



Welcome

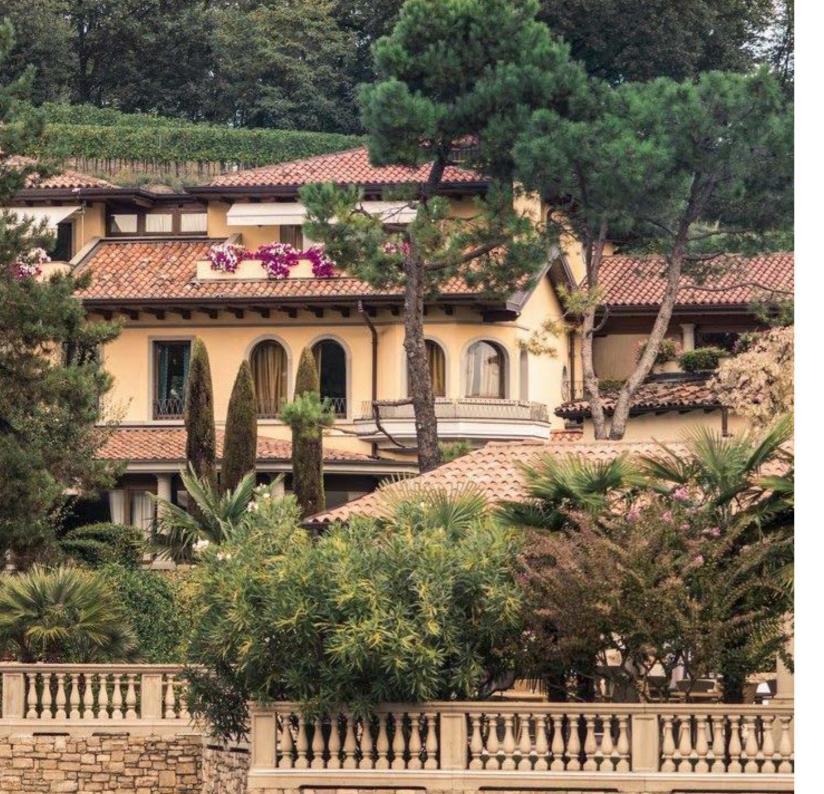






OUR HERITAGE

Located in the northern Italian province of Bergamo, DA VITTORIO was founded in the 1960s by Vittorio and Bruna Cerea as the first fine dining restaurant in modern Italian culinary history to specialise in seafood. Since its inception, DA VITTORIO has been a family-run business that is influential in passing on classic flavours and pioneering culinary innovations. The restaurant was awarded three Michelin stars in 2010, and as of this year, DA VITTORIO's three restaurants have a total of seven Michelin stars.



HISTORY

- 1966 "Da Vittorio" restaurant opens in the centre of Bergamo.
- 1978 "Da Vittorio" restaurant gets its first Michelin Star.
- 1996"Da Vittorio" restaurant is awarded the second Michelin Star.
- 2002 "Da Vittorio" restaurant becomes a Relais Gourmand.
- 2005 "Da Vittorio" restaurant moves to the Cantalupa in Brusaporto, becoming the area's first business on the Relais & Chateaux circuit.
- 2010 "Da Vittorio" restaurant wins its third Michelin Star and the Platinum King of Catering.
- 2012 "Da Vittorio St. Moritz" opens in Carlton Hotel in St. Moritz.
- 2014 'Da Vittorio St. Moritz' gets its first Michelin Star.
- 2016 "Da Vittorio"'s birthday: 50 years old
- 2019 Opening "Da Vittorio Shanghai".
- 2019 "Da Vittorio Shanghai" gets its first Michelin Star.
- 2020 "Da Vittorio St. Moritz" gets its second Michelin Star.
- 2020 "Da Vittorio Shanghai" gets its second Michelin Star.
- 2022 "New Wave by Da Vittorio" Opens inside the contemporary art museum UCCA Edge in Shanghai
- 2022 Da Vittorio Shanghai was ranked 28th on "Asia's 50 Best Restaurants" list





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GENERAL INFORMATION

Opened in early 2022, NEW WAVE by DA VITTORIO is the first museum restaurant brought by China's leading art institution UCCA Group. It is also the second restaurant by the Michelinthree-starred Italian restaurant DA VITTORIO in Asia.

The naming of the restaurant is inspired by the opening exhibition "85 New Wave: The Birth of Chinese Contemporary Art" held at UCCA Center for Contemporary Art in Beijing in 2007. The '85 New Wave was one of the most important art movements of China's 20th century art history, and a milestone that marked the beginning of a new era during which Chinese contemporary art became fully integrated into the international perspective.

For the Cerea family of DA VITTORIO Group, the arrival of NEW WAVE by DA VITTORIO at UCCA Edge marks their first endeavour into museum restaurants. At the same time, NEW WAVE by DA VITTORIO is another new venture of the Cerea family in Asia, following the success of DA VITTORIO SHANGHAI.



In recent years, many of the world's leading museums have made the restaurant an integral part of the museum experience. Museum restaurants not only offer food and drinks, but have become places for joyful encounters and collision of ideas. Simultaneously, culinary and winemaking are increasingly seen as new art forms, and chefs and winemakers the artists of their respective fields.

 Mr. Philip Tinari, Director and CEO of UCCA Center for Contemporary Art

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DAVITIONIO BISTROT

We have always believed that culinary is a form of art, a collision of flavours and aesthetics that connects and resonates with different people and cultures. At NEW WAVE, we are taking a younger, livelier and more casual approach while conveying the essence of Italian cuisine. In addition to some of DA VITTORIO's signature dishes, we are also offering a wide range of new regional Italian dishes that will capture the taste buds and emotions of diners.

- Cerea Family



NEW WAVE CONCEPT

The birth of NEW WAVE by DA VITTORIO merges the museum and fine dining experience, where authentic, quality Italian cuisine is offered in the same arena that houses world-class artworks and exhibitions. A multi-sensory journey combining gastronomy, artistic design and spatial aesthetics is thereby created — a perfect display of contemporary urban living in China.



THE MANAGEMENT TEAM

The NEW WAVE by DA VITTORIO team is led by Executive Chef Francesco Bonvini, with Restaurant Manager Levi Fu overseeing day-to-day operations. The professional team also includes Sous Chefs Nicoló Rotella, Piero Feng, Assistant Manager Ada Zhang, Sommelier Camilla Mora and Bar Manager Fabio Sajeva.

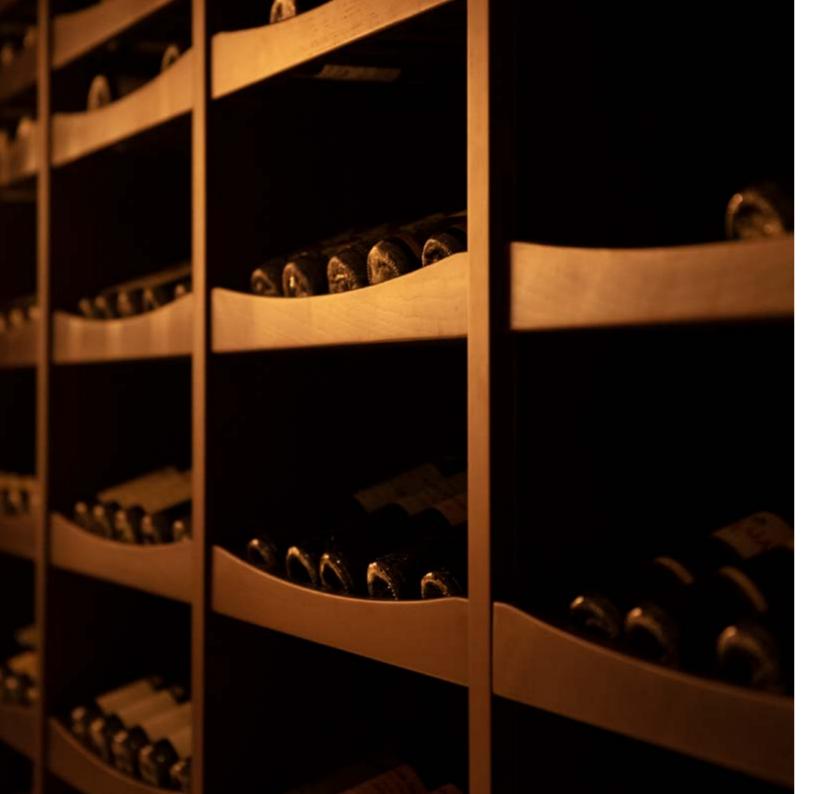


THE CUISINE

The menu of NEW WAVE by DA VITTORIO is designed and managed by Francesco Bonvini, former Chef de Cuisine at DA VITTORIO SHANGHAI, under the supervision of the executive chefs of DA VITTORIO Italy, Chicco and Bobo Cerea. NEW WAVE continues the Cerea family's long-standing pursuit of "homemade flavours". Authentic Italian cuisine with a modern twist meets attentive service under a sophisticated yet relaxing ambience — NEW WAVE pioneers a new generation of casual fine dining in Shanghai.







WINE COLLECTION

NEW WAVE has also curated a specialist wine list of nearly 300 Italian and global wines from prestigious estates as well as niche wine regions. A wine encyclopaedia is also put together for diners to browse through in between their meal and wine tasting.







COCKTAIL BAR

In collaboration with UCCA Edge, the cocktail bar at NEW WAVE by DA VITTRIO has a even deeper connection with the artworld. Unfolding the cocktail menu specially designed as a parchment scroll, a list of cocktails is presented alongside the timeline of a brief art history. Bar manager Fabio Sajeva draws inspriations from masterpieces from Leonardo da Vinci, Pablo Picasso and Salvador Dalí, turning artworks into original cocktails, a stunning blend of fine art and art of mixing drinks, bringing our sophisticated guests an unique experience which extends the aesthetic enjoyment from the eyes to the taste buds. Just like our seasonal menu at the main restaurant, whenever UCCA Edge presents a new exhibition, a new cocktail will be created accordingly, enriching the museum visit by an immersive drink and interactive experience.

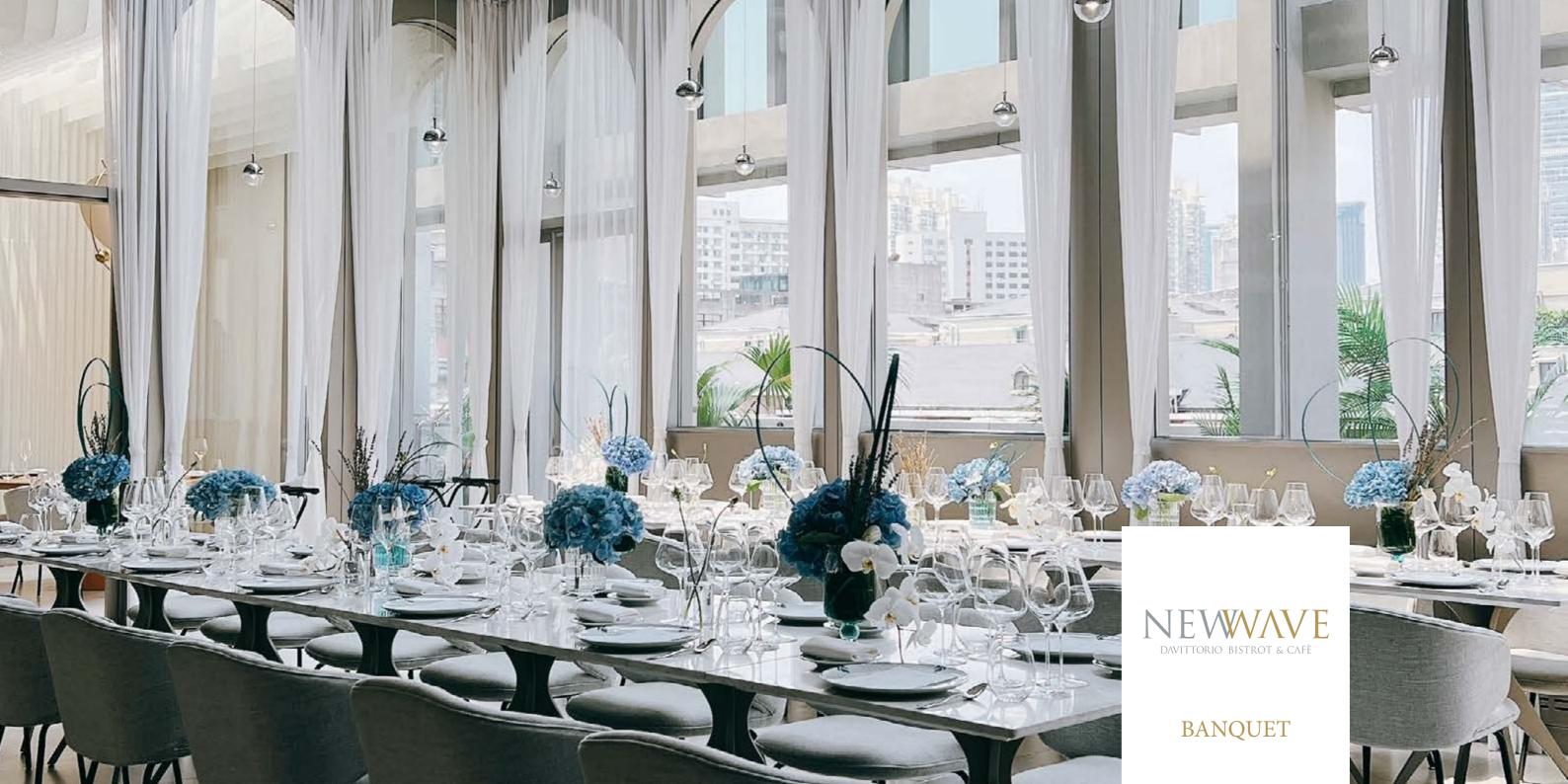






INTERIOR

Located on the third floor of the museum with a glasshouse terrace, the interior design of NEW WAVE by DA VITTORIO is conducted by Linehouse studio to convey an artistic atmosphere through the collision, transition and reconstruction of different shapes and textures. Arched mirrors are installed in the restaurant to create a dramatic visual effect that adds depth and dimension to the space. Meanwhile, ceiling hangings made of special fabric are used to construct light and cloud-like layers. The confrontation between contrasting textures and elements: soft and hard, smooth and coarse, orderly and disorderly, solid and transparent, acts as a catalyst for the senses, and injects an element of surprise as guests enter the dining space.

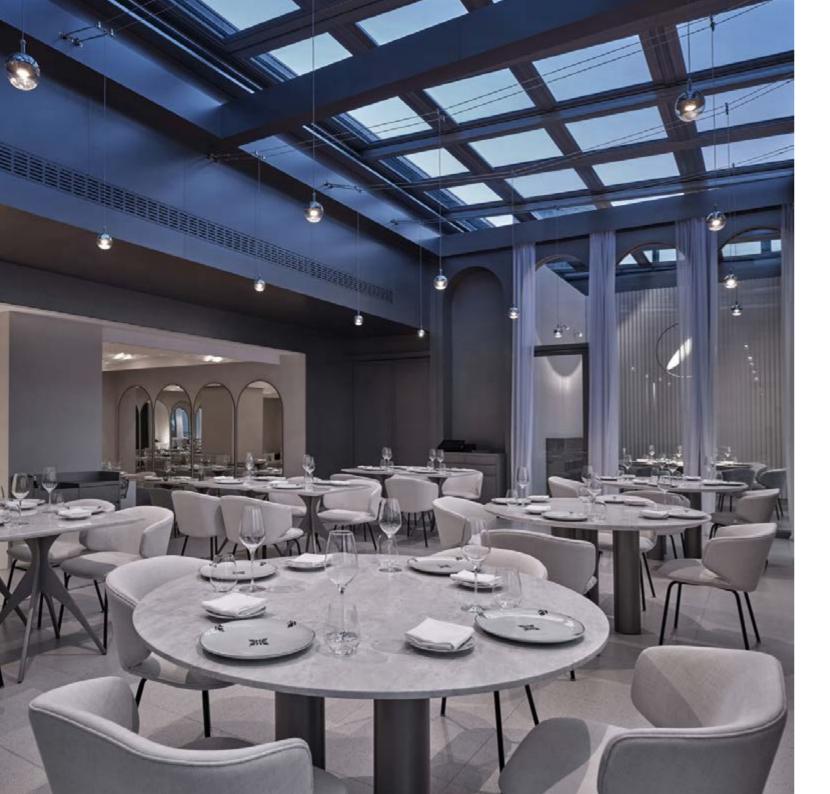






BANQUET SERVICE

The dining space at NEW WAVE by DA VITTORIO is divided into three areas, the lobby, the terrace and the private dinning rooms. The lobby boasts 9 tables and sits up to 30 guests; the terrace, with its retractable glass roof, serves up to 27 guests. For cocktail reception, we can host up to 100 guests. In addition to the main dining area, guests have access to 3 private dining rooms. The bigger one hosts 8 guests while 2 smaller, connecting room can form a banquet room with 14 seats, perfect for business occasions or intimate celebrations.

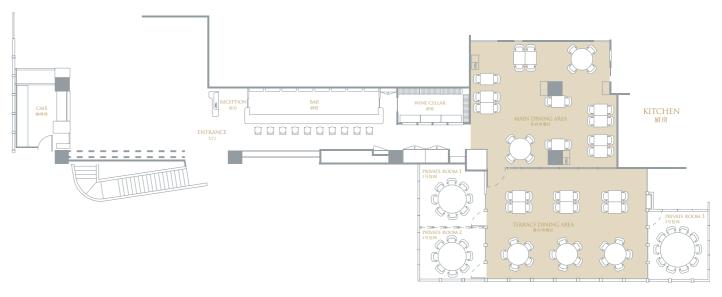


MAIN DINING AREA

22 tables, 57 seats

Approximated dining space: 136.5 m^2

Main dining area and terrace dining area: $73 \text{ m}^2 + 63.5 \text{ m}^2$



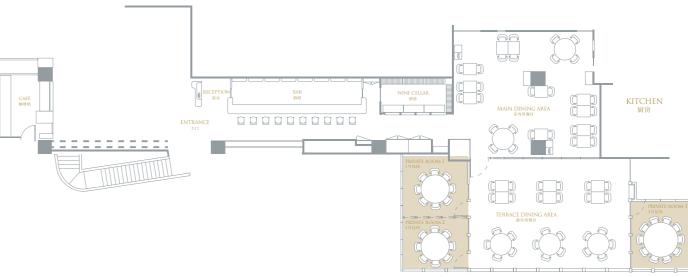


PRIVATE ROOMS

Approximated dining space: 35.8 m^2

Private room I and private room 2: $9.7 \text{ m}^2 + \text{I} \cdot 3.3 \text{ m}^2 = 23 \text{ m}^2$

Private room 3: 12.8 m²









COFFEE SHOP

NEW WAVE by DA VITTORIO café represents a new generation of art museum coffee shop. Located within a leading contemporary art institution UCCA Edge, the project infuses art and design into its space, exploring integration of world class gourmet experiences and high quality art resources.

Apart from its regular coffee program, the café also provides customers with light food from the kitchen of NEW WAVE by DA VITTORIO restaurant. Before and after the visit to the museum, art lovers can enjoy a selection of desserts, sandwiches and different flavors of gelato, perfect for light afternoon snacks or express lunch.



UCCA

ABOUT UCCA

UCCA Center for Contemporary Art is China's leading contemporary art institution. Committed to the belief that art can deepen lives and transcend boundaries, UCCA presents a wide range of exhibitions, public programs, and research initiatives to a public of more than one million visitors each year across three locations.

ABOUT UCCA EDGE

Opened in May 2021, UCCA Edge occupies 5500 square metres over three levels of the new EDGE tower in Shanghai's Jing'an District. Designed by New York-based architects SO – IL, the museum includes 1700 square metres of gallery space as well as a wraparound outdoor terrace and public spaces including a lobby and an auditorium. As an integral part of the UCCA constellation, UCCA Edge mounts exhibitions of leading Chinese and international artists, some developed exclusively for the Shanghai audience, some touring from other UCCA locations.

Courtesy UCCA Center for Contemporary Art, photo: Zhu Di.



ADDRESS

3/F UCCA Edge, No.88 North Xizang Road, Jing' an District, Shanghai

Metro: Line 8 or Line 12 to Qufu Station Exit 2

Route I: Take the UCCA Edge escalator to the second floor, then follow the directions to the restaurant located on the third floor.

Route 2: Take the lift to the left of the UCCA Edge escalator to the third floor.

