

Splendido Mare, A Belmond Hotel, Portofino: food and nature the focal points of the autumn



Genoa, Italy Dec 7, 2022 ([Issuewire.com](https://www.issuewire.com)) - When nature appears to fall asleep, in reality, it enters a period of rest called dormancy. Rhythms are slower and travel becomes an intimate experience, away from the busier tourist trails, alternating shared moments, and delicious cuisine with wellness and new discoveries. This is the ideal time to take a break in Portofino staying at the Splendido Mare, A Belmond Hotel. The new delicious menu, a rich calendar of events, and a selection of unforgettable experiences make up the hotel's proposal for experiencing the unexpected side of winter on the seashore.

DaV MARE: THE NEW MENU AND WHITE TRUFFLE (photos available at [this link](#))

Long renowned for its passion and tradition, DaV Mare, the Splendido Mare restaurant, now brings together the Portofino coast with the richness of the Ligurian hinterland and mountains in an original new fusion. There are delicious combinations like a *Grilled octopus with artichokes and horseradish* and unions with the finest products of other regions in dishes like *Confit Carmagnola rabbit with pine nut sauce and green beans*.

Alongside classics like Carosello Portofino and the timeless CondiviDaV - a selection of dishes designed exclusively for 2 or more people, to share with family and friends - you can now amaze your taste buds

with “*Mixed pasta*” with lamb sauce, sesame aubergine, and Parmesan, a twist on the typical *Cassoeula*, revisited with fish, pork sauce, Soft egg with Parmesan foam and grilled leek. To round off a magnificent dinner, delicious desserts like *Hazelnut millefeuille* and *caramel ice cream*, are made with Misto Chiavari hazelnuts from the Val Sturla, and *Montebianco*.

Among the other seasonal delicacies, white truffle takes center stage: *Egg tagliolini*, *white truffle*, and *gravy* stand out among the first courses. There are also exclusive tasting menus of 3, 5, and 6 courses which vary each time at the discretion of the chef. “*Sharing has always been part of our DNA*,” explains Head Chef Davide Galbiati, a concept which, will reach its zenith with the Christmas Eve dinner with an appetizer to be shared by all diners, perfect for creating a relaxed and convivial atmosphere just like the best Christmases at home.

Sharing not only in the restaurant but also at the bar with the weekly Saturday Mix Together events: scintillating masterclasses with the DaV Bar team to discover the great classics of mixology and the Splendido Mare twists on them using local products such as Taggiasca olives, erbs, and ice made by a Genoese Ice Designer.

GASTRONOMIC EVENTS

Following the Dom Pérignon and the Vintages of the Veuve Clicquot Grand Dame appointments, up next on 10 December is the French bubbly of Italian entrepreneur Alberto Massucco. The season will conclude with the traditional Christmas Eve and New Year’s Eve dinners and the New Year’s Day brunch.

Reservations are required for all events.

EMBRACING NATURE AND DISCOVERING THE MOUNTAINS

At this time of year, a fishing village is an evocative place that encourages contemplation and meditation; it is the perfect time to discover the numerous romantic trails - with various alternatives for both beginners and experts - which lead from the Piazzetta to the magnificent Parco di Portofino, offering breath-taking views over the sea and walks immersed in nature. The discoveries continue at the La Portofinese eco-farm, a genuine “park within a park” where the guests of Splendido Mare can discover the autumnal herbs of the Mountain, savour delicious tastings of the seasonal produce at Osteria Dei Coppelli, and listen to the stories of Mino Viacava, owner of the eco-farm and a Portofino native whose family has lived in the town for generations. To experience Portofino's nautical heritage in winter style, guests of Splendido Mare can also enjoy an indulgent Veuve Clicquot boat trip with an onboard picnic to iconic locations like the Gulf of Portofino, the bay of San Fruttuoso, Camogli, and Cinque Terre National Park.

WELLNESS FOR BODY AND MIND

Slowing down, in complete harmony with nature as it rests, also means treating oneself to valuable moments of total relaxation in the intimacy and comfort of your own room or suite. This season, guests of Splendido Mare can take choose from a wide selection of treatments, from a stress-relieving and relaxing massages to reduce muscular tension; aromatherapy with cinnamon, sweet orange, myrtle, or cypress aromatic oils for combating seasonal malaise; and reflexology to re-establish the body’s equilibrium.

For information and to book your experiences: +39 0185 267802 or concierge.spm@belmond.com.

About Belmond

Belmond has been a pioneer of exceptional luxury travel for over 46 years, building a passion for authentic escapes into a portfolio of one-of-a-kind experiences in some of the world's most inspiring destinations.

Since the acquisition of the iconic Hotel Cipriani in Venice in 1976, Belmond has continued to perpetuate the legendary art of travel, taking discerning global travelers on breathtaking journeys. Its portfolio extends across 24 countries with 50 remarkable properties that include the illustrious Venice Simplon-Orient-Express train, remote beach retreats like Cap Juluca in Anguilla, Italian hideaways such as Splendido in Portofino, or unrivalled gateways to world natural wonders such as Hotel das Cataratas inside Brazil's Iguassu National Park. From trains to river barges, safari lodges to hotels, each unique property offers an incomparable experience with its own story to tell. The essence of the Belmond brand is built upon its heritage, craftsmanship, and genuine, authentic service. Belmond sees its role as custodian of timeless heritage, dedicated to preserving its assets through sensitive ongoing restoration plans. Belmond is part of the world's leading luxury group LVMH Moët Hennessy Louis Vuitton. www.belmond.com

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