



JAR
John Andrea Ribaldone
PRESENTATION

TABLE OF CONTENTS

About Us

Our Services

Our Clients

Vision





ABOUT US

JAR is a consultancy company in the food, wine, restaurant and hospitality sector that provides help in business start-up or requalification, development and management.

In particular, it provides support in

- business analysis, space planning, creation of suitable food and wine proposals, support in the concrete management of restaurants
- research, training and management of front of house and kitchen staff
- marketing and communication, with a focus on digital strategies

Thanks to a network of selected collaborators, JAR guarantees professionalism and concrete results.



ANDREA RIBALDONE

Milanese by birth but Piedmontese by family and training, Andrea Ribaldone grew up in the kitchens of Riccardo Aiachini, founder of Ristorante La Fermata in Alessandria, where he obtained his first Michelin Star in 2003. After working with the famous French chef Alain Senderens in Paris at the restaurant Lucas Carton and being executive chef at Eataly Tokyo, in 2012 he founded ARCO srl, a restaurant management company and, in 2014, opened the restaurant I Due Buoi in Alessandria, awarded a Michelin Star in December 2015. On the occasion of Expo Milano 2015, he leads the restaurant Identità Expo San Pellegrino. From 2016, he's coordinating, in collaboration with Domenico Schingaro, the six restaurants of Borgo Egnazia in Puglia, among the best hospitality venues in Italy and, in March 2017, opened Osteria Arborina in the hamlet of Annunziata di La Morra, rated 'Best Performance of the Year' by the Guida de l'Espresso dei Ristoranti d'Italia 2018 and awarded a Michelin Star just nine months after opening.

At this point, he started his collaboration with Ristorante Lino in Pavia, a project in continuous evolution that was awarded 1 Star in the Michelin Guide Italy 2023.

From September 2018, he is also responsible for all catering at Identità Golose Milano, the first international food hub.

In 2021, he starts working as F&B manager for the Aries Group at Villa Pamphili in Rome, at the hotel De Len in Cortina and as FB consultant and mentor chef of the new luxury project at Nordelaia, in Monferrato.

In 2022, he starts consulting for the opening of Portrait Milano, Lungarno Collection.



SERVICES



FORMAT

We offer our consultancy to start up new formats in every aspect of the process,

On a monthly basis we will conduct analysis and control of standards, food cost and human resources related to the budget



MENU DEVELOPMENT

The menu is the representation of your restaurant. We will develop the ideal proposal for your target, through the creation of recipes, food-cost, selection of suppliers and graphics.



STAFF RECRUITMENT AND TRAINING

The staff contribute in an important way to the success of your business, managing the practical operation of the premises and customer relations. We will evaluate, reorganize and help selecting the personnel in order to build up the best team



OUR CLIENTS



BORGO
EGNAZIA
NOWHERE ELSE.



HOTEL de LEN
Cortina d'Ampezzo

NORDELAIA

Lino



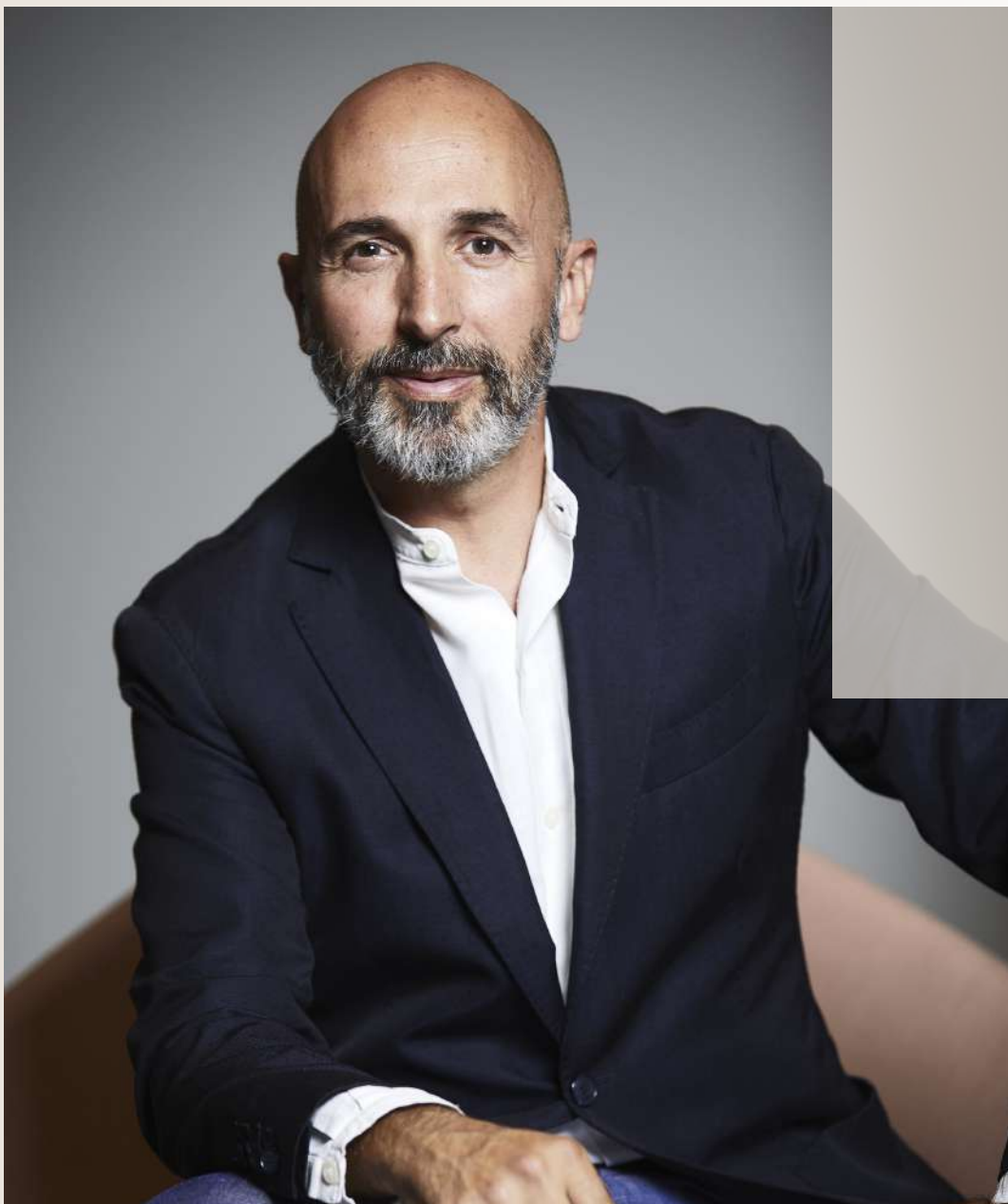
SANTAVENERE
MARATEA · ITALY

IDENTITA'
GOLOSE
MILANO



PORTRAIT

HOTEL
VILLA PAMPHILI
ROMA



SIGNIFICANT EXPERIENCES

EATALY TOKYO 2011/2012
OSTERIA ARBORINA 2017/2020
BORGO EGNAZIA 2016/ongoing
IDENTITÀ GOLOSE MILANO 2015/ongoing
VILLA PAMPILI 2020/ongoing
RISTORANTE LINO 2018/ongoing
NORDELAIA 2021/ongoing
PORTRAIT MILANO 2022/ongoing



EATALY TOKYO

YEAR: 2011/2012

ROLE: Executive Corporate chef

RESTAURANT: 11 outlets in Tokyo and 1 in Osaka
(gourmet restaurant with 60 covers, plus the other 11 outlets with informal casual dining offerings about 800 covers in total)

RESPONSIBILITIES: responsible for catering format, purchasing suppliers, personnel, food cost analysis and human resources cost in collaboration with management (monthly)

BORGO EGNAZIA

Borgo Egnazia Awarded by Virtuoso as the best hotel in the world, awarded a Michelin star in 2018

ROOMS: 190

YEAR: from 2016

ROLE: Executive Corporate Chef

RESTAURANTS: 8 restaurants inside the resort

- I DUE CAMINI fine dining 45 covers (Michelin star)
- OSTERIA LA FRASCA typical Apulian cuisine 100 covers
- CALA MASCIOLA 120 covers
- PIZZERIA 100 covers
- EVENTS HALL maximum 400 covers
- LA CALCE vegetarian restaurant 60 covers
- BREAKFAST ROOM 500 covers/day
- BANQUETS inside and outside Borgo

RESPONSIBILITIES: responsible for format, staff selection alongside hr, training and maintaining standard, where necessary also supplier sourcing. I take part in budget creation and monthly food and human resources cost control related to budget



HOTEL DELEN

The most innovative and sustainable hospitality offer in the Dolomiti pearl Cortina

ROOMS: 24

YEAR: from 2021

ROLE: Executive Corporate Chef

RESTAURANT: casual dining 70 covers

RESPONSIBILITIES: responsible for format, staff selection alongside hr, training and maintaining standard, where necessary also supplier sourcing. I take part in budget creation and monthly food and human resources cost control related to budget



SANTAVENERE

The charm of a timeless place surrounded by nature.

ROOMS: 35

YEAR: from 2021

ROLE: Executive Corporate Chef

RESTAURANTS:

BREAKFAST 100 covers

FINE DINING evening about 60 covers

BEACH 70 covers

EVENTS in the facility for a maximum of 300 covers

RESPONSIBILITIES: responsible for format, staff selection alongside hr, training and maintaining standard, where necessary also supplier sourcing. I take part in budget creation and monthly food and human resources cost control related to budget

IDENTITÀ GOLOSE MILANO

International catering hub where once a week in addition to my menu we host one of the most relevant national and international chefs

ROLE: Business Partner & Consultant Chef

YEAR: from 2015

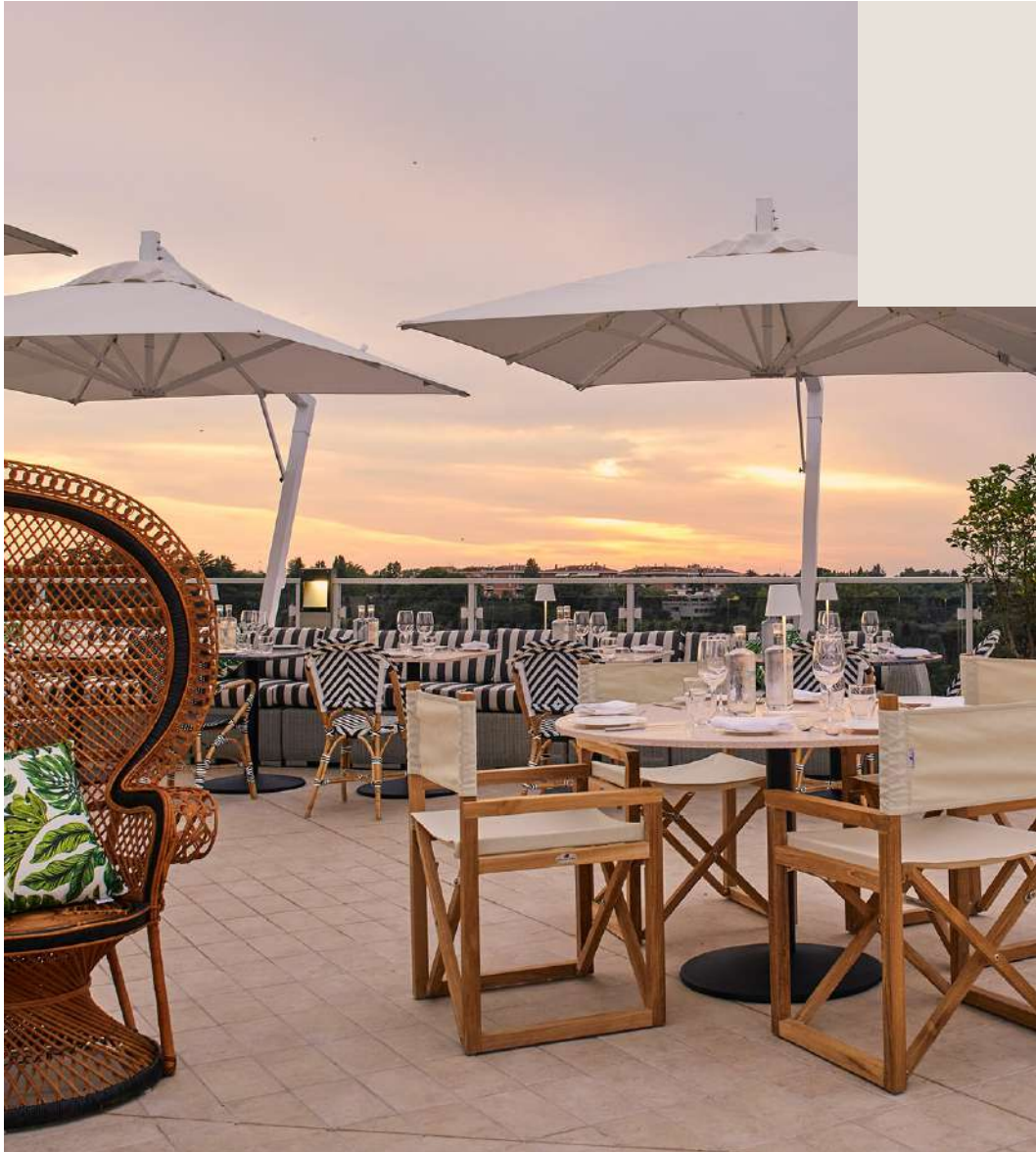
RESTAURANT:
max 130 covers.

The idea came from the expo Milano 2015 adventure where we ran the restaurant identity golose expo where we alternated 2/3 guest chefs for a total of 300 covers.

RESPONSIBILITIES: responsible for format, staff selection alongside hr, training and maintaining standard, where necessary also supplier sourcing. I take part in budget creation and monthly food and human resources cost control related to budget



VILLA PAMPHILI ROMA



The amazing renovation of one of the most historical hotels in Rome. An "urban villa", where the contemporary soul of the city hotel combines with the leisure vocation of a private home, finding a perfect synthesis.

ROOMS: 210

YEAR: from 2020

ROLE: Consultant F&B

RESTAURANTS:

EVENTS HALL max 600 covers

TERRACE 7 floor for max 70 covers fine dining

ALL DAY DINING plus breakfasts max 450 covers

RESPONSIBILITIES: responsible for format, staff selection alongside hr, training and maintaining standard, where necessary also supplier sourcing. I take part in budget creation and monthly food and human resources cost control related to budget



NORDELAIA

A little gem in an undiscovered area of Piedmont, where a young team from around the world plays with local traditions and contemporary visions of food and hospitality.

ROOMS: 12 luxury boutique hotel

YEAR: from 2021

ROLE: Consultant F&B

RESTAURANTS:

LOUNGE BAR 40 covers

BISTROT 80 covers

LORTO dine dining 30 covers

RESPONSIBILITIES: responsible for format, staff selection alongside hr, training and maintaining standard, where necessary also supplier sourcing. I take part in budget creation and monthly food and human resources cost control related to budget



RISTORANTE LINO

The declination in three restaurant outlets to offer the city of Pavia an all-around dining experience. Michelin Star Winner 2023.

YEAR: from 2018

ROLE: Executive Chef

RESTAURANTS:

FRATELLINO breakfast and pizza 300 covers

BISTROT 60 covers

FINE DINING 25 covers (Michelin star)

RESPONSIBILITIES: responsible for format, staff selection alongside hr, training and maintaining standard, where necessary also supplier sourcing. I take part in budget creation and monthly food and human resources cost control related to budget



PORTRAIT MILANO

The new five-star luxury by Ferragamo and Lungarno Collection is the most important addition to the fashion district in recent years in hospitality offerings.

ROOMS: 74

YEAR: from 2022

ROLE: Consultant F&B

RESTAURANTS:

BREAKFAST 160 covers

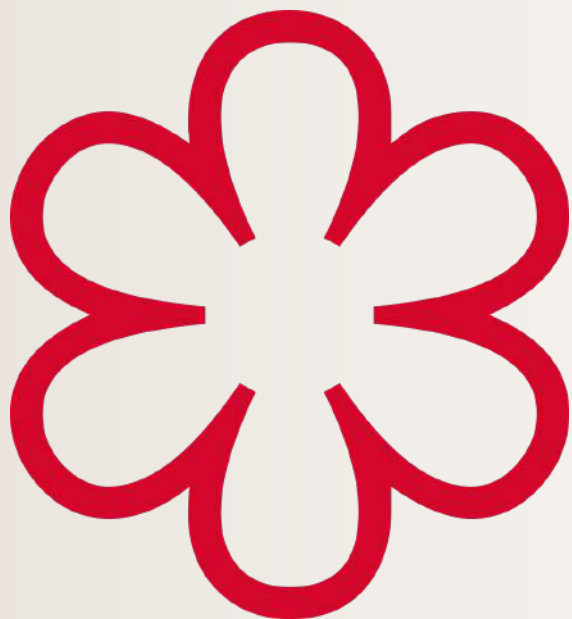
CASUAL DINING 300 covers

FINE DINING (opening November 2023)

EVENTS SQUARE 1000 covers

RESPONSIBILITIES: responsible for format, staff selection alongside hr, training and maintaining standard, supplier sourcing. I take part in budget creation and monthly food and hr cost control related to budget

MICHELIN STAR ACHIEVEMENTS



LA FERMATA - ALESSANDRIA - 2003

I DUE BUOI - ALESSANDRIA - 2016

DUE CAMINI - SAVELLETRI DI FASANO - 2017

OSTERIA ARBORINA - LA MORRA - 2018

RISTORANTE LINO - PAVIA - 2023



OUR VISION

In my approach towards hotel accommodations there is always first and foremost listening to the commissioner to understand what the desiderata are. My mode of action is to create a tailor-made format for the structure that respects the place where the hotel was born. That's why, in a world where the client is always searching for new e undiscovered experiences I always start from local traditions, which means even local suppliers, local products, enrichment for client, and for the territory. It also means sustainability and the joy of discovery.

Giving a hotel and restaurant a territorial root even if in an international environment means always transmitting an identity of greater value to its clients making them fall in love with the best that the territory can offer.

A modern meaning is also given to the fine dining proposal, but one that always starts from a local identity.

THANK YOU

We would be honored to work with you, do not hesitate to contact us for further information.

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