



## The kitchen

...Rather than dividing the space, the glass frames what happens behind the scenes, placing the chefs' movements at the center of the stage. The kitchen thus opens up to the dining area, revealing its technical and functional essence, bringing guests closer to the preparation of each dish that will be served—allowing them to anticipate, imagine, and mentally grasp the intricate processes behind its creation. The theatrical nature of execution is filtered: it remains perceptible but is never ostentatious, offering itself only to those who wish to observe, without disturbing the intimate and private dimension of those who create.

Other elements also contribute to illustrating the richness and complexity of this vision.

The "fire kitchen." Also positioned along the threshold between the dining room and the main kitchen, it is a place where, like an immutable ritual, the spectacle of smoking and flame cooking is staged—a process that has always embodied the soul and tradition of Piccolo Lago. The restaurant has long been dedicated to experimenting with and reinterpreting ancient cooking techniques, and here, the contrast between traditional craftsmanship and cutting-edge technological methods finds a perfect balance: the two approaches engage in a continuous dialogue, enriching one another. Thus, it is no surprise to see embers, spits, rotisseries, and smoking chambers alongside the most advanced modern equipment.

A final evocative detail is the design of the antique furniture that once occupied the restaurant space. Now reduced to simple silhouettes etched into the glass, they serve as a trace, a memory to be recalled. They evoke atmospheres never lost, suggesting ancient kitchens with which an unbreakable symbolic and emotional bond remains. These imprints bear witness to the restaurant's historical transformations, representing its roots—the intimate soul that continues to shape every innovation and every future endeavor.

