



HOTEL METROPOLE
MONTE-CARLO

PRESS RELEASE
MARCH 2025

ZIA is back !

The return of “La Dolce Vita” to the Metropole Monte-Carlo with new gourmet experiences.

Have you been impatiently awaiting the return of the **ZIA concept**? Good news: it's back stronger than ever! From **2 May 2025**, the Executive Chef of the Hotel Metropole Monte-Carlo, **Christophe Cussac**, will once again be inviting the talented duo of chefs **Manon Santini** and **Rocco Seminara** to bring ZIA back to life throughout the season. **What's new?** The Italian culinary experience has been expanded to include **breakfast** and **lunch**, in addition to dinner. From now on, **everyone can enjoy it, hotel guests and external visitors alike**, until **October 2025**. Would you like to experience **Dolce Vita** from morning until night in an enchanting setting? **Odyssey**, the magical space designed by **Karl Lagerfeld**, is the perfect place for an Italian interlude in the heart of Monte Carlo.

In the morning, the Colazione da ZIA: a gentle wake-up call (opening on 3 May)

Forget the classic breakfast and let yourself be transported to Italy with a gourmet and authentic **Colazione** da ZIA. On the menu: homemade **Viennese pastries**, almond croissant, cornetto e cappuccino **Pancakes** and ricotta fresca with flower honey **Pandoro** French toast, our signature.

Wake up to a friendly atmosphere, surrounded by a swimming pool and aromatic gardens, the perfect way to start the day in Dolce Vita style.

ZIA del Mezzogiorno: lunch as in Italy (opening 2 May)

At **lunchtime**, ZIA takes you on a journey with sunny flavours: Sicilian-style **branzino**, **Gamberoni rossi**, **Pizze cacio e pepe**, and **Tigelle** di Modena. To accompany these dishes, **mocktails** and refined **cocktails** complete the experience.

Whether you're on holiday or just passing through, ZIA promises an **elegant** and **enjoyable** lunch, where you take the time to enjoy every moment.

ZIA Aperitivo Lounge: Italy at sunset (opening 28 May)

At the end of the day, the **ZIA Lounge** is **the place to be** for an Italian **aperitivo**. Around the pool, you can enjoy signature cocktails such as the **Negroni Rosa** or the **Frozen Negroni**.

As the evening progresses, the music changes: soft and chill at the beginning of the evening, it gradually gains in energy to prolong the experience. An ideal moment to **relax, share** and **savour the Italian vibe**.

ZIA Cena: dinner under the stars (opening 28 May)

When night falls, **ZIA Cena** offers an **exceptional dinner**, under the stars, where each dish tells a story: refined antipasti, **gourmet pizzas** like the **Tartufo Soufflée** and its truffle caviar, and the surprising **Sweet Pizzetta**, exclusive creations of Manon Santini, World Pizza Dessert Champion.

The atmosphere is cosy, warm and festive, turning every dinner into a real celebration of Italy. For total immersion, the **Chef's Table** promises a unique and memorable experience.



ZIA is much more than a restaurant: it's an invitation to experience La Dolce Vita, from morning to night, in an exceptional setting.

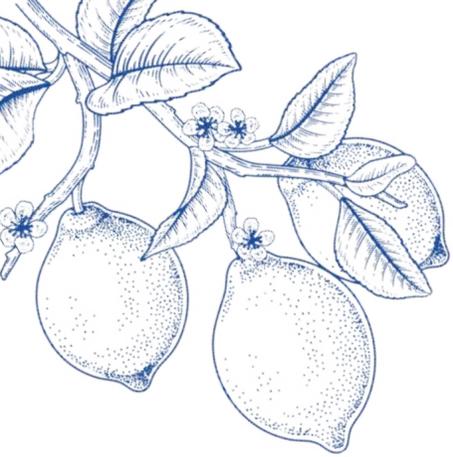
Practical information :

Opening dates: **from 3 May to 1 October 2025**
Open every day
Colazione da ZIA (Breakfast): 8am - 11am

Opening dates: **from 2 May to 1 October 2025**
Open every day
ZIA del Mezzogiorno (Lunch): 12pm - 5pm

Opening dates: **from 28 May to 1 October 2025**
ZIA Lounge (Aperitivo): 5pm - 8pm
ZIA Cena (Dinner): 19:30 - 23:00
open Wednesday to Sunday

Open to all, external guests welcome on reservation: odyssey@metropole.com - +377 93 15 15 56



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ABOUT



Manon Santini & Rocco Seminara: an inspiring culinary signature.

Manon Santini and Rocco Seminara share a contemporary and demanding approach to cuisine. Trained by renowned chefs such as Alain Ducasse, Franck Cerruti and Christophe Michalak, they have worked in prestigious establishments such as the Hotel de Paris Monte-Carlo, the Plaza Athénée, the Byblos Saint-Tropez and Bagatelle Group International.

They won the prestigious Prix Neptune in 2016, awarded by Joël Robuchon, in recognition of their expertise. In 2019, Manon Santini was honoured as World Champion Pizza Dessert in Rome, a distinction underlining her expertise in combining the art of pastry with that of savoury pizza.

Since 2020, they have been developing their culinary identity internationally, highlighting Mediterranean flavours.

In 2023, they created Intuicion Limited, an entity specialising in the creation of made-to-measure concepts for high-end hotels and restaurants. Their expertise led them to collaborate with groups such as Bagatelle Group, LVMH and Arev Collection...

In 2024, they launched ZIA, an innovative concept that redefines pizza by combining it with the codes of gastronomy. ZIA embodies their passion for culinary excellence, creativity and authenticity, reflecting their commitment to sublimating products and pushing their limits.

Always looking to explore new horizons, Manon Santini and Rocco Seminara pursue their development through collaborations and projects that reflect their vision of hospitality.

VISUALS

