

THE BERKELEY

LONDON

THE BERKELEY UNVEILS ITALIAN SUMMER POP UP IL GIARDINO



Two years ago, an unassuming driveway at The Berkeley was quickly transformed into a bustling little culinary hotspot named The Garden, all in the name of post lockdown outdoor dining. Having evolved this pop up every season since, this summer sees The Garden concept return again, but with a little twist of La Dolce Vita: Il Giardino is now open.

This intimate and informal alfresco restaurant is positioned on Wilton Place with views of neighbouring St Paul's church, with fragrant herb plants and olive trees lining the space. Led by native Italian chef Antonio Pavone, the hotel team celebrate Italian cooking and cuisine, while candles flicker and festoon lights twinkle. Guests will be welcomed with warm focaccia and a list of delicious Mediterranean wines. Small plates include assorted bruschetta, arancini, burratina

and fritto misto. Cacio e pepe with rigatoncini and tagliolini with pesto, made with pistachios from Sicilian town Bronte, are set to be the star pasta dishes. Caponata gives a nod to Sicily, served with roasted wild seabass and Fiorentina steak – a staple of Tuscan cooking – are show stopping options for those not wishing to go down the carb route. Or classic beef fillet carpaccio, with vibrant vegetarian sides aplenty including sautéed cima di rape and lollo rosso.

To finish, apricot crostata with amaretto ice cream, and tiramisu are served alongside cones brimming with Amalfi lemon and peach gelato. The Berkeley Bar team have crafted a menu of Italian inspired aperitivos and the restaurant's bespoke spritz trolley will circulate with the team - nattily dressed in navy chinos and Grenson sneakers - mixing cocktails tableside.

In true Berkeley style, the team have enlisted the talents of friends and artisans known for their signature Italian style – menus, sketched with lemon, negroni and gelato motifs, are courtesy of illustrator Chiara Perano, whilst Ceraudo's bold Italian stripe and painterly print fabrics appear splashed across the space. Bettina Ceramica has created signature Italian ceramics – overflowing with lemons – for the pop up, whilst candles in bold yellow blocks of wax twinkle courtesy of Aqua di Parma.

Il Giardino is designed for convivial dining with tables set for parties of 2 to 8 guests. Serving Wednesday to Sunday, restaurant hours and booking details are available at <https://www.the-berkeley.co.uk/restaurants-bars/il-giardino/>

ABOUT THE BERKELEY

Nestled between bustling Knightsbridge and leafy Belgravia, [The Berkeley](#) is the essence of contemporary chic and innovative luxury. Stunning rooms and suites are accompanied by Michelin-starred cuisine from Marcus Wareing, a fashion favourite afternoon tea at Prêt-à-Portea and Cedric Grolet at The Berkeley, courtesy of one of the world's most famous pastry chefs. Complete with the Blue Bar and The Berkeley Bar & Terrace for drinks, the Bamford Wellness Spa and a rooftop pool with jaw dropping Hyde Park views, The Berkeley continues to surprise and enchant.

FOR FURTHER INFORMATION, PLEASE CONTACT:

Charlotte Alexander-Stace calexanderstace@maybourne.com

Bea Reeve-Tucker breevetucker@maybourne.com