



FACT SHEET: RONDA LOCATELLI

- Ronda Locatelli can seat 264 guests indoor and 60 guests on the terrace
- Ronda Locatelli is Michelin-starred chef Giorgio Locatelli's second restaurant. His other is the Michelin-starred Locanda in London
- Ronda Locatelli is proud to serve more than 50 gluten-free dishes, which is 90 per cent of the entire menu. The team are intensively trained to cook for diners with food allergies, stemming from Giorgio's daughter suffering from anaphylaxis, resulting in allergies to more than 600 different ingredients
- Ronda Locatelli has the biggest vegan menu of any non-vegan restaurant in the city, with more than 40 dishes to choose from
- 95 percent of Ronda Locatelli's produce is from Italy. However, if in season, Chef Salvo also sources a variety of vegetables from Dubai suppliers as well as local kid goat. The Ronda kid goat ragu is served from November until March
- Ronda Locatelli has been credited every year since launch with being one of the top Italian restaurants in Dubai by Time Out Dubai magazine
- Many of the Ronda Locatelli team have worked at the restaurant since opening in 2008 and love their job due to the family environment of the restaurant
- 60 percent of the Ronda menu changes based on the seasonality of produce
- The top three most traditional Italian dishes served at Ronda Locatelli are the lasagna, beef tagliata and tiramisu
- Chef Salvo's favourite dish is spaghetti alle vongole
- The chefs prepare more than 100kg of pasta every week, equivalent to the weight of a baby elephant
- The waiters serve more than 1,200 pizzas every week, which is more than 62,400 pizzas every year. The most popular is the Margherita, of course. Simple and fresh!
- The chefs bake more than 175kg of fresh bread every week
- While most people might think spaghetti or carbonara would be the most popular pasta dish, it is in fact the gnocchi Sorrentina, which consists of potatoes, gnocchi, cherry tomato sauce, mozzarella foam and basil oil
- The most expensive dish at Ronda Locatelli is the t-bone steak, which is 1.2kgs of chargrilled Fiorentina Beef costing AED700. This is usually served for two people but most of the time brave diners attempt it alone
- During truffle season (October-December), the most expensive ingredient used in Ronda Locatelli is the white truffle, which is used in a variety of pasta, pizza and main course dishes across the menu. Chef de Cuisine Salvo Sardo uses 1kg of it every week
- White truffle costs around AED 16/18 per kg and can reach 12cm (5 in) diameter and 500g in weight. Italian white truffles are very highly esteemed and are the most valuable on the market
- The record price paid for a single white truffle was set in December 2007 when Macau casino owner Stanley Ho paid \$330,000 (AED 1,212,057) for a specimen weighing 1.5 kilograms (3.3 lb.), discovered by Luciano Savini and his dog Rocco, who is also the official truffle hunter for Ronda Locatelli!
- The most popular dish ordered at Ronda Locatelli is the burrata. Diners eat over 30kg of the cheesy treat every week. That's a lot of cheese!
- The most commonly requested dishes that do not hail from Italy include fettuccine alfredo, spaghetti and meatballs and a chicken pizza



- One of the most popular desserts is the chocolate sphere (of which there is a vegan version), but the bestselling is always the classic tiramisu
- The most luxurious wine served in Ronda Locatelli is the Don Perignon Rose for AED9,500
- An average of 150 glasses of wine are consumed every evening by diners
- The most money ever spent on one meal was AED35,000 for a table of four
- During brunch, approximately 50 kids attend the pizza-making class to cook their own pizza
- Top celebrities that have eaten at Ronda Locatelli include Diego Maradona, Fernando Torres, Flavio Briatore, Gordon Ramsay, Pablo Cannavaro and Ronaldo
- The biggest differences in orders from Italian to British guests is that Italians opt for fresh and simple such as spaghetti tomato or spaghetti volngole, whilst the British prefer a richer taste such as seafood pasta and tagliatelle beef ragu
- Chef Salvo has worked with Giorgio Locatelli for 10 years
- Ronda Locatelli Awards 2018:
 1. 'Chef de Cuisine of the Year, Salvo Sardo (Gold)' -The Middle East Hospitality Excellence Awards 2018
 2. 'Italian Restaurant of the Year (Gold)' -The Middle East Hospitality Excellence Awards 2018
 3. 'Italian Speciality Chef, Salvo Sardo' -Pro Chef Middle East Awards 2018
 4. 'Best Italian Classic Pizza' -Taste of Dubai 2018
 5. 'Best Family Brunch (Highly Commended)' - Time Out Kid's Awards 2018