



CRISTINA BOWERMAN

A prominent representative of the Italian cuisine, Michelin star chef Cristina Bowerman, turned one of Rome's most prestigious restaurants, Glass Hostaria into an icon in a very short time with her innovative approach.

Now, Marvy's Italian Restaurant

**Buono.Italiano By
Cristina Bowerman**

is under the creative direction of Bowerman.

Buono.Italiano By Cristina Bowerman

What is your culinary philosophy?

_ In my dishes, tradition and innovation live together. I am thankful for being born in a family of people who love food and gastronomy and my heritage is deeply Italian. At the same time, I lived for 16 years in the U.S.A. (this is where I studied to become a chef) and I am extremely curious. I enjoy exploring new places and foods and I love experimentation. Everywhere I go, I take inspiration to combine Italian tradition with ingredients and techniques from all over the world: that's why I like to define my cuisine "contaminated".

What are your plans for Marvy Italian Restaurant?

_ My intent is to give my personal touch to this project. Buono.Italiano by Cristina Bowerman is an Italian restaurant and must be recognizable as such; at the same time, though, my cuisine is like a culinary "melting pot" and I would like to keep this characteristic.

How the Aegean region inspires you?

_ There are so many inspiring things about this part of the world! I love the color of the sea, the nice breeze, the marvellous landscapes, the peaceful countryside... I would like my dishes to resemble all this beauty and freshness. I love using ingredients that are typical of this region, such as dry fruits and spices. For example, I have been using sumac in my dishes for a very long time.

What is you like most in Marvy?

_ Marvy is a wonderful location, an inspiring and relaxing place where you really can escape and get away from everyday rush. I am excited about bringing a bit of Italy in such a beautiful place and I love the idea of sharing my culinary views with people who get there from different parts of the world.

What are your favorite spices to use while cooking?

_ As explained, I am a big fan of spices in general and I make a big use of them in my creations. Sumac, all kinds of herbs, curry etc. play an important role in my dishes and are ideal to exalt the taste of other ingredients they are combined with. If I had to pick one out of them, though, I would say licorice is the one I appreciate the most.



Are there any similarities in Turkish and Italian food?

_ For sure! They both belong to the Mediterranean area. Furthermore, I am from Southern Italy, where food has much in common with Turkish cuisine: just think about how they both privilege long preparations, aromatic herbs and the use of any kind of vegetables. The only thing they do in a very different way in Turkey is bread.