

Hand-formed Pasta for Zurich: A Roman Chef Cooks at LouLou Osteria

Chef Davide Cretoni brings authentic Italian flair



Part of The Home Hotel in Zurich's Sihlcity shopping and leisure centre, LouLou is now called «LouLou Osteria» and welcomes guests with authentic Italian cuisine. Homemade pasta, much-loved classics and carefully selected products take centre stage, alongside fine ingredients and seasonal specialities chosen with particular attention to quality and provenance.

Lessons from his 101-year-old Nonna

New LouLou head chef Davide Cretoni, 39, was born and raised in Rome. His family is from Caserta, near Naples. His passion for cooking began in his Nonna's kitchen as a child. She taught him, among other things, to shape cavatelli by hand and to cook by instinct rather than follow rigid recipes. He still carries this family tradition into his approach to flavour, craftsmanship and fine ingredients.

He honed his craft in renowned establishments in Italy, the UK and Switzerland, delighting guests with his cooking. At Cervo Mountain Resort in Zermatt, he was Executive Chef and previously led its Italian restaurant Madre Nostra. He is delighted to bring this experience and his personal affinity for Italian cuisine to LouLou Osteria.

The menu pairs Italian classics with Davide Cretoni's own touch: vitello tonnato, fresh pasta made with organic flour, seasonal risottos and braised beef cheek with creamy polenta. Homemade desserts include classics such as cannolo and tiramisù.

An appealing selection of Italian wines rounds out the drinks list.

Film: Davide Cretoni cooking with his Nonna and mother: <https://bit.ly/483WKfk>

Menu: <https://bit.ly/4hRnK7K>

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