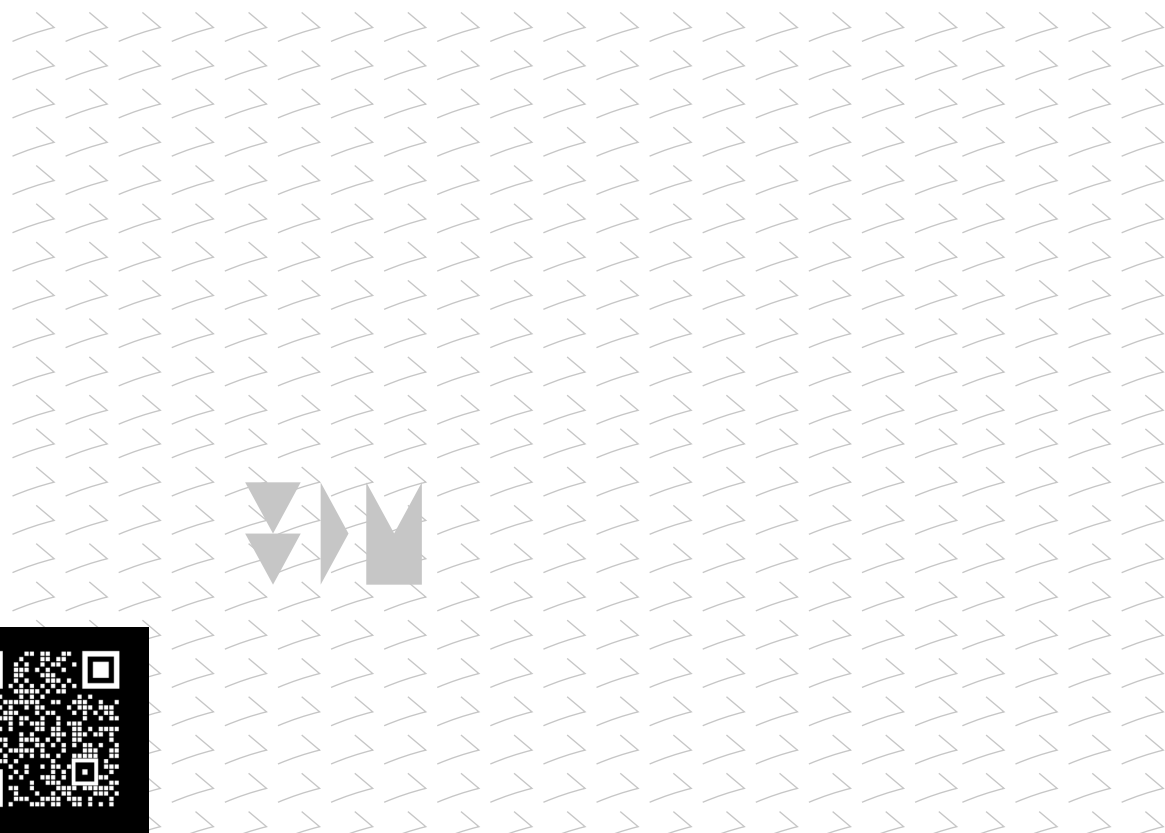




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Gastronomy Collection





PARTNERSHIP WITH CHEFS

// Andrea Berton

The participation with the chefs began in the summer of 2012, when Vincenzo first met the Michelin-starred Andrea Berton on a tour of Puglia with his wife.

Whilst staying at Masseria Bagnara Resort & Spa in Marina di Lizzano (TA), he saw some pieces from Del Monaco's ceramic sculpture collection, which prompted him to visit the workshop. Hence the proposal to create a selection of objects for a stimulating and innovative "mise en place", which would also respect in the objects the millimetric style of the Friulian chef's kitchen.

One of the most representative pieces of this association is the Il Lago di Garda tray designed for the Il Sereno resort on the lake of the same name, where Berton was a seasonal consultant.

"Andrea Berton is a true architect of food," explains Del Monaco. "He designs and focuses on every detail, combining the relationship "between form, proportion and media sections, a philosophy he also replicates in his preparations, such as his latest dessert, a sweet egg.



cod. #518



cod. #19



cod. #23



cod. #23



cod. #83







TUAREG
// by Andrea Berton

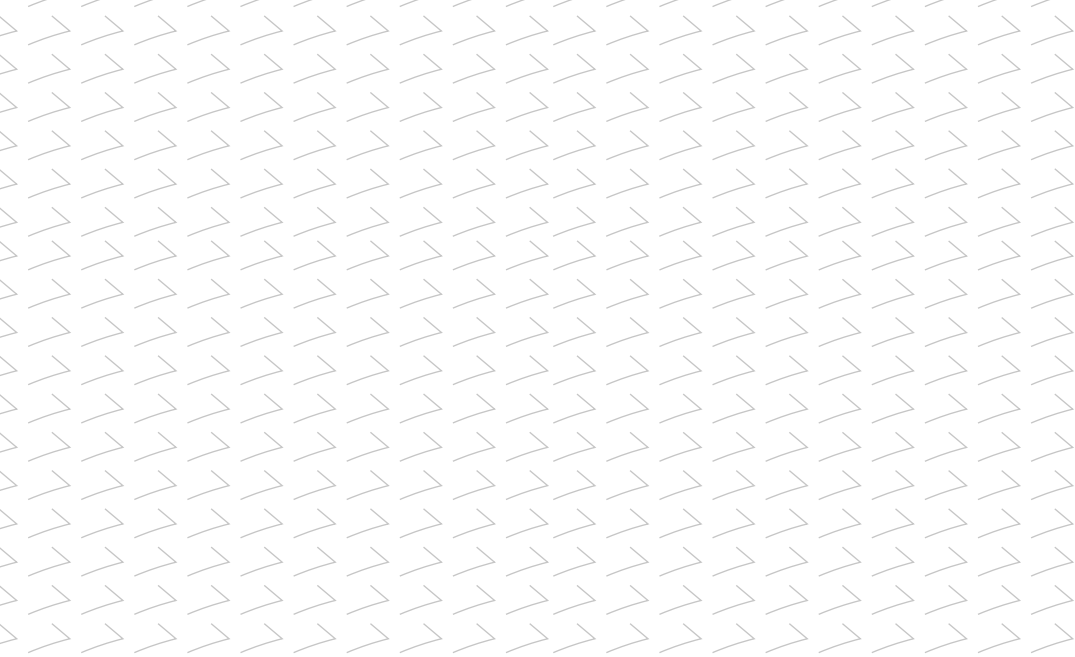
This particular tureen alludes to sandy, archaic landscapes or coloured, vitrified surfaces. It represents a possible investigation between design scales, environment and design products.

The Tuareg, although designed to be an architecture and landscape rather than a soup tureen, was later a source of inspiration for designing a series of tableware for the Andrea Berton restaurant of the chef of the same name.



cod. #81







.....
RISTORANTE
I DUE CAMINI
Borgo Egnazia, Sallevetri (Fasano)
.....



cod. #78



cod. #78

// Domingo Schingaro e co

After the first occasion of collaboration with A. Berton, the starting point for other collaborations was Domingo Schingaro, chef at the restaurant I Due Camini di Borgo Egnazia, in Savelletri di Fasano.

For this table, Vincenzo Del Monaco emphasised the themes of Apulia through the irregular textures of tuffaceous stone.

For Schingaro, he created the first service of “stitched” dishes, under the direction of Pino Brescia (Borgo Egnazia

Hotel's set designer), which aimed to interpret the values of Apulian poor culture.

This was the beginning of a real collaboration but above all a great understanding with Domingo Schingaro and his entire kitchen brigade including Nicola Iodice (maitre), Angelo Convertini (sous chef) and Tiziano Mita (pastry chef).

An icon of this idyll is the famous Puglia tray, a shaped wooden support that resembles the geographic shape of Puglia and houses 6 containers (one for each province) to which a typical speciality of each geographic area belongs.



cod. #512



cod. #429

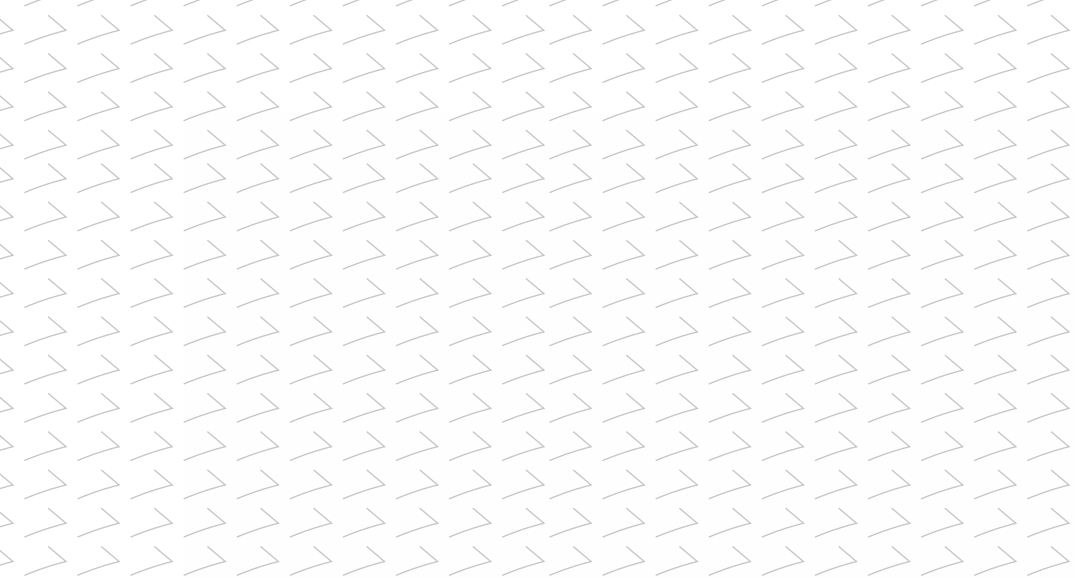


cod. #430



cod. #82









cod. #425

THE PARTNERSHIP WITH THE CHEFS

// **Andrea RIBALDONE**
 // **Felice SGARRA**
 // **Angelo SABATELLI**
 // **Antonio ZACCARDI**

The success of the partnership between the chefs and Vincenzo Del Monaco attracted the attention of Andrea Ribaldone of the I due Buoi restaurant in Alessandria.

Over the years, there have been many collaborations with catering professionals, among them the starred Felice Sgarra of Casa Sgarra in Trani (Bt), Angelo Sabatelli of Angelo Sabatelli Ristorante in Putignano (Ba), Antonio Zaccardi of Ristorante Pasha in Conversano (BA).



cod. #427



cod. #41



cod. #432

.....
**FELICE SGARRA
AND FIRE PANS**
Ristorante CASA SGARRA (Tr)
.....

Fire and baking dishes are made of a low expansion coefficient greifiable mixture consisting mainly of cordierite and coated with a lead-free blanket.

The product interprets the theme of the pyrex dish with the most advanced and high-performance technology,

effectively solving blackening on the base and the release of unpleasant odours with every cooking.
Firing temperature 1285°C.

The artefacts are covered by food safety.
MOCA Regulation EU 625/2017



• TÈGA fire/baking dish





• TÈKO pan with fire/oven lid



• BLACK OUT flat saucepan for stove/oven



• POP HENRY triptych of fire/oven pans





BROS'
A POP COLLABORATION
Ristorante BROS', Lecce

// Floriano PELLEGRINO and Isabella POTÌ

One pop collaboration is with Floriano Pellegrino and Isabella Potì of Bros' in Lecce.

Somewhere between strong experimentation and provocation, Vincenzo Del Monaco worked on supports for small pastries to desserts, plates for first courses to bowls and single-portion jugs.

A very important project was "Let's Lemon". "There is absolute trust between us," explains the designer, "they adapt to my shapes."

The only condition is "the stranger, the better" in order to match the extreme touched with their gastronomic research, which goes beyond gourmet".





cod. #43



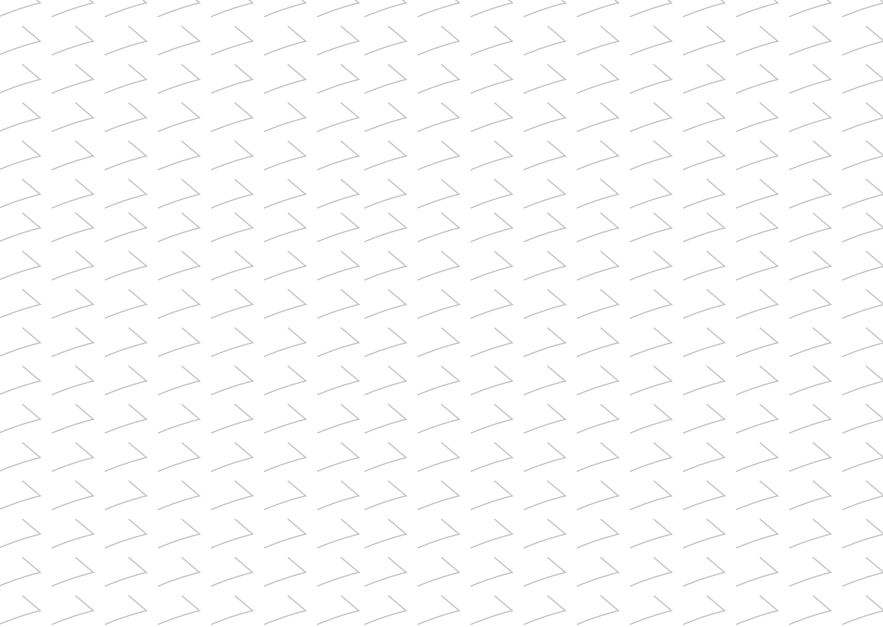
cod. #58



cod. #424



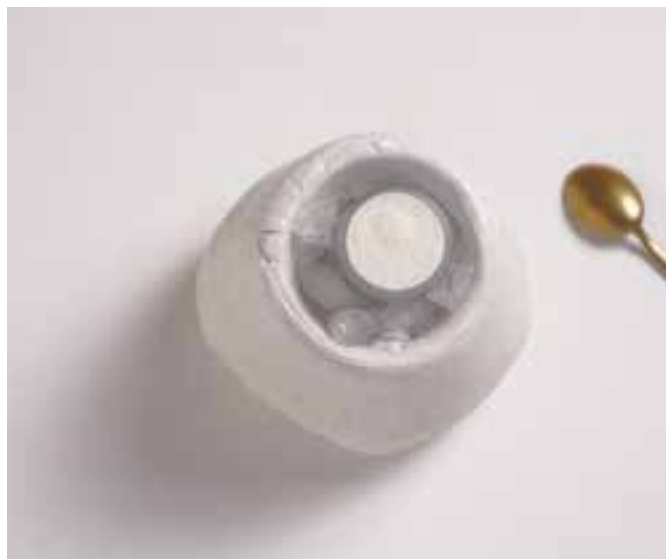
cod. #424



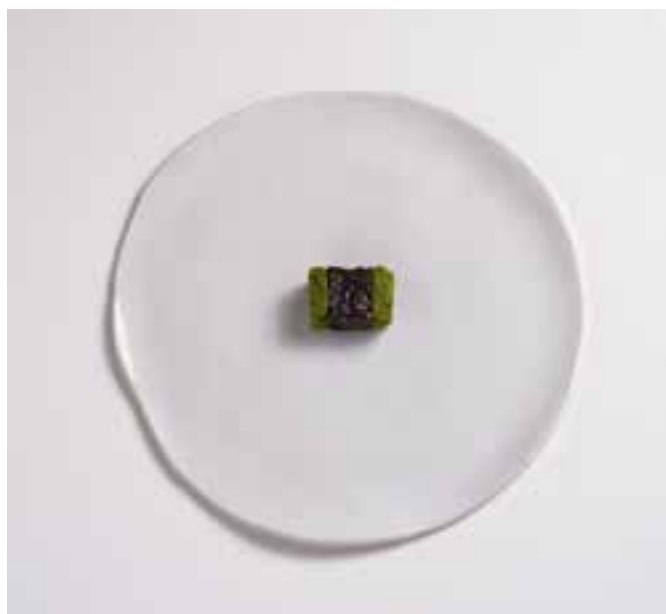
cod. #53



cod. #56



cod. #422



cod. #58



cod. #52

PROJECT
HONG KONG
Ristorante Estro, Hong Kong

// Antimo Maria MERONE

Chef Antimo Maria Merone (1 Michelin star) involved Vincenzo Del Monaco in his new restaurant, Estro, in Hong Kong, which opened on 16 September 2021.

The artist has created a complete set of more than 600 pieces including plates, bowls, oil saucers and caviar container, laying cutlery and serving bowls of different sizes and functions, entirely handmade in fine white porcelain.

But the centrepiece of the collection are the trefoil bowls. Made in two sizes, they bring a very Mediterranean

aesthetic concept to the table of the Orient. "Antimo called me because he did not want fine dining dishes, but works by an artist, possibly Italian.

In January 2021, by video call, while he was in Hong Kong and I was in Grottaglie, we worked together on his ideas.

The concepts behind everything were elegance and lightness, which can also be read in his cooking. So it was necessary to have harmonious measurements and proportions between substrate and recipe", explains Vincenzo Del Monaco.



cod. #61



cod. #69



cod. #62



cod. #413





cod. #69

**DOUGHS
THAT MAKE ALL THE DIFFERENCE**
Ristorante Ognissanti, Trani

The latest all-Apulian collaboration under the direction of chef Marco Marinelli for the brand new Ognissanti restaurant in Trani (BT).

For this project, in addition to choosing a set consisting of several plates, bowls, hors d'oeuvre plates, cutlery laying and other elements, a different mixture than porcelain, i.e., a semi-refractory with its natural colour and simply treated with a transparent glossy material coating strictly apiombic.



cod. #49



cod. #412



cod. #511





PIZZA HOLDING HAND

// Francesco Calò

From an intense encounter between Vincenzo del Monaco and chef Francesco Calò comes to life an idea of the latter, simple but complex at the same time.

The idea of giving shape to his hand, that hand that has always studied, touched, selected raw materials, that hand that creates, bruises and serves.

In these works, in the representation of his hand, resides his whole vision as a chef.









// LAYING CUTLERY



cod. #11
in light grey

Dim. Ø 10 cm. H 1,5 cm.



cod. #13
in light grey

Dim. 9 x 4 x H 4 cm.



cod. #15
in light grey

Dim. 13,5 x 5 x H 3 cm.



cod. #17
porcelain

Dim. 7 x 7 x H 2 cm.



cod. #19
porcelain

Dim. 7,5 x 3,5 x H 2 cm.



cod. #12
porcelain

Dim. 8,5 x 4 x H 4 cm.



cod. #14
porcelain

Dim. 4 x 4 x H 3,5 cm.



cod. #16
porcelain

Dim. 7 x 4 x H 2 cm.



cod. #18
porcelain

Dim. 7 x 4 x H 3 cm.

N.B. The dimensions shown are purely indicative because the articles are completely handmade.

// BREAD AND BREADSTICK HOLDERS



cod. #21
in porcelain

Dim. 34,5 x 9,5 x H 7 cm.



cod. #23
in porcelain

Dim. 22x 13 x H 5 cm.



cod. #22
in light grey

Dim. 34,5 x 9,5 x H 4 cm.



cod. #24
in porcelain

Dim. 12 x 8,5 x H 3 cm.

// SMALL CONTAINER OF LIQUIDS



cod. #31
in porcelain

Dim. Ø 6 cm. H 8 cm.



cod. #32
stoneware

Dim. Ø 8 cm. H 10 cm.

N.B. The dimensions shown are purely indicative because the articles are completely handmade.

// SMALL CONTAINERS



cod. #41
porcelain

Dim. Ø 21 cm. H 3,5 cm.



cod. #43
porcelain

Dim. Ø 18 cm. H 6 cm.



cod. #45
in dark stoneware

Dim. Ø 19 cm. H 6,5 cm.



cod. #47
porcelain

Dim. Ø 14 cm. H 6 cm.



cod. #49
porcelain

Dim. Ø 17 cm. H 5 cm.



cod. #42
porcelain

Dim. 25 x 22 x H 2 cm.



cod. #44
porcelain

Dim. Ø 21 cm. H 6 cm.



cod. #46
porcelain

Dim. 14 x 15 x H 6 cm.



cod. #48
in dark stoneware

Dim. Ø 18 cm. H 8 cm.



cod. #411
porcelain

Dim. 22 x 16 x H 8 cm.

N.B. The dimensions shown are purely indicative because the articles are completely handmade.

// SMALL CONTAINERS



cod. #412
porcelain or stoneware

Dim. Ø 16 cm.
Dim. Ø 14cm.
Dim. Ø 13 cm.



cod. #414
porcelain

piattino
Dim. 17,5 x 19,5 x H 1 cm.
tip Dim. Ø 7,5 cm. H 2 cm.



cod. #416
in light grey

Dim. 15,5 x 6 x H 2,5 cm.



cod. #418
porcelain

Dim. 20 x 5 x H 1 cm.



cod. #421
porcelain

Dim. 12 x 8 x H 1,5 cm.



cod. #413
porcelain

Dim. 10 x 8,5 x H 2 cm.



cod. #415
porcelain

Dim. 30 x 10 x H 4 cm.



cod. #417
porcelain

Dim. 11 x 11 x H 2,5 cm.



cod. #419
porcelain

Dim. 12 x 8 x H 2,5 cm.



cod. #422
porcelain

Dim. Ø 10 cm. H 11 cm.

N.B. The dimensions shown are purely indicative because the articles are completely handmade.

// SMALL CONTAINERS



cod. #423
in light grey

Dim. Ø 11 cm. H 4 cm.



cod. #425
porcelain

Dim. 16 x 16 x H 2 cm.



cod. #427
porcelain

Dim. 29 x 7 x H 2 cm.
Dim. 26 x 7 x H 2 cm.



cod. #429
porcelain

Dim. 15 x 15 x H 8 cm.



cod. #431
in light grey

Dim. 20 x 20 x H 2 cm.



cod. #424
porcelain

Dim. Ø 8,5 cm. H 4 cm.



cod. #426
porcelain

Dim. 35 x 20 x H 3 cm.



cod. #428
porcelain

Dim. 16 x 16 x H 2 cm.



cod. #430
porcelain

Dim. 8 x 9 x H 6 cm.



cod. #432
porcelain

Dim. 14 x 7 x H 1 cm.
Dim. 8 x 7 x H 1 cm.

N.B. The dimensions shown are purely indicative because the articles are completely handmade.

// FLAT SUPPORTS



cod. #51
porcelain

Dim. Ø 32 cm.



cod. #53
porcelain

Dim. Ø 23 cm.



cod. #55
porcelain

Dim. 36 x 24 cm.



cod. #57
porcelain

Dim. Ø 38 cm.
Dim. Ø 33 cm.
Dim. Ø 28 cm.



cod. #59
in dark stoneware

Dim. Ø 30 cm.



cod. #52
porcelain

Dim. Ø 30 cm.
Dim. Ø 25 cm.



cod. #54
porcelain

Dim. Ø 10 cm.



cod. #56
porcelain

Dim. Ø 10 cm.



cod. #58
porcelain

Dim. Ø 31 cm.
Dim. Ø 22 cm.



cod. #411
in light grey

Dim. Ø 30 cm.

N.B. The dimensions shown are purely indicative because the articles are completely handmade.

// FLAT SUPPORTS



cod. #512
porcelain

Dim. Ø 29 cm.
Dim. Ø 20 cm.
Dim. Ø 15 cm.



cod. #514
in light grey

Dim. 30 x 30 cm.



cod. #516
porcelain

Dim. Ø 40 cm.



cod. #518
porcelain

Dim. 37 x 20 cm.



cod. #513
porcelain

Dim. 27 x 25 cm.



cod. #515
porcelain

Dim. 30 x 30 cm.



cod. #517
porcelain

Dim. 40 x 20 cm.



cod. #519
porcelain

Dim. 40 x 20 cm.

N.B. The dimensions shown are purely indicative because the articles are completely handmade.

// BASE SUPPORTS



cod. #61
porcelain

Dim. Ø 24 cm.



cod. #63
porcelain

Dim. Ø 30 cm.



cod. #65
porcelain

Dim. Ø 27 cm.



cod. #67
in dark stoneware

Dim. Ø 27,5 cm.



cod. #69
porcelain

Dim. Ø 27 cm. H 5 cm.
Dim. Ø 30 cm. H 9 cm.



cod. #62
porcelain

Dim. Ø 30 cm.



cod. #64
porcelain

Dim. Ø 28 cm.



cod. #66
porcelain

Dim. 30 x 22 cm.



cod. #68
in light grey

Dim. Ø 27,5 cm.

N.B. The dimensions shown are purely indicative because the articles are completely handmade.

// FIRE PANS/OVEN PANS

Fire and baking dishes are made from an aluminium-rich mixture with a low expansion coefficient consisting mainly of cordierite and coated with a lead-free blanket.

The artefacts interpret the theme of the pyrex dish with the most advanced and high-performance technology, effectively solving blackening on the base and the release of unpleasant odours with every cooking.

Firing temperature 1285°C.

Manufactures covered by Food Safety Regulation MOCA EU 625/2017



cod. #TEKO
in cordierite

Dim. Ø 30 cm. H 6 cm.



cod. #TEGA
in cordierite

Dim. 37 x 20 x H 6 cm.



cod. #BLACK OUT
in cordierite

Dim. 35 x 26 x H 7,5 cm.



cod. #POP HENRY
in cordierite

Dim. Ø 30 cm. H 15 cm.
Dim. Ø 28 cm. H 11 cm.
Dim. Ø 17 cm. H 8 cm.



N.B. The dimensions shown are purely indicative because the articles are completely handmade.

// TEA AND COFFEE



cod. #71
in light grey

saucer Dim. Ø 16 cm.
cup Dim. Ø 10.5 cm. H 6 cm.



cod. #73
in light grey

saucer Dim. Ø 15 cm.
cup Dim. Ø 6.5 cm. H 6 cm.



cod. #75
porcelain

saucer Dim. Ø 15 x 9 cm.
cup Dim. Ø 6 cm. H 5 cm.



cod. #77
in light grey

three-compartment sugar bowl
Dim. Ø 8 cm. H 13 cm.



cod. #72
in light grey

Dim. 14 x 11 x H 10 cm.



cod. #74
porcelain

saucer Dim. Ø 15 x 11 cm.
cup Dim. Ø 6 cm. H 5 cm.



cod. #76
porcelain

saucer Dim. Ø 10 x 10 x H 6 cm.
cup Dim. Ø 8 cm. H 4 cm.

N.B. The dimensions shown are purely indicative because the articles are completely handmade.

// SPECIAL SUPPORTS



cod. #78
porcelain

Dim. Ø 20 cm. H 28 cm.



cod. #79
porcelain

Dim. Ø 23 cm. H 25 cm.



cod. #80
in light grey

Dim. Ø 16,5 cm. H 10 cm.



cod. #81
in light grey

Dim. 57 x 26 x H 11 cm.



cod. #82
porcelain

Dim. 54 x 18 x H 3 cm.



cod. #83
porcelain

Dim. 23 x 18 x H 5 cm.



cod. #84
in light grey

Dim. Ø 13 cm. H 15 cm.

N.B. The dimensions shown are purely indicative because the articles are completely handmade.

// SPECIAL SUPPORTS



cod. #85
in light grey

Dim. 16 x 12 x H 13 cm.



cod. #86
in light grey

Dim. Ø 14 cm. H 13 cm.



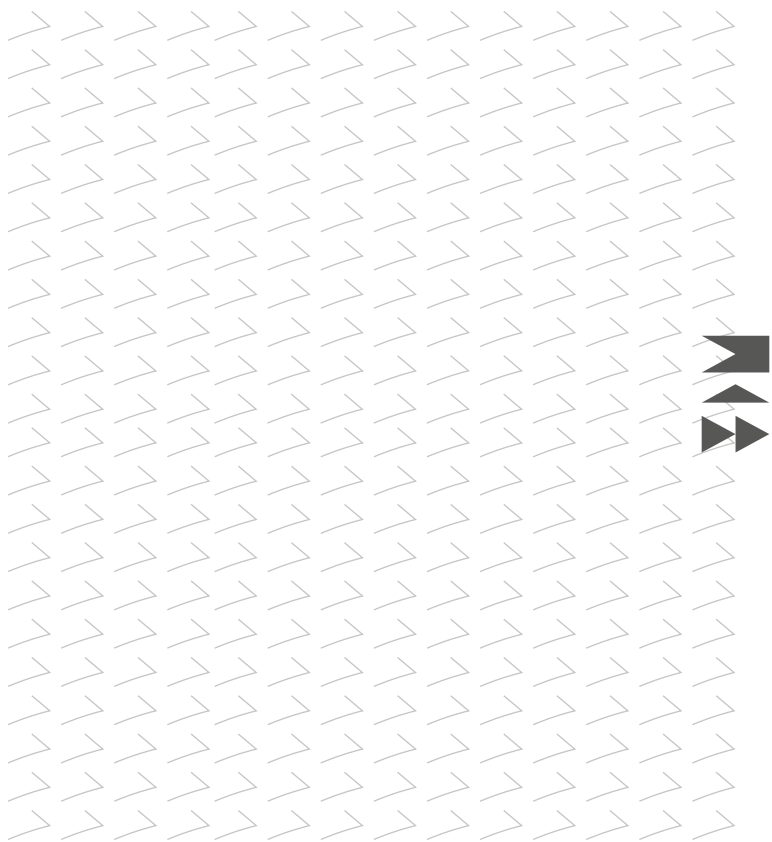
cod. #87
in light grey

Dim. 25 x 20 x H 15 cm



N.B. The dimensions shown are purely indicative because the articles are completely handmade.





CRYPTA

This is the dish
“Del Monaco”





**A spiritual work in which the shadow
awaits the light of taste.**

A provocation as well as a challenge for the chefs.

Starting from the established geometry of the ellipsoid, the elements of the project are based on the theme of subtraction.

This work presents itself at the table by removing the food from the diner's view and subtracting a portion of matter from its complete geometry, thus creating a cavity.

Food is therefore not declared on sight immediately but only

after the act of "extraction".

This is how "crypta" was born, the work ready to receive the food that cannot be seen but is "subtracted".

It will be crucial to position the "dish" with the cavity never facing the diner but only to the right or left of the diner.

The volume of food envisaged by concept/design is almost as small as a 2.5 -3 cm diameter sphere.



CRYPTA

This is the dish
“Del Monaco”

