

MEDIA RELEASE:

For immediate release

May, 2019

SCOTT PICKETT TO OPEN LUPO

On Tuesday, 4 June, Chef Restaurateur Scott Pickett's Smith Street restaurant site will reopen as *Lupo*, a relaxed, contemporary Italian offering reflecting its Melbourne locale.

The change-over from acclaimed fine dining restaurant *Saint Crispin* to an Italian-inspired venue is a long-held dream of Pickett, who is having a year of realising his aspirations, first with *Estelle* and now *Lupo*.

"I've been thinking about opening an Italian restaurant for a long time. I trained extensively in pasta during my time in London and it's something I've always had a love for, but it never quite fit within our style. I'm looking forward to returning to it and creating harmony in a wonderful, classical cuisine with a touch of Australian ingredients." says Pickett.

Lupo's menu will be a collaboration between Pickett, Executive Chef *Stuart McVeigh* (*The Botanical, Pied a Terre*) and Head Chef *Charlie Watson* (*Eleven Madison Park, Elystan Street*), with McVeigh entrusting day-to-day kitchen operations to Watson to focus on exciting upcoming projects for *Pickett & Co.*

The venue will have a pasta focus, made in-house daily, looking to the time Pickett, McVeigh and Watson spent working in London with Michelin-starred chef *Phil Howard* at *The Square*. Diners can anticipate a menu of modern Italian dishes peppered with ingredients from the Australian larder, including plant-based and gluten-free options.

A take on Howard's celebrated dish, *Lupo's* menu will feature *spanner crab lasagne, basil, sunrise lime*, along with dishes such as:

- *Nduja, fermented tomato and anchovy on toast*
- *Hare cappelletti, celeriac, mustard fruits*
- *Squid ink linguine, bottarga, sardine vinaigrette*
- *Western Australian black truffle & cipolla risotto - cooked to order*

A wine list by Sommelier *Tristan Vinson* (*Bar Nonno, Saint Crispin*) will highlight small-batch producers, predominantly showing Australian-made wines using Italian varietals. Comprised of 120 pours, the list will offer to 20 regularly-changing wines by the glass, as well as half bottle options. The cocktail list will show five elevated classics and five house concoctions, with highlights including a barrel-aged negroni made with Australian Campari.

Interiors will be transformed into a vibrant, welcoming 60-seat dining room, its aesthetic aligning with the pared-back elegance of Pickett's other venues. An identity design by *Studio Calero*, *Lupo's* understated palette of warm, neutral tones and textural timber will be elevated by bursts of Aperol orange and anchored by hints of forest green.



- Ends -

Notes to editors

About Lupo

- www.luporestaurant.com.au
- @restaurantlupo
- 300 Smith Street, Collingwood VIC 3066
- (03) 9419 2202
- Opening hours:
 - Lunch: Friday to Sunday, 12pm-3pm
 - Dinner: Monday to Sunday, from 6pm

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