

Fantastic Tastes, Three Distinctive Culinary Experiences At Epcot Italy Pavilion

LAKE BUENA VISTA, Fla – With the recent debut of Tutto Gusto wine cellar at the Italy pavilion at Epcot, there now are three delicious ways to enjoy the tastes of Italy: Tutto Gusto, Via Napoli and Tutto Italia.

Operated by the Patina Restaurant Group, Tutto Gusto joins the line-up in the pavilion's expanded dining, offering 200 Italian wines, Italian beers, coffees and a selection of authentic Italian small plates.

"We are always looking at ways to keep Epcot fresh and vibrant for our guests," says Erin Youngs, vice president of Epcot. "The new Tutto Gusto Wine Cellar and refreshed Tutto Italia are excellent enhancements to World Showcase. Both nicely complement Via Napoli and offer guests a chance to enjoy the richness of Italian culture as they savor the authentic flavors of Italy."

The delectable small plates at Tutto Gusto, perfect for sharing, include simple, flavorful small plates such as *bruschetta di Capri*, *pizze fritte*, *polenta funghi e taleggio*. Artisanal Italian cheeses are offered, with everything from soft, creamy La Tur to salty-sweet aged Parmigiano Reggiano. Fresh hand-crafted mozzarella is made in *bufala* and *fior di latte* styles. Also featured are cured, sliced meats, including *prosciutto di Parma*, *mortadella*, *sopressata* and more. The corkscrew-shaped *cavatappi* pasta is highlighted in its own section, with different preparations.

The rustic wine cellar is furnished with authentic design elements directly from Italy: chandeliers, marble and limestone floors, wall hangings and more. A long bar is the centerpiece of the room, with a fireplace and other classic touches.

Newly Renovated Tutto Italia

The makeover gives Tutto Italia a more expansive feel, with covered outdoor seating for 45 with ceiling fans and lighting, and pretty new carpet, dark-wood booths and spacious banquettes replacing some of the tables in the dining room. The lovely wall murals and elegant chandeliers remain.

The menu is classic Italian, with starters such as lightly fried calamari fritti and minestrone with pancetta. Pasta dishes range from spaghetti with veal and beef meatballs to a handmade pasta with zucchini, mint and burrata cheese. Entrées include beautiful grilled swordfish, braised lamb shank, and creamy polenta with braised beef short ribs. For dessert, the cannoli with sweet ricotta or mocha tiramisu are the most requested.

A gluten-free menu shows it's not just an afterthought, with entrées including rice pasta pomodoro, risotto, and a salmon filet with artichokes, potatoes and olives.

Chef Renzo Barcatta oversees both Tutto Gusto and Tutto Italia, with Benito Sevarin leading the front of the house. Barcatta grew up in Cavalese, Italy, and honed his skills in restaurants in Venice, Milan and Rome. He prepares authentic dishes with choices sourced across Italy, offering the best of each region. In addition to pairing well with wine, Chef Baracatta's creations also match nicely with family-friendly *acqua frescas* and other non-alcoholic beverages.

Via Napoli

The first authentic Italian pizzeria to ever open at Epcot, Via Napoli features a selection of classical Neapolitan pizzas, ranging from pizza bianca, quattro stagioni, piccante, ortolano and a traditional margherita. Chef Charlie Restivo, a pizza expert hailing from New York, is executive chef at Via Napoli, where he crafts the pies using simple and delicious Italian ingredients such as San Marzano tomatoes, Caputo flour, handmade fresh mozzarella, Parma Cotto, crumbled sausage and water calibrated specifically to the pH found in Naples.

A distinctive feature at Via Napoli is the wood-burning ovens, which are named after the three active volcanoes in Italy – Mount Etna, Mount Vesuvius and Stromboli. Each oven is sculpted with the “face of the volcano” — reflecting the gods whose mythology surrounds each volcano’s history.

For reservations at Tutto Italia or Via Napoli, call (407) WDW-DINE / (407) 939-3463; both are on the Disney Dining Plan. Tutto Gusto doesn’t take reservations and is not on the Disney Dining Plan.

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