

# CERESIO | 7

POOLS & RESTAURANT

## **Guglielmo Miriello**

*Guglielmo Miriello originated from a small town in Puglia, the land of sun: Crispiano between trulli. Since he was a kid, he was addicted to mixing ingredients in the kitchen, trying to make the traditional recipe with a modern twist. For this reason, he decided to attend The School of Hotelier in his town, studying during the day and working as assistant in the kitchen in local restaurant and confectionery.*

*In 2000, Guglielmo decided to make an experience in the bar “ La piccolo Botte”, where the owner found out in him the passion not only for the kitchen but above all for the bar. His ability to mixing ingredients was perfect also in cocktails, and thanks to his personality he was able to discover customer’s tastes creating the perfect cocktail for each guest.*

*After a while, Guglielmo decided that for his job and his dream, working in a small town wasn’t anymore enough for him. So he first moved to Trieste, then he arrived in Milan in 2003. Here in Milan, his addiction to create always more balanced cocktail reached the apex, working more than 14 years’ experience behind the bar, he has worked at prestigious and luxury 5\*\*\*\*\* hotel Bulgari and at the Excelsior bar in Milano. He worked in several places around the “Belpaese” Rimini, Jesolo, Trieste, Bari – and even in Shanghai for the Michelin Star restaurant “Maison Pourcel” as a manager of the “Sugar Bar”. The Chinese experience made him to become not only one of the best barman in the world but also the perfect Bar Manager.*

*The most important value for Guglielmo is the hospitality. For sure the cocktail must be done with the best ingredients mixed in the best way, but also the environment and the whole staff make the customer’s experience unique and perfect.*

*The romantic DNA in him is the perfect catalyst for innovative and modern cocktails with passion. Guglielmo won the Italian flag of Diageo World Class Competition in 2011 and participated in the international final on behalf of Italy New Delhi. He was also one of ten finalist in the World at the Innovative Drink of the Year Contest in New York in 2010. How to read people’s personality and create the perfect cocktail for them is what Guglielmo is always learning and improving. From someone’s outfit, body movement and the way they talk, he will have a picture of a new drink in his mind. “My passion and inspiration for cocktails come from the people.” says G.M. Another interesting fact about Guglielmo is that he will walk around in the kitchen and to see if there is anything he can twist and use for mixing behind the bar. You might be surprised to see such ingredients like eggs white and Sichuan pepper in his recipes. After all, cocktails are similar to fine cuisine in the sense that both are exquisite forms of art.*

*Bartending is not only about making drinks; that’s just the start. Instead, Guglielmo will take the guests on a sensual journey. Take ‘Love in Portofino’ for example. This drink represents love, so he flames up the drink to release the fragrance and blow some rose petals over the drink – love is in the air indeed.*

*Since April 2013, Guglielmo came back to Milan, in the city of the Expo 2015, to manage the Cocktail Bar and Pizzeria “ Dry”.*

*Since April 2017 Guglielmo manages Ceresio 7 American Bar, a unique place in Milan. Ceresio 7 is not just a bar or a restaurant, it is a place where you can hold a profitable business lunch or enjoy the beautiful terraces on the rooftops of Milan, sipping a good cocktail.*