... This passion rubbed off on him to such an extent that every free moment, starting from school holidays, became a pretext to follow, nose around and study the secrets of kitchens around the world (from Paris to Monaco, from Spain to the United States). His travels around the planet turned him into an expert and attentive connoisseur of the most varied raw materials of the best quality.

Backed by a talent that has never been self-congratulatory, he developed his own, very personal style that combines Vittorio’s expertise and recipes with his sensitivity and the technique he has perfected over the years. His innate curiosity and his wish to challenge himself are the secret ingredients of his Cuisine.
Francesco Cerea  
- CATERING, EVENTS AND WINE CELLAR MANAGER -

Francesco’s welcoming smile and great professionalism, is in charge of the outdoor catering, a model of prêt-à-porter kitchen and flagship of the Group. He takes care of public relations, development, coordination and supervision of all the events signed by Da Vittorio. Francesco is also responsible for supervising the activities of all the external locations for their events and creator of “Faber”, a Bordeaux red wine, and “Faber Passito”, a black Muscat with vibrant personality, both of them from the vineyards of the family on the hill of La Cantalupa.
BARBARA has left her brothers in the kitchen to take care of the numerous activities that take place behind the scenes of the big stage of “Da Vittorio”. She is mainly involved in the management of process control and in the coordination of charity activities.
ROBERTO (Bobo) works alongside Enrico. He is the little brother with the same passion as his big brother: the love for good food. He also spent a period of study and practice abroad, taking part in many workshops to perfect his technique and skills. His passion for “first courses” has led him to a succession of tempting, mouth-watering recipes, whose roots are based in the finest traditions of Mediterranean cuisine.
ROSSELLA Cerea
- General and Product & Innovation Manager -

ROSSELLA is a master in the art of hospitality: she breathed and handed down the gestures of her parents, the first, wonderful patrons of the restaurant. She manages La Dimora, overseeing with taste and attention to the furnishing of the rooms and to hospitality, in a perfect mix of professionalism and family warmth. She coordinates the staff of the dining room and of La Dimora, but her real passion is the innovation of the gift line Da Vittorio Selection: her refined gift boxes and the famous gift baskets signed "Da Vittorio" have become a pivot point of the Group and have now reached every corner of the world.
Restaurants
- Da Vittorio Brusaporto ***
- Da Vittorio St. Moritz **
- Da Vittorio Shanghai **
- Da Vittorio Saigon
- New Wave by Da Vittorio Bistrot Shanghai
- DaV Cantalupa
- DaV Mare - Portofino
- DaV Milano

Hotel
- La Dimora
- Locanda Cavour

Pastry
- Pasticceria Cavour (Historic Location)
- DaV Pastry Lab

Location
- La Cantalupa
- Torre Allianz, Milan
- Allianz Stadium, Turin
- Gewiss Stadium, Bergamo

Outdoor
- Catering

Collective Catering
- Vi.Co.Ok

Consulting
- “Terrazza Gallia”, Milan
- “Il Carpaccio”, Paris

Products
- Da Vittorio Selection

School
- Cooking school
- Vittorio Cerea Academy – Istituto Statale di Istruzione Superiore Guido Galli, Bergamo

Books
- Peccati di gola, Crudo da Mare, Riso, Da Vittorio - Storie e ricette della famiglia Cerea
The concept of “Lombard tradition and creative genius” is the leitmotiv of “Da Vittorio”’s menus, regularly updated and modified to keep up with the changes in the market and in the seasons. The raw ingredients are of the highest quality: langoustines from Mazara del Vallo, meat from Piedmont, locally-sourced mushrooms and an infinite amount of other ingredients which travel each day from their source to the restaurant’s kitchen.

The care and attention in the exploration of culinary themes is kept wide-ranging to please all palates. Changes in food culture have led to an impeccable, in-depth knowledge of raw ingredients, and to the most sophisticated and rigorous preparation techniques. Freedom in the combination of the ingredients, with touches of colour and tangy aromas, creating contrasts and leading to a perceptible crescendo of harmonious flavours.
A passion that comes from afar: since childhood, the great, yet almost secret, passion of Enrico Cerea has been pastry. Subject of exalting elaborations and of experimentation without limits, pastry has constantly represented to him an intimate commitment, punctual and stimulating, turning him into a real point of reference both for the creation of new trends and for the reinterpretation of great classic desserts. Every day the pastry laboratory, coordinated by Simone Finazzi, bakes fabulous specialties, which accompany all the sweet moments of your day, from breakfast to dinner.
The thousands of labels, which rest protected in a precious structure built brick by brick with materials dating back more than four centuries, also include the "Faber" and the "Faber Passito". Wines, branded Da Vittorio, strongly wanted to entrench the feelings and work of the Cerea family. Their grapes come from the historic vineyard lovingly cared for by Francesco Cerea. "Faber" is a Bordeaux blend obtained from Cabernet Sauvignon and Merlot grapes while "Faber Passito" is made from black muscat grapes, grown in the vineyard surrounding the Relais, memory of an agricultural tradition.

The Wine Cellar
The great care for the research of the raw material also translates into a very close relationship with suppliers, especially local, who allow Da Vittorio to work with "Km 0 food products". The staff is carefully trained for waste minimisation aiming to 'zero waste'. The green approach manifests itself both inside and outside the walls of La Cantalupa, up to the outdoor and collective catering, where the packaging used is plastic free and compostable.

In 2022 the Group activates, in collaboration with Planet Farms, a system of vertical farming that will allow the Cerea family to cultivate, at km0, aromatic herbs and vegetables to supply their own kitchen; a system of innovative and sustainable cultivation, where plants are cultivated in multi-level structures. The aim is to improve the efficiency in the use of natural resources and agricultural soils, making food production independent from climatic and territorial conditions.

Sustainability also translates into actions that represent for the Cerea family a way to give something back to their community: alongside donating surplus food from catering events to the Banco Alimentare (Food Bank), in 2020 the Cerea family particularly stood apart for the support to the local community during the Covid emergency, offering canteen service for the field hospital of the Alpini in Bergamo, their own town, hardly hit in the first phase of the pandemic. Their connection with the Orobie community has always been particularly strong and, on this occasion, thanks to the many donations of food from all over Italy, Da Vittorio was also able to organize, in collaboration with the City of Bergamo and the Alpini Group, the delivery of surplus food to many families in need of the city: more than 35,000 meals were delivered.
Faithful to the concept of "Lombard tradition and creative genius", the menus by the Cerea brothers are regularly updated and modified to keep up with changes both in the market and in the seasons. The care and attention in the exploration of culinary themes is kept wide-ranging to please all palates. The most diverse palates, personal tastes or culinary requirements can all find pleasure and innovation here: meat and fish, game and seafood, mushrooms and truffles, not to mention fruit and vegetables, all prepared with an original style that also takes into account the new frontiers in healthy cuisine.

Da Vittorio

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The creativity, technique and unique flavours of the cuisine signed by the Cerea Chefs meet the hospitality and the elegance of The Carlton Hotel in St. Moritz. Just two years after its opening in 2012, Da Vittorio St. Moritz got its first Michelin Star. In 2020, under the guidance of Paolo Rota (always alongside Chicco and Bobo, to whom he is also a brother-in-law), it was rewarded its second star. In 2018 the guide Gault Millau Switzerland awarded the restaurant a score of 18/20. In a warm and welcoming atmosphere, surrounded by a breath-taking view, the second brand of Da Vittorio Group promotes the gastronomic excellence that made the Cerea family famous all over the world. Da Vittorio St. Moritz has about 45 seats, plus a private room that can hold up to 16 persons.
Da Vittorio Shanghai is Cerea family’s first restaurant outside Europe. Overlooking the Bund, one of the most famous places in China’s largest city, it maintains the style, the elegance and the attention to details that have made Da Vittorio a world reference in catering and hospitality.

With 80 seats, Da Vittorio Shanghai offers a menu that also includes famous signature dishes by the Executive Chefs Chicco and Bobo Cerea, such as “Paccheri alla Vittorio” or “Uovo all’Uovo”. Next to the main dining room, customers can enjoy 5 private rooms (connected to each other) for business lunches or more intimate dinners. Guests can also taste some signature cocktails from Da Vittorio’s drink list, such as the “Fifty”, or liqueurs, whisky, gin, vodka and rum from the best labels. There is also a fine selection of Sake and particularly aromatic teas.
DaV Cantalupa is our latest Young Pop creation, the result of 50 years of experience consolidated by Da Vittorio. It is a dynamic proposal with which the historic Dimora, in Brusaporto, invites customers to try a new formula: pizza and BBQ, one of the many faces of the Cerea family’s creativity, to delight the most loyal customers as well as the new ones.

Walking along the avenue, among roses and century-old trees, even before reaching the steps leading to the swimming pool, you will perceive a light smell of oven and embers, kept alive by the wood of our trees.
Refined authenticity in Portofino harbour. Simple pleasures, big flavours. At DaV Mare, the first DaV restaurant to open outside of the Da Vittorio family circle, dining is a treasured ritual.

The bounty of Liguria in a beautiful waterside setting at Splendido Mare, a Belmond Hotel, on Portofino Piazzetta. The restaurant represents a unique union between the Cerea family’s 55 years of gastronomic excellence and Belmond, with its rich culinary knowledge of the village and iconic hospitality. The traditional techniques of an Italian nonna combined with the mastery of a clan with three Michelin stars to its name. From a leisurely Italian breakfast to a seafood lunch, and from a truly local aperitivo to a memorable dinner with loved ones, this is the art of Ligurian living in its purest form.
A stone’s throw from Bergamo – only a ten minutes drive – yet away from the hustle and bustle, “Da Vittorio” Relais& Chateaux is nestled in the well-tended countryside, a charming frame representing also the green lung of the city. The ten hectare estate includes a heliport, a tennis court, a soccer field, two natural ponds and a fitness trail with the possibility of massages.

La Dimora is a charming boutique hotel, in line with the stringent criteria demanded by the statute of Relais&Chateaux. Just ten rooms, each one different from the other, full of character, comfort and romantic elegance, designed to offer guests a relaxing and comfortable stay. In the morning, a succulent breakfast is served in the hall with picture windows or in the first floor dining room overlooking the vineyard and the park. “Da Vittorio”’s breakfast is a unique event: ‘Il Buongiorno Da Vittorio’ is a gourmet menu served in mini-portions, with sweet and savoury delicacies accompanied by freshly squeezed juices, homemade compotes, and gourmet coffees and teas.
Locanda Cavour is located in a very central position a short distance from Piazza Vecchia, the symbol par excellence of Bergamo Alta, overlooked by imposing buildings arranged according to a harmonic geometry. Among these, the Palazzo della Ragione, the oldest existing Lombard town hall, the Civic Tower called “il Campanone”, the Contarini fountain, the Palazzo Nuovo, now home to the Angelo Mai Library, the Duomo. Thanks to its location, La Locanda can be the ideal starting point for embarking on a tour of the Bergamo hills, but also for a visit to the Astino Valley, where the former Monastery stands, protagonist of an impressive renovation in 2012 and which in occasion of EXPO 2015, has been converted into events, exhibitions and initiatives related to the theme of food, wine and nutrition. Today it is recognized as an oasis of biodiversity.

There are six rooms available to guests, spread over four floors, all equipped with television and telephone. To recall the characteristic feature of the place it belongs to, each room has been renamed as a pastry.
La Cantalupa is the restaurant dedicated to events, located next to the Relais & Chateaux Da Vittorio. In front of it, stands the large patio by the pool: in June 2020 it became the perfect setting for Dav Cantalupa, the temporary restaurant that proposed, and will repeat for the next season, a “pop” summer catering based on pizza and barbecue.
Located in the Shopping District of Milan City Life, Tower Isozaki or Torre Allianz is the tallest building in Italy, as well as the third most beautiful skyscraper in the world in 2015. It is the ideal location for events or banquets.
Since July 1, 2020, Da Vittorio has been committed to catering for Juventus Stadium in Turin, both during matches and business events.
Since 2022, Da Vittorio has been committed the catering for Gewiss Stadium in Bergamo, both during matches and business events.
The Cerea family carries her tasty "gastronomic prêt-à-porter" around the world. Even in the early days, 'Da Vittorio' has always stood out for its team's skill in preparing food "live". Thanks in fact to a specially conceived mobile kitchen, dishes can be cooked directly on site. This technical approach allows to prepare recipes to usual standards, despite being away from the premises. The charming locations and the finest mise en place make every event unforgettable.
The Caffè - Pasticceria “Cavour” in Bergamo Alta belongs to the Locali Storici d’Italia (Historical Places of Italy).

It used to be the meeting point for Bergamo’s poets gathered in the old Ducato di Pontida and, with the complicity of Bergamo Alta and its Teatro Sociale, also a historic landmark for artists including Tieri, Lionello, De Filippo and maestro Gavazzeni, just to quote the most recent. It is a Viennese-style café with ancient frescoes and late 19th century friezes, on whose counter reigns the tradition of “Da Vittorio”’s Maitres Pâtissiers.

Each day croissants, biscuits and pastries are served for unforgettable breakfasts. Excellent pâtisserie, tens of different cakes and mignon pastries, spoon desserts, handmade ice-cream and “Da Vittorio”’s sweet and savoury specialties, are perfect for spoiling oneself or others. At lunchtime, the café serves exquisite snacks and buffets, also available made-to-order for business lunches and stylish aperitifs. And…don’t miss the famous Sunday brunch!
NEW WAVE by DA VITTORIO has settled in UCCA Edge in Shanghai and is the first time that the Cerea family of DA VITTORIO Group has ventured into the museum restaurant. This restaurant is a pioneering combination of art viewing and fine dining, linking the sensory journey of food culture, art design and spatial aesthetics. Ingredients are the core of DA VITTORIO’s culinary history for more than half a century and the key to success. NEW WAVE insists on using the same high quality ingredients, presenting authentic Italian flavors while combining contemporary aesthetics and refined cooking methods. At the same time, NEW WAVE continues the Cerea family’s pursuit of “home-style” service for many years.
When the sun reflects on the bronze, gold and white lamellas that cover the façade, you seem to admire one of the refined and precious packages in which the Da Vittorio creations are hidden: this is DaV Pastry Lab, the new laboratory of taste that the Family Cerea has just inaugurated in Albano Sant’Alessandro, a few kilometers from its “headquarters” in Brusaporto.

A real sweetness pavilion spread over 3500 square meters, where sweets are created for the restaurant, external catering and the Cavour pastry shop in Bergamo Alta.

On the ground floor, a pastry shop is available to the public that collects all the sweet delicacies and refined delicacies of the Da Vittorio Selection world.
The fine selection of connoisseur food products, bought to treat yourself or as a prestigious gift, are another example of the culinary expertise of “Da Vittorio”’s chefs. They produce and select the best Italian and international gastronomic products, guaranteed to please even the most discerning palates. These products include homemade foie gras and tuna in olive oil, fruit preserves, Rosolio drops, the Colomba Easter cake and the peerless Panettone, which has become a real point of reference.

All these specialities, in their elegant packaging, can be shipped all over the world. In 2016, on occasion of their first 50 years of activity, the Cerea brothers decided to dedicate a special cake to their mother: La Gioconda, naming it after Mrs Cerea’s real first name (although she is known as Bruna).

From 2013 the Gift Shop is available online.
There are no secrets in cooking, just technical knowledge and applications. And even before that step, there are passion and commitment, so that the food conveys the very soul of its maker. “Da Vittorio” Cookery School aims to pass on these values by involving participants on both an educational and emotional level, with that mix of expertise and familiarity which has always come through in the restaurant’s atmosphere. Working side by side with the kitchen staff, coordinated by the Cerea brothers, and their brothers-in-law Paolo Rota and Simone Finazzi, food enthusiasts can attend beginners and advanced courses, single-theme events, excursions to markets and production sites, tastings and discussions. Each year, during the school period, it is possible to attend collective and individual courses. The family also collaborates with the Istituto Statale di Istruzione Superiore Guido Galli in Bergamo. In 2017 its Hotel Management School has been named Vittorio Cerea Academy in memory of the founder of the Group.
COOK BOOKS

"PECCATI DI GOLA"
Enrico Cerea
ELEMOND 1989

"CRUDO DA MARE"
Enrico Cerea, Roberto Cerea e Paolo Rota
MONTAGUD 2009

"RISO"
Enrico e Roberto Cerea
ITALIAN GOURMET 2012

"DA VITTORIO - STORIE E RICETTE DELLA FAMIGLIA CEREA"
MONDADORI ELECTA, 2017
1968: Club del buongustaio "collana della gastronomia europea". Diploma di appartenenza rilasciato al ristorante Da Vittorio Bergamo per l'efficace opera di valorizzazione della gastronomia italiana.

2 Giugno 1972: Viene conferita a Vittorio Cerea l'onorificenza di Cavaliere.

1978: 2° Stella Michelin

5 dicembre 1985: Premio Italia per la ristorazione, conferito a Vittorio Cerea. Quale massima attestazione di merito per la svelta elaborazione del menu, lo stile caratteristico del locale il servizio inappuntabile e l'eccezionale affabilità dimostrate nei confronti della selezionata clientela. Ad iniziativa dell'Accademia Internazionale per le Scienze Economiche e sociali.

1996: 2° Stella Michelin


1999: Sole di Veronelli

2002: Touring Club Italiano – Ristorante raccomandato

2002: Da Vittorio diventa Relais Gourmand


2004: La guida d'Italia 2004: Il miglior carrello di formaggi dell'anno – Vittorio di Bergamo

2005: Das Vittorio diventa Relais Chateaux

2006: 2° Stella Michelin

2007: Attestato che il ristorante da Vittorio di Bergamo è risultato vincitore del premio " Migliore carta delle grappe 2005"

2008: Premio Italia per la ristorazione,

2009: Gambero Rosso 3 forchette

2010: 2° Stella Michelin

2010: Trofeo Gourmets & News premio al vino della casa

2011: Attestazione di merito per la squisita elaborazione del menù, lo stile caratteristico del locale il servizio inappuntabile e l'eccezionale affabilità dimostrate nei confronti della selezionata clientela. Ad iniziativa dell'Accademia Internazionale per le Scienze Economiche e sociali.

2012: apre Da Vittorio St. Moritz

2013: Gambero Rosso 3 forchette

2014: Da Vittorio St. Moritz, 1° Stella Michelin


2015: Guide Moët & Chandon à Ristorante Da Vittorio Brusaporto, Italia

2016: Gambero Rosso 3 forchette

2017: Premio Italia per la ristorazione, conferito a Vittorio Cerea. Quale massima attestazione di merito per la svelta elaborazione del menu, lo stile caratteristico del locale il servizio inappuntabile e l'eccezionale affabilità dimostrate nei confronti della selezionata clientela. Ad iniziativa dell'Accademia Internazionale per le Scienze Economiche e sociali.

2018: Gambero Rosso Premio Miglior Panettone al Cioccolato

2018: Guide L'Espresso premio Pommery miglior piatto: Spaghetti aglio e olio con calamari croccanti e caviale di piselli

2018: Gambero Rosso 2 forchette

2018: Touring Club Italiano – Ristorante raccomandato

2018: Guide Gaulmillau Svizzera 18 punti

2018: Golosaria – Premio Freezaidi Ospitalità d’Eccellenza

2018: Guide L'Espresso premio Pommery miglior piatto: Spaghetti aglio e olio con calamari croccanti e caviale di piselli

2018: Gambero Rosso 3 forchette

2019: Gambero Rosso Premio Migliore Panettone al Cioccolato

2019: Guide Gaulmillau Svizzera 18 punti

2019: Golosaria – Premio Freezaidi Ospitalità d’Eccellenza

2019: Guide L’Espresso premio Pommery miglior piatto: Spaghetti aglio e olio con calamari croccanti e caviale di piselli

2019: Gambero Rosso 4 forchette

2019: Gambero Rosso Premio Migliore Panettone al Cioccolato

2019: Guide Gaulmillau Svizzera 18 punti

2019: Golosaria – Premio Freezaidi Ospitalità d’Eccellenza

2019: Guide L’Espresso premio Pommery miglior piatto: Spaghetti aglio e olio con calamari croccanti e caviale di piselli

2019: Gambero Rosso 4 forchette

2020: “Da Vittorio” Shanghai, 2° stella Michelin

2020: “Da Vittorio” St Moritz, 2° stella Michelin

2020: Gambero Rosso 3 forchette

2020: “Da Vittorio” Shanghai, 1° stella Michelin

2020: “Da Vittorio” St Moritz, 1° stella Michelin

2020: 3° Stella Michelin
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