

## Media Kit



### Brandywine Bay Restaurant

Brandywine Bay, Tortola, British Virgin Islands

Owners: Davide and Cele Pugliese

#### Commendations

"Davide Pugliese, the chef, and his wife, Cele, have earned a reputation for their outstanding Florentine fare. The skillful cooking produces dishes that range from classic to inspired . . ." *Frommer's Guide* (\*\* Very Highly Recommended)

"Owner Davide Pugliese prepares foods the Tuscan way: grilled with lots of fresh herbs. The remarkable menu may include duck with a berry sauce, beef carpaccio, grilled swordfish, and veal chop with ricotta and sun-dried tomatoes. The homemade mozzarella is another standout. The wine list is excellent, and the lemon tart and the tiramisu are irresistible." *Fodor's* (\* Fodor's Choice)

"The fare, like the chef, is nominally Tuscan—carpaccio, homemade tortellini, and ravioli—but veers off on delicious detours such as Thai-pumpkin-and-coconut-milk soup or roast duck with mango chutney." *Concierge.com* (Editor's pick)

". . . Chef Davide Pugliese and his Aussie wife, Cele, serve up one of the great dining experiences in the BVIs." *Brides.com*

#### About Brandywine Bay Restaurant

Recommended by Frommers Guide, Fodor's Choice and Concierge.com, Brandywine Bay Restaurant located on the South shore of the Eastern end of Tortola in the British Virgin Islands serves delectable dinners created under a strong Tuscan influence with Caribbean overtures.

Built on the site of an old gunnery overlooking the Sir Francis Drake Channel, the stonewalls, accented here and there with a wrought iron gate, and the flagstone floors of Brandywine Bay Restaurant set the tone and expectation for something extraordinary.

Celebrating twenty years of distinctive dining, the restaurant's reputation now is legendary for its tantalizing, varying selection from home made mozzarella, to Livorno-style stuffed rabbit, to calf's liver in crème de cassis. The Italian owner and executive chef, Davide Pugliese who always tries to keep his signature duck on the nightly menu, presents the extensive menu to guests on a dry-erase board:

"It can't come off the menu," he says of the duck, "or I'd be in trouble!"

Deserts such as the home-made Tiramisu and Budino al Cioccolato are equally popular with guests and will complete a Brandywine Bay dinner for 8 out of 10 covers.

The Cicchetti Lounge @ Brandywine Bay, a recent addition to the restaurant, serves cicchetti – Venetian style tapas with offerings such as bresaola & goat cheese, snail dumplings, and bacalao fritters.

For more information visit [www.brandywinebay.com](http://www.brandywinebay.com).

### Quick Facts

Cuisine	Tuscan with hints of Caribbean flavor
House specialty	Home made mozzarella, signature roast duck
House cocktails	Tortola Mojito, Mango Bellini
Prices	Starters \$8.00 - \$14.00; Main \$20.00 - \$32.00; Desert \$6.50 - \$9.00
Location	Brandywine Bay, Tortola, British Virgin Islands
Hours	Seating 6.30pm – 9.30pm
Dress	Elegantly casual
Reservations	Required
Phone	+ (284) 495 2301
Owners	Davide and Cele Pugliese
Executive Chef	Davide Pugliese
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