



A journey through history: Palazzo di Varignana presents the **Treno Reale - Carrozza Ristorante**

The Resort's new restaurant features a 1921 carriage brought back to life. A destination that interprets the spirit of an era, where timeless emotions can be experienced.

Varignana (BO), February 2023 | **Palazzo di Varignana** expands its restaurant offer by presenting the **Treno Reale | Carrozza Ristorante**: a gastronomic experience capable of taking guests to the table of history, transporting them to other places and other times. The protagonist of this experience of the senses is an **authentic vintage couch, dating back to 1921: a prototype of the Royal Train** that, after decades of neglect, has been regenerated and brought back to life. With this new restaurant, the resort immersed in the Bolognese hills continues the recovery and regeneration project strongly desired by the founder, born from the restoration of native crops and which has also seen him protagonist of interventions on old farmhouses transformed into luxury villas.

The **Treno Reale | Carrozza Ristorante** was born as a **journey through time**, "telling" an extraordinary story of international connections in a world that was becoming more and more connected: a time when Italy was opening up to the world, replacing long journeys in horse-drawn carriages with fast ones, made with puffing steam locomotives and carriages furnished with velvet, brass and precious woods. To evoke its splendour and atmosphere, to make it the symbol of an era, was the beginning of a painstaking philological recovery project. For its realisation, Palazzo di Varignana involved architects, set designers, royal coachmen of the period, as well as expert craftsmen for the meticulous gold leaf decorations and the internationally renowned artist Giovanni Bressana for the artistic pictorial decoration.

This artistic jewel is the setting for the refined culinary proposal of Palazzo di Varignana **Executive Chef Davide Rialti**. The fine and elegant cuisine accompanies guests on a characteristic culinary journey that, through the menu, celebrates the routes and historical period of the Royal Train, starting from a skilful search for excellent raw materials. Here, each course becomes the protagonist of an unusual dinner, a journey through time, flavours, and ancient preparation techniques to offer a gastronomic experience designed to accompany the senses and give emotions.

The restaurant, **open every Saturday, seats 22** between the main building and a **private area**. A place designed for private events and special occasions, perfect for gathering for a meal, celebrating an event or toasting the achievement of a milestone. **Dinner starts at 8.30 p.m. with a whistle** to simulate the departure of a journey. To give an authentic experience of a trip into the Twenties the dress code required is dark suit and tie for men. Suggestion and emotion come together in an environmental experience that has no equal, where the relationship between space and food, service and context is designed to welcome and accompany the guest into a different dimension of good taste and elegance at the table.

Il Treno Reale-Carrozza Ristorante completes the gastronomic offer of Palazzo di Varignana, joining the **Grifone**, with its fine dining proposal, **Aurevo Pool Restaurant** with its contemporary oliocentric cuisine, and **Le Marzoline**, dedicated to traditional Emilian cuisine.

Treno Reale - Carrozza Ristorante

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Opening hours: Saturday from 8.30 p.m

PALAZZO DI VARIGNANA

Enveloped by the magic quiet of the Bolognese hills, Palazzo di Varignana dominates from above the town from which it takes its name. The heart of the resort is Palazzo Bentivoglio, a country castle with four traditional towers dating back to 1705, renovated respecting the charm of its history. The main historic building is surrounded by a contemporary village built in stone, according to a coherent and harmonious architecture with the surrounding landscape. Surrounding the complex are 30 hectares of land with vast green spaces, breathtaking views and a splendid Ornamental Garden, included in the prestigious Grandi Giardini Italiani network. An original and sustainable hospitality model that boasts 150 rooms, four restaurants, elegant spaces dedicated to ceremonies, events and congresses with innovative technological equipment. Completing the picture is an all-round wellness offer with the over 4,000 square metres of the Varsana SPA, remise en forme programmes designed according to the Acquaviva Method, sports fields and outdoor courses. The renovation project that inspired the rebirth of Palazzo Bentivoglio has also involved the surrounding area over time: Palazzo di Varignana has in fact chosen to recover ancient farmsteads, transforming them into six luxury villas and enhancing their wealth by setting up its own farm, a collection of land that has now grown to 500 hectares, from which high quality zero-mileage products are produced and a new hospitality proposal, thanks to the Country House Oliveto Sul Lago, a farmhouse with swimming pool and 12 rooms. The jewel in the crown of this story is the vocation to restore the ancient varieties of olive trees, which now extend over 200 hectares (more than 150,000 trees) and make it possible to produce an extra virgin olive oil of the highest quality that has won prizes and awards all over the world.

Press Office:

The logo for Nemo Monti, featuring the words "NEMO" and "MONTI" stacked vertically in a clean, sans-serif font. The letters are spaced out, with "NEMO" on the top line and "MONTI" on the bottom line.

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