



PN24 FOOD - Giuseppe Tumiotto, a great human and professional experience now the beating heart of Trattoria Delina in Bangkok

Dal nostro corrispondente a Bangkok - 02 giu 2022 (Prima Notizia 24) A lifetime dedicated to the world of restaurants, traveling

the world and spreading Italian Culinary Culture at its highest level.

Trattoria Delina, located in an intimate but at the same time strategic place, in the beating heart of Bangkok, among offices, banks, headquarters of prestigious companies and embassies, is easily accessible, just a short walk from the Phloenchit stop of the BTS Line skytrain and proves to be a treasure chest of surprises and confirmations. The confirmations are dictated by the quality of its cuisine and the Italian culinary tradition that is offered to its customers, quality products, fragrant and fresh cold cuts, as well as the cheeses and the high level of the wine offerings that focus on "natural wines" and that bring to its customers all the aromas and scents of the Mediterranean. The surprises are, however, given by the deep human depth that one notices when one approaches the people who are the "engine" of restaurant activities such as Trattoria Delina, when one can listen to the "human tale" of those who enliven and hold together all the pieces that make up a complex profession such as that which is carried out in the restaurant business. Giuseppe Tumiotto, is the hub of Trattoria Delina, the reference point and the experiential mountain to which all the staff and management of Trattoria Delina turn, the sure landing place to which they all look in the kitchen as well as in the dining rooms. Today Giuseppe Tumiotto speaks six languages and has all the knowledge and wisdom of a man who has lived and worked always with the pleasure of doing the work he loves. The smile that spreads across his face when he speaks to you smacks of a life lived intensely, of great efforts made in one's work but it would never occur to you to utter the word "sacrifice" in front of a smile as bright and sunny as his. How did you come to the restaurant business? "I was born in Treviso but then I moved around a lot, around the world, for work. I trained -from the scholastic point of view- in Italy but -from the professional point of view- the whole period of training took place in Paris. Then followed long and intense working periods abroad. In Luxembourg, for example, where I lived for eight years, I had shifts for which I would work up to 18 hours a day. My own family is built around the world of catering, my wife -of Thai origin- took Italian Cooking Courses in Italy and today she accompanies me in my profession with great skills and abilities, in the kitchen she moves very well, with experience and professional skills. And how did you choose then, to live and work in Thailand? I came to Thailand now 13 years ago, through the experience of the restaurant La Scala, then I went back to Switzerland, stayed in Yangoon, Singapore but later returned more permanently to Thailand. In that case, it was the experience of the restaurant Casa Fellini, a name that is recognizable all over the world and which I

felt was good luck. Pattaya, Chom Yen, Bangkok, Thai wife met in Turin, now my world is here in Thailand. Has the restaurant industry changed a lot, from your expert perspective and with so many opportunities around the world? Basically, times have changed. The 1970s, for example, I think were the best for Europe. Just imagine how much France and Italy stood out in the world in style, in fashion, in the film world, in the arts. There was more lightness, zest for life, you could feel the lively atmosphere of European societies, the bon vivre, the Dolce vita, were terms that have now entered international common usage, they are still legacies of a historical period that has never been repeated. The turning point was in the 1980s, cultural roots blurred, everything became more indistinct, difficult to decipher. Traveling and working in France, Holland, Norway, three years in America, Germany, I could see how everything became an indistinct cultural blog. From a certain point of view, at the turn of the late 1970s and the whole historical course between the 1980s and 1990s, it was a bit like continuing to sweep the dust under the rug. Later all the hidden conflicts came out, cities often became the territory of those conflicts, including ethnic and cultural ones, not just social or between economic classes. Did this influence, then, the choices and strategies in your work? To a certain extent, yes. We chose, precisely because of this, to focus on traditional Italian cuisine, with "simple" dishes, in the sense of recognizable and well distinguishable as specific to Italian Cuisine. We have never wanted to "experiment" with forms of crossbreeding with other culinary cultures. It is not just a matter of not using cream in carbonara or reinterpreting typical dishes by disassembling or reassembling them with third-party criteria with respect to their origins, we have focused -rather- on following the paths of tradition, that is, offering customers -in our case Thai and international- dishes that we can normally find at home in Italy, taking into account the fact that today's cosmopolitan clientele is cultured, is curious, informs itself on the web, is now slowly returning to travel and knows what to ask for and above all knows how to eat. The same happens with wines, here at Trattoria Delina there is a wide selection of wines, mostly Italian of course but also Spanish, all devoted to naturalness and easily identifiable. I try to offer wines that are a bit outside the mainstream for which the relevance of red wines is emphasized at the expense of whites, in this way also making myself a "showcase" of the wide opportunities for choice that the world of wines offers. I explain the role of wines such as Pinot Grigio, Frascati, a Soave, a Sauvignon, a Muller Thurgau also creating curiosity, although it should be added that here in Thailand a lot of work is being done precisely in broadening the territory of knowledge related to Italian wines. Same goes for coffee, another characteristic element of the "Italy world." Here at Delina we had from the beginning found the Pascucci Coffee Machine, so to stick to the philosophy of traditional "Italian-style" coffee we all decided to choose coffee from the same Brand. The clientele proved us right.

di Francesco Tortora Giovedì 02 Giugno 2022