

THANK YOU FOR YOUR TRUST

"For 35 years I have been dedicated to cooking, to your leisure time, to your important moments. For some families, I have cooked for four consecutive generations and I have experienced every significant event with them. An old restaurateur made me understand that this is an honor and a responsibility. Thank you for allowing me to be your trusted chef."

Jeno Moretti



COOKING ON THE OFYR

A MEETING OPPORTUNITY

Our ancestors used to sit around a fire and tell stories... OFYR, a metal circle with Fire at its center, an archetypal hearth where cooking takes place, where discussions are held, bonds are forged, and promises are made. An impressionistic En Plain Air kitchen. 'This great freedom has won me over and makes it essential for me to deeply understand the potential and nature of this barbecue, household hearth, economical stove, grill, teppanyaki, hotplate, smoker, churrasco, fryer, oven, skewer, rotisserie... every kind of possible cooking is enabled by OFYR, that kind of freedom I need.







FINE DINNIG

AN EVENING OF ELEGANCE

We are proud to create customized menus based on the tastes and preferences of our clients. From fusion cuisine to gastronomic tradition, we design unique dinners to satisfy every palate.

HOME CATERING SERVICE

A complete experience with professional waitstaff who will take care of every detail of the service.

SPECIAL EVENTS

We are available for special events such as weddings, anniversaries, corporate celebrations, and more. We can transform your home, garden, or your preferred venue into an exclusive restaurant for the occasion.

IL "PENTOLO"

A PLATE OF PASTA IN GOOD COMPANY.

Imagine the largest steel pot that comes to mind... With this pot, I can cook, toss, and sauté any type of pasta for up to 80 portions at once. A large 80 cm tilting pan, perfect for a garden party, the post-game celebration of a sporting event, or a midnight pasta for the newlyweds.

