



TRANI | ITALY
CASA SGARRA
 RESTAURANT 
 casasgarra.it

SET UP: FERV DI FABIO DI MICHELE

A FAMILY STORY

On a spring morning, on the seafront of Trani, we discovered that there is a **place where the sea meets the land, where the past merges with the present, where tradition is enriched with innovation.** This place is called **Casa Sgarra**, and is the restaurant of **three brothers, Felice, Riccardo and Roberto**, who have made their passion for cooking and their love for the territory their life mission.

It is not just a restaurant, and we can state that after having personally lived **the idea of hospitality offered by the Sgarra brothers: "to invite a person is to take care of their happiness during the entire time they spend under your roof."**^[1]

Here, guests are pampered with dishes that express the personality and creativity of **Felice, the starred chef who has wandered around the world**, acquiring skills and knowledge, but never forgetting the origins, roots, traditions and culture of a generous land, so rich in flavours.

His cuisine is a journey through garden products, the best of different world regions and recipes delivered by time, reinterpreted and updated with skill and imagination. **Casa Sgarra's menu is a tribute to Puglia and its sea.**

To complete the gastronomic experience there are **Riccardo and Roberto, the two brothers who take care of the dining service and the cellar. Riccardo is the room manager**, who welcomes guests with grace and professionalism, guiding them through the choice of dishes and making them feel at home. **Roberto is the sommelier**, who suggests combinations between the wine list, selected from the best national and international labels, and the chef's dishes.

But **Casa Sgarra is not only taste, it is also beauty.** The furniture is elegant and refined, but the real protagonist is the table, set with **dishes made specifically for the restaurant in fine porcelain, silver cutlery and glasses with novel shapes and sizes.** Each dish is presented as an artwork, with great attention to details and decorations.

[1] Annelme Brillat-Savarin - Physiologie du goût



Antonio Villani
 Senior Mechanical Project Leader, Comenda





"We are three brothers, each of us specialised in what he knows best in order to add value every day to our work and passion" says Felice Sgarra "only this way we can complete each other and take care of every customer's experience at 360°. It is what we've tried to share with our whole brigade that is by our side every day, but also with each of our suppliers. It is **our philosophy and we are happy to be able to count on collaborators who, like us, have embraced it.**"



Such is the case of **Fabio di Michele, owner of FERV**, the company that supplied the equipment inside Casa Sgarra's kitchen and for the Caffè Bistrot Starpops, managed by Felice, Riccardo and Roberto, as well.

"We share a great friendship," continues Sgarra "but also deep professional esteem. **Fabio does not simply offer a product, but a complete service.** He wants to understand a facility's requirements and propose solutions that can not only meet its needs, but allow everyone to improve."

Fabio di Michele's company provides its customers with a **complete consultancy for the choice of the best product, but also a continuous and punctual technical service support**, where each of its employees is specialised in a product, to be able to offer the best possible experience. **Values shared by Casa Sgarra and, above all, by Comenda**, which is proud of ensuring the cleanliness and sanitisation of the dishes inside the restaurant, with three different products.

"It wasn't easy" says Fabio di Michele, while he shows us the refined and original wine glasses and some particular fine porcelain dishes on the table "I know what **care, precision and passion drive Felice, Riccardo and Roberto.** The selected products had **to ensure the washing of delicate and unique dishes, water quality required attention and above all, I wanted to offer a product that would not only work well, but that would allow operators to work well, indeed better.**"



Fabio di Michele, owner of FERV (on the left), **Felice Sgarra**, chef and co-owner of Casa Sgarra (on the right)



On these grounds, the Casa Sgarra family welcomes **a Prime hood type unit designated to wash dishes and cutlery, and two models (HB35 R) of under counter glasswashers of the Hi Line Series, one of which has an external and compact reverse osmosis unit.** Several racks and inserts complete the installation to ensure optimal housing and protection during dishwashing operations.



"At Comenda, we think that the quality of a product starts from its design", explains Antonio Villani, Comenda Senior Mechanical Project Leader. "Research is fundamental during the development phase. **Research of market needs, research of materials and components which allow us to create tangible characteristics and technologies that make a product flexible and functional for different needs.**"



For example, the **"Soft Start"** technology for the hood type unit installed in Casa Sgarra's kitchen, **is designed to begin the cycle slowly and gradually build to full speed to prevent the dislodging and possible breakage of the most delicate crockery.** The corner execution allowed to make the most of the available space and ensure smooth movements within the washing area and an excellent separation between dirty dishes from the dining room and clean ones ready for storage.

"Designing a universal body for hood type models that could ensure simple installation, both in straight and corner execution, lightens the work of our suppliers, designers and installers because it provides flexibility depending on the room's available space for the washing area", continues Villani "even in the case of **reverse osmosis units**, available in the Comenda catalogue integrated with the washing units or external and compact, the benefits are many: **complete water purification to guarantee sparkling results and rid your operation of time consuming tasks such as hand polishing glasses.** With less manual handling there is a reduced incident of breakage."

At Comenda, we are happy to be part of this family story that is **Casa Sgarra. A story of passion and genuine hospitality. A story that deserves to be told and enjoyed. A story that deserves a star.**



Felice Sgarra, Chef and Co-Owner of Casa Sgarra (on the left), Roberto Sgarra, Sommelier and Co-Owner of Casa Sgarra (in the middle), Riccardo Sgarra, Room Manager and Co-Owner of Casa Sgarra (on the right).

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