

## **Now Open: Alici in Bluewaters captures the essence of Amalfi Coast and South of Italy.**

**Celebrating the spirit of Southern Italy's time-honored craftsmanship and tradition, the newly opened venue presents an epicurean adventure that derives inspiration from the regions of the South.**

Dubai, 21 February 2019 - Alici, the new seafood restaurant operated by Orange Hospitality, brings the seaside flavors of Amalfi Coast to Dubai, in the prominent Bluewaters Island. "We're passionate about delivering a fun perspective on casual chic Italian dining on the Bluewaters," said Founder Omar Saideh. "Alici is approachable, yet refined, and gives guests a feeling of what it's like to dine in the vibrant landscape of South of Italy."

The Italian name "Alici" means "Anchovies", a typical tasty Mediterranean fish, very common in the South of Italy diet. Alici exudes class and comfort. Intricate detailing, an acute exploration of space, colour and the experimentation of Italian handmade ceramic techniques speak to the chic and unmistakably South of Italy design. The maestro behind all the Alici pottery is the so-called "Anchovy Man", Mr. Lucio Liguori, an artisan pottery and ceramic maker based in Amalfi Coast.

The open façade and the bright blue and white colors offer iconic sea view, while guests entering the venue are greeted by an entrance full of art and vibrant space. The entrance door takes you in a beautiful area filled up with Gio Ponti tiles on the floor, a tailor-made corner shop that displays a fine selection of lifestyle items crafted in South of Italy and a hand-painted wall with a ceramic plaque showing the Alici sign.

The pizza counter, exclusively customized with blue hand painted tiles, borders the downstairs' food counters, while the raw seafood counter in the main dining room, provides countertop seating for guests looking for an interactive seafood dining experience. A dedicated raw menu will be reserved to these guests that will enjoy Alici signature's crudo dishes, paired with wine and cocktails.

Designed by Orange Hospitality, the room's color palette of seaside blues and white along with lush greenery, tangerine, lemon and olive trees carries the coastal theme throughout the space. A colorful hyper-realistic painting is rounding off the main dining area downstairs: it is depicting the breathtaking Positano view.

The relaxed atmosphere continues upstairs and flows into the private dining room, the bar counter as well as in the roomy terrace. Each seat in the restaurant overlooks the

spectacular water-view and the bustle of boats and yachts from the Dubai Marina. The restaurant layout has been specifically designed to provide each guest with the vibrant vista and the gentle sea breeze.

The menu features Amalfitana and South of Italy specialties, that vary according to season and sea availability. By selecting local and Italian suppliers that minimize the impact of their fishing on the environment, Alici is responsible to update regularly the fish option in the menu. Devoted and meticulous selection of oysters from local farms, as well as red Mazara prawns, tuna, swordfish from Italy and much more will delight the Middle East palate.

Domenico Santagada, Head Chef of Alici, will serve up traditional and contemporary seafood dishes, plus some meat choices, adapting and creating his menus according to what the fishermen bring in every day. Frisella with anchovies and burrata is a classic starter along with Italian finest' caviar selection and Alici signature crudo dish, the Italian raw seafood platter.

Dubai diners will also taste smoked tuna and swordfish and dry cod, homemade spaghetti with sea urchin and amberjack, homemade cavatelli with cuttlefish ragout served up in ceramic plate hand crafted in Italy exclusively for Alici. The homemade lemon delice and lemon cheese cake round everything off nicely.

Alici's wine collection exceeds 250 world-class labels from the world's major wine regions. The wine list features several local labels from South Italy, mainly organic white wines to be paired with seafood. Alici is also proud to be an ambassador of the Southern Italian wine excellence, by collaboration with Mastroberardino wine maker.

The Mastroberardino family has been producing wine in the Campania region for more than 11 generations and chose Alici to make an exclusive, limited-edition of wines, complimented by a customized label.

An excellent cocktail list, inspired by the scent of selected Italian ingredients and spirits will make Alici a popular after-dinner spot. The licensed 230-seater restaurant is over two floors with an outdoor terrace where guests enjoy the perfect dining experience for seafood craving and vibes.

Alici presents a highly curated range of lifestyle items, many of them exclusive, arising from collaborations with a list of Italian artists and designers that include Lucio Liguori, Riccio Caprese, Paolo Sandulli, Maru Artigianato Caprese, Panizza 1879 and many other which will be displayed and sold in a dedicated corner shop inside Alici restaurant.

Ultimately, Alici intends to share the love for the Italian style and the cult for the quality and craftsmanship with the Dubai people. It's the balance of vibrant and inviting elements designed to offer a chic approach to Italian food scene in the Middle East.

<https://www.forbesmiddleeast.com/alici-now-open-in-bluewaters>