



HOTEL METROPOLE
MONTE-CARLO

Zia Pop-Up Extends Its Run Until 28 September!

Initially scheduled to last from 12 June to 31 August, the ZIA restaurant, led by the talented duo Manon Santini and Rocco Seminara, has been such a success that the experience will now continue until **28 September**. Diners can continue to enjoy their creations from Wednesday to Sunday for dinner, in an enchanting setting.

Hotel Metropole Monte-Carlo's culinary pop-ups at Odyssey are renowned for their ability to dazzle and delight visitors. The enchanting setting, designed by the legendary Karl Lagerfeld, is one of the Principality's most sought-after venues, combining sophisticated design with an exclusive ambiance. This year, the Hotel Metropole has once again captivated food lovers with an innovative proposal. ZIA embodies a culinary vision where Italian tradition meets modern innovation. Inspired by their rich heritage, Manon and Rocco have reinvented pizza by combining authentic flavours with contemporary techniques. Their dough, made with carefully selected Italian flours, is left to rest for 48 to 72 hours to achieve incomparable lightness and crispness. This attention to detail is reflected in every bite, from classic pizzas like the Margherita and the Napoletana to daring creations like truffle pizza or caviar avocado pizza.

The desserts are not to be outdone, featuring sweet pizzas by Manon Santini, crowned 'World Champion Pizza Dessert' in 2019. Delicacies such as the strawberry-pistachio pizza and the famous Piedmont chocolate hazelnut praline extend the gourmet experience right to the last bite.

Let yourself be seduced by the magical atmosphere of Monte-Carlo and discover or rediscover ZIA before the end of the season on **28 September** to enjoy the last Indian summer evenings under the stars.



RESERVATIONS

odyssey@metropole.com

+377 93 15 15 56



HOTEL METROPOLE
MONTE-CARLO

ABOUT



Manon Santini, Cheffe

After graduating from a hotel school in Marseille in 2015, Manon Santini undertook several internships - including a pastry course at the Plaza Athénée with Christophe Michalak - before joining chef Rocco Seminara at the Hôtel de Paris in Monaco. In 2016, she won the prestigious Neptune prize alongside him. After an initial stint in the kitchens of Bagatelle Monaco, Manon became head chef of the Cucina restaurant at the Byblos hotel under Alain Ducasse in 2019. That same year, she won the title of World Champion Pizza Dessert for her delicious and creative sweet pizzas in Rome, before being appointed Head Pastry Chef of the Bagatelle Group in 2021.



Rocco Seminara, Chef

Rocco Seminara celebrates the flavours of Mediterranean cuisine by working with exceptional products. He worked alongside Christian Willer at the Hôtel Martinez in Cannes, then at the Hôtel de Paris Monte-Carlo alongside Franck Cerruti and Alain Ducasse. The 2016 winner of the prestigious Neptune prize, awarded by world-renowned chef Joël Robuchon, he joined the kitchens of the Bagatelle Monte-Carlo the following year. In 2018, Rocco Seminara was appointed Executive Chef of the famous Byblos palace in the tropics, where he will officiate before joining the Bagatelle Group in 2021 as Executive Chef.

In 2023, the duo founded Intuicion Limited, capitalising on their experience and expertise in the hospitality sector. Together, they created ZIA, an innovative concept combining pizza and gastronomy. ZIA reflects their passion for food and their commitment to quality and originality.

VISUALS

