

Media Kit



Davide Pugliese **Owner and Executive Chef**

Brandywine Bay Restaurant | Capriccio Di Mare | Wali Nikiti
Tortola, British Virgin Islands

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 Davide Pugliese

Born in Torino and raised in Firenze, Italy, Davide was weaned on his mother's distinctive Northern Italian cooking. Learning the secret to fragrant and flavorful dishes from his mother's kitchen, he brags that it was the best culinary school in the world.

Davide studied art and photography in Firenze and settled in New York City as a fashion photographer. Cooking for clients and crew to unwind after a day behind the camera, Davide discovered his true vocation and launched his epicurean career, learning the trade from the City's finest chefs.

In 1984, Davide visited the British Virgin Islands and fell in love with his Australian wife-to-be, Cele, and the place and pace of life. He returned in 1986 to spend his future limin' and cooking in the Caribbean sun.

Sailing aboard a 57' trimaran for two years, Davide indulged his penchant for entertaining in unusual settings: From boat to beach, he enthralled guests with concocted stories and dishes imbued with the taste of Tuscany.

In 1988, Davide and Cele bought Brandywine Bay Restaurant in Tortola, BVI. 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 Cichhetti Lounge, a recent addition to the restaurant, serves cicchetti – Venetian style tapas with offerings such as bresaola & goat cheese, snail dumplings, and bacalao fritters.

Everything is fresh and cooked to order and Davide never stops experimenting. An enthusiastic journeyman, he returns to his kitchen inspired by intriguing ingredients sampled during his travels in the Caribbean and beyond; He will add a dash of this, a pinch of that and a big splash of Italian flair to create something sensational.

Cooking for others is more than a passion for Davide: It's a treat. Even on Sundays when the restaurant is closed, Davide relaxes by creating unique meals for friends on a beautiful, deserted beach at Scrub Island, home of Wali Nikiti - Cele and Davide's new exclusive culinary retreat in the BVI set to open in Summer 2009.

Immersed in culinary happenings of the BVI, Davide was influential in the evolution of the food culture locally and continues to raise the islands' gastronomic profile on the international scenes: He has been a chef and team manager of the BVI Culinary Team bringing home bronze and silver medals from the "Taste of the Caribbean" competitions held in Jamaica, Puerto Rico and Miami and he has also participated in the Gastronomic Competition of American Beef, USMEF, in Mexico City in 2005 (as a finalist) and in 2008. Davide is the "Art of Cooking" contributor for the recently launched Caribbean foody Ezine, Dish, (www.dishvi.com). Davide and producer, Greg Brennan, are offering a pilot for T.V. broadcast, "Simple Cooking! with Davide".

Davide and Cele also own Capriccio di Mare: A popular terrace caffè Italiano in Tortola serving freshly made pasta, pizza, and foccacia sandwiches.

For further information visit www.brandywinebay.com.

Quick Facts

Owner/Executive Chef	<ul style="list-style-type: none">▪ Brandywine Bay Restaurant, Tortola, British Virgin Islands;▪ Capriccio di Mare, Tortola, British Virgin Islands;▪ Wali Nikiti, Scrub Island, British Virgin Islands.
Cuisine	Tuscan with hints of Caribbean flavor.
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