

The «Genuss-Piazza DaRina» in Berne with food staging from Beer Grill AG:

Italianità – expertly staged

«Pssst – have you heard? On Eigerplatz in Berne, you’re now supposed to get the best pizzas in town» The rumour spread quickly, thirty years ago, when Mimì and Rina Mettimano opened their takeaway pizzeria «DaRina» on Eigerplatz. It didn’t take long, and half of Berne was queuing at the pizza bakery and were crazy about the new Italian place.

Text: Belinda Juhasz, photos: Aniela Lea Schafroth

The Italian place is back. Rather, DaRina has re-invented itself. On the premises of a former stationery and printer’s shop, Mimì and Rina’s son Arnaldo Mettimano has made his dream come true and, with a little help from his friends, created “Genuss-Piazza da Rina”, the “enjoyment Piazza.” And the Piazza is really busy ever since it opened in 2018. Why is it busy? «The Genuss-Piazza DaRina is not some copied concept. Da Rina tells its own story, here, you become ‘a part of the family’. It can get loud, there is laughing and gesticulating, like it is in Italy. But, above all, you get a hearty welcome», host Arnaldo Mettimano says with obvious pride.

From dishwasher to boss

Arnaldo Mettimano is a real self-made man. Trained as a heating installer, he worked on construction sites for 14 years – until he followed his yearning and went to Italy, where he began as a dishwasher in the Abruzzi, and came back to Switzerland as a cook. In 2004, he opened the Osteria La Luna Rossa in Berne. His cooking was so good that the magazine Schweizer Illustrierte ranked him among the ten best Italian restaurants in Switzerland. But the proprietor yearned for something more simple. Arnaldo closed La Luna Rossa. Ran the canteen of the Berne economic academy and delighted many guests as a small-scale caterer.

Gastronomy



DaRina's Vinoteca stocks true wine treasures, especially from the Abruzzi region. Here, guests enjoy the surprise Menu Degustazione, which Arnaldo Mettimano serves with genuine Italian passion.

In 2015, he grabbed the opportunity and rented the premises of a former stationery and printing shop, right next to his parents' restaurant. With help from his friends, he transformed the stationery shop into a Vinoteca, a wine bar. He packed it with the best wines from the Abruzzi and served authentic dishes from the region. The Vinoteca seats twenty people. Arnaldo Mettimano, owner and head chef, decides what the guests get to eat. With his surprise "Menu Degustazione", he serves his favourite wines – real treasures from small producers he all knows personally.

The almost broken dream

Whereas the Vinoteca welcomed more and more regulars, the conversion of the old printing shop did not get along. Arnaldo Mettimano paid the rent for a whole five years before the owner of the building finally gave him the OK for the remodelling. But the landlord also set a tight deadline for the completion of the project. But from where Arnaldo supposed to get so much money so quickly. Distraught, Arnaldo sat in the Piazza before his Vinoteca. Head buried in his hands, he saw his dream breaking, when his friend Iwan Hauck came along and joined him. Iwan listened to the problem, made a few phone calls and came up with a financial plan and a construction gang the same day. The next four months, the two of them were together almost every day. They made plans, pitched in with builders, organised, furnished and finally opened the «Genuss-Piazza DaRina» in June 2018.

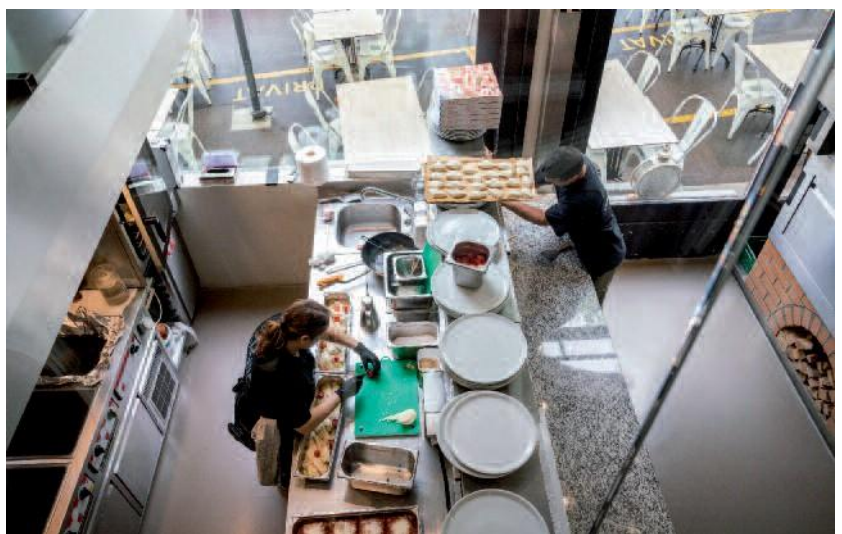
The concept is open and full of nooks and crannies. Any guest will find his favourite seat on one of the four levels. DaRina is Italian to the core. In the kitchen, Arnaldo's former wife Silvana Amato calls the shots. The whole team – cooks and waiters – is Italian. «By now, I'm a bit proud of the fact that we are the only restaurant in Berne that doesn't just call itself 'Italian', but employs exclusively Italians», the gastro entrepreneur chuckles.



Arnaldo, Iwan and Silvana have great plans: they want to stage kitchen battles, cooking courses for kids and concert events. Their foremost ambition, however, is to leave traces of enjoyment. Not just with honest Italian food, but also with Iwan Hauck's own coffee and rum. And, even more exquisite, with the cigars from Iwan Hauck's own factory in the Dominican Republic. Friends of DaRina's can enjoy the hand-made La Fuente masterpieces in a special dedicated lounge.

Treats that catch your eye

DaRina is, hover, still a takeaway pizzeria – just like in the old days. When you enter the Piazza, it not only smells



Bright and transparent: the Genuss-Piazza. Choose the right seat and you can watch the action in the restaurant and takeaway areas. And there's a lot of action at DaRina's!

Aficionados enjoy a choice La Fuente cigar from Iwan Hauck's own factory in the specially appointed lounge (www.la-fuente.ch).

good, the dishes simple leap into your eye. The food at DaRina's is optimally staged and presented directly next to the entrance – in the presentation and sales showcases from Beer Grill AG in Villmergen.

Today, chef Silvana Amato has filled the Culinario Easy Duplex with fried potatoes, spinach, fish and several varieties of pasta. The Culinario Easy's lower level holds four GN trays. Lighting, temperature and humidity can be set separately for each unit, so that every dish gets optimum treatment. Even an ice tray can be integrated into Culinario Easy – so that breakfast and cocktail creations stay and look their very best. At the upper level that was specially configured to Arnaldo Mettimano's wishes, there is always a selection of pitta



Gastronomy



The trio in charge at DaRina's: Silvana Amato, with Arnaldo Mettimano and Iwan Hauck (right) at the entrance to the takeaway area.



variations at lunchtime.

I Dolci - coolly staged

Pietro, who was originally hired as a waiter, discovered his true talent and destiny at DaRina's pasticceria, the pastry kitchen, where he unfolds his amazing talent in making mouth-watering desserts that are presented in the Culinario Arctis showcase from Beer Grill. The display cabinet has circulated-air cooling to keep the dolci in their ideal climate, and the LED lighting irresistibly presents Pietro's temptations. Culinario Arctis has its own cooling system, but it is also available for connection to a central refrigeration system. «The two showcases are really a blessing for our operation», chef Silvana Amato says. «I can use them flexibly for practically anything, and changing the setup is quick and easy, and so is the cleaning», Silvana Amato praises the showcases from Beer Grill. And Markus Conrad, Beer's sales and marketing manager, mentions another attractive feature: «I can say without exaggeration that our appliances are number 1 in energy efficiency».

The turbo behind the scenes

What is beautifully presented and staged in the front is prepared backstage by a «TurboChef i5 Touch» – which is not the chef's nickname, but the proper name of a high-speed oven that cooks most of the dishes served at DaRina's in just a few minutes. The kitchen is rather small, and Silvana Amato wants to produce and prepare as much as possible as quickly as possible with as few appliances as possible. Everything must be prepared to order in the shortest possible time. No problem for the «TurboChef i5 Touch». The lasagne is ready to enjoy in 4.5 minutes, the potatoes baked golden brown in six minutes. The Tomahawk Steak is a highlight of the house and a favourite with the guests. The choice piece of beef on the bone weighs 1.3 kilos and is cooked to «medium rare» perfection in only nine minutes. «For great food, you not only need



a great cook, but also great equipment», Jean-Rodolphe Hofstetter says, Beer Grill's regional manager for central Switzerland. The oven is fed with 1/1 GN trays and has enough capacity for large amounts. Hot-air nozzles precisely direct the heat to the food. The oven is very simple to operate: the settings for all dishes are pre-programmed and stored – the software has capacity for 200 recipes. The oven needs no exhaust hood, and its cloud-base Wi-Fi allows separate menu management and data analysis. «Real enthusiasts are at work here, they actually try everything in this oven. It's a real challenge for me», Jean-Rodolphe Hofstetter says laughingly.

Gastronomy



Works of art almost too beautiful to eat: the dolci at Genuss-Piazza, freshly made every day, are a real feast for the eyes.

Dishes perfectly staged: the Culinario Easy Duplex has a mirror at the rear side for an even better staging of the food. All showcases are fitted with a cough shield.

Jean-Rodolphe Hofstetter, Beer Grill AG manager for central Switzerland, explains the individually programmable zones to Arnaldo Mettimano of DaRina's.



Trusted partnership

Arnaldo Mettimano first saw the Beer Grill showcases at a Migros supermarket and was excited about their quality of design and workmanship. Finally, he visited the Gastro Fair in Milan AG and had Jean-Rodolphe Hofstetter show him the sales showcases in detail. And the «TurboChef i5 Touch» that really enthralled Arnaldo.



The «TurboChef i5 Touch» is unbelievably simple to operate. You can programme and store up to 200 recipes and activate them by touching a button.



The «TurboChef i5 Touch» finishes dishes in record time: shove in the raw lasagne, and they come out with a delicious crust in just 4.5 minutes. The 1.3 kilo tomahawk steak is cooked to a perfect «medium rare» in just nine minutes. The deliciously tender piece of meat is a favourite with regulars.

«First, I thought I couldn't afford the equipment from Beer Grill. But actually, it is distinguished by an excellent price to performance ratio. Its top quality has long since paid for itself», Arnaldo Mettimano the businessman states. And Markus Conrad, marketing manager of Beer Grill AG, confirms to GOURMET: «We are very cost-conscious. And we are able to meet any requirement – from a large high-end project to a smaller-sized concept like here at DaRina's. After all, our motto reads: for us, nothing is impossible. We make anything come true for our customers».

A smoothly running team (front, from left to right): Silvana Amato, Iwan Hauck and Arnaldo Mettimano of Genuss-Piazza DaRina are joined in trusted partnership with Jean-Rodolphe Hofstetter and Markus Conrad of Beer Grill AG (rear, from left to right v.l.n.r.).



Food perfectly presented BEER ^{CH}

«For almost 100 years, Beer Grill are one of the leading manufacturers of electro-thermal appliances preparing and presenting food in catering and gastronomy. As a family-run business, we have always greatly valued quality and innovation. Our products are distinguished by:

- ▶ Low energy consumption
- ▶ Reduction of food waste due to keeping all types of dishes in their optimum climate
- ▶ Super simple handling and easy cleaning of the appliances
- ▶ Compliance with HACCP standards
- ▶ use of recyclable materials

We can provide individual design and solutions to match customers' requirements even in smallest numbers at a top price-to-performance ratio. We are looking forward to your enquiry».

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