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Paragon Boutique Hotel & spa introduce new Head Chef and Pastry Chef

8 JULY 2021 | IN PEOPLE | BY JENNA CAMPBELL

[Paragon 700 Boutique Hotel & Spa](#) in Ostuni, Italy has announced the appointments of new Head Chef Giacomo Simone and Pastry Chef Valeria Di [Restaurant 700](#).

At just 27 years old, Simone has previously worked in some of the most refined Italian hotels and his Apulian origins are concealed in every dish and are enriched by his desire to experiment and the experience he has gained over the years in different kitchens.

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Starting at Restaurant 700 as Executive Sous Chef, Simone has honed his cooking techniques and has specialised in high-end hotel menus. The last time he set foot in an Apulian kitchen, he was 14 years old; now, almost 15 years later, he is back to lead Restaurant 700, creating a diverse menu, mindful to techniques and local raw materials.

Previously an architect, Di decided to take a different path and followed her passion of cooking, particularly, pastry. Studying pastry and then training and working abroad in Paris, now Di at Paragon 700 is the only female in the kitchen staff. In a similar vein to architecture, the precision, attention to detail and a constant balance of flavours and textures are the fundamental characteristics of her pastry.

Restaurant 700 offers guests a menu that celebrates local ingredients and cuisine, providing a unique dining experience, providing impeccable service and the fine, local vintages from the hotel's wine cellar, which was formerly the historical buildings olive oil chamber.

Restaurant 700 can be found in the centuries-old, vaulted stone chamber, which opens onto the traditional oil mill transformed into a convivial table and the state-of-the-art kitchen. Beyond the patio, diners can have breakfast, or dine in Ostuni's largest private garden.

Giacomo Simone comments: "I strongly believe that the creations of contemporary cuisine have belonged to great masters of the past; our task now is to interpret them following our instinct and personal experiences, respecting the product without ever distorting its taste."

The new artistry under the two chefs is showcased through new brunch, lunch, dinner and special tasting menus with dishes such as codfish with baked tomatoes and basil, risotto with broad beans, pecorino cheese and lime and suckling pig with cauliflower and apricot.

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