



A Unique
Transalpine
Culinary
Experience

C A A A

by Pietro Catalano

ABOUT CAAA



ONE-OF-A-KIND RESTAURANT OF AUTHOR TRANSALPINE CUISINE BY PIETRO CATALANO LOCATED IN THE FAIRY-LIKE CITY OF LUCERNE, CAAA OPENED ITS DOORS IN LATE NOVEMBER 2023. INSPIRED BY THE IDEA OF TRANSALPINE CUISINE, CHEF PIETRO CATALANO PROPOSES HIS VERY PERSONAL VISION OF THIS UNIQUE GASTRONOMIC IDEA.

Restaurant Ambience

MAGINE STEPPING INTO AN AIRY, FRESH AMBIENCE, IN A WORLD OF TASTE, TEXTURE, AND AROMA. THE DESIGN PAYS TRIBUTE TO THE ALPINE LANDSCAPE, AND THE CHEFS OF CAAA, INFLUENCED BY THESE VERY MOUNTAINS, CRAFT EACH DISH NOT MERELY TO SATISFY BUT TO INSPIRE. FROM THE OTHER SIDE, THE MIXOLOGISTS ELEVATE THE ART OF COCKTAIL MIXING TO NEW PEAKS, ENSURING THAT EVERY SIP TELLS A STORY AND EVERY INGREDIENT PLAYS ITS PART. THE SOMMELIER PUSHES THE LIMITS FORWARD, OFFERING TRULY UNCONVENTIONAL PAIRINGS.



CAAA stands on creativity and authenticity

WE ARE A FAMILY-FOUNDED AND RUN BUSINESS, WE TREASURE SOME UNIVERSAL VALUES AND WANT TO TRANSMIT THEM TO OUR GUESTS. WE LOVE OUR COUNTRY AND WORK WITH ONLY THE SWISS BEST PRODUCE, SHOWCASING WHAT A GREAT POTENTIAL SWITZERLAND, ITS ARTISANS AND PRODUCERS HAVE.

For a team CAAA, two things are crucial

THE BEST PRODUCTS AND HIGH CREATIVITY, WHICH TOGETHER ARE CALLED TO CREATE A UNIQUE EXPERIENCE ONE CAN LIVE ONLY IN CAAA.

CAAA is a story of family, passion and excellent taste.

Transalpine Cuisine Explained

A close-up photograph of a chef's hand pouring a dark, rich sauce from a bottle onto a white plate. The plate features a beautifully plated dish consisting of several slices of medium-rare meat, likely beef or pork, arranged in a fan shape. The meat is garnished with a few mushrooms and a small herb sprig. To the left of the meat is a small, dark, textured vegetable, possibly a roasted beet or a similar root vegetable. In the foreground, there is a dollop of bright yellow puree, likely a potato or squash puree. The background is a warm, wooden surface, and the lighting is soft and focused on the plate.

IN CAAA PIETRO OFFERS HIS PERSONAL AND CONTEMPORARY VERSION OF TRANSLAPINE CUISINE. WHAT DOES TRANSLPINE MEAN YOU MAY ASK?

Transalpine is a type of cuisine that historically originated in the pastoral transalpine communities in the high valleys of Piedmont, Liguria, and the Alpes-Maritimes in France, northwestern Italy, and the Swiss Alps. It is also known as *cucina bianca* or white cuisine, named for the colorless nature of staple ingredients such as flour, potatoes, leeks, turnips, dairy products, and legumes. The cuisine is characterized by its simplicity and the use of fresh, locally sourced ingredients, and Pietro's personal experience as a chef has been a lot influenced by the Alps, so his cooking style is Transalpine based on Swiss ingredients.

LIKE THIS, THE FOOD CONCEPT OF CAAA IS A MIX OF TRANSLAPINE CUISINE, PIETRO'S BOTH ITALIAN AND SWISS CULTURAL HERITAGE, AND HIS MEMORIES AND IDEAS, MERGED WITH TECHNIQUE, CREATIVITY AND INNOVATION.

From the Chef Pietro Catalano



Chef Pietro Catalano

“With every dish I crafted, I aimed to transcend the ordinary and embrace the extraordinary. I sought to create a dining experience that went beyond sustenance, one that celebrated the transalpine essence of cuisine, bridging cultures and flavors. But it wasn’t just about the food.

I wanted to break down the barriers that divide the kitchen from the guests, blur the lines and create a harmonious connection, that’s why we decided that all dishes are ported to the tables by chefs who also explain the ingredients and talk to the guests.

We believe this is the best way to understand our idea and create a connection between us, the chefs, and our guests,

“breaking barriers to connect people”

A stylized, handwritten signature of Pietro Catalano in black ink.

VISIONER AND CHEF

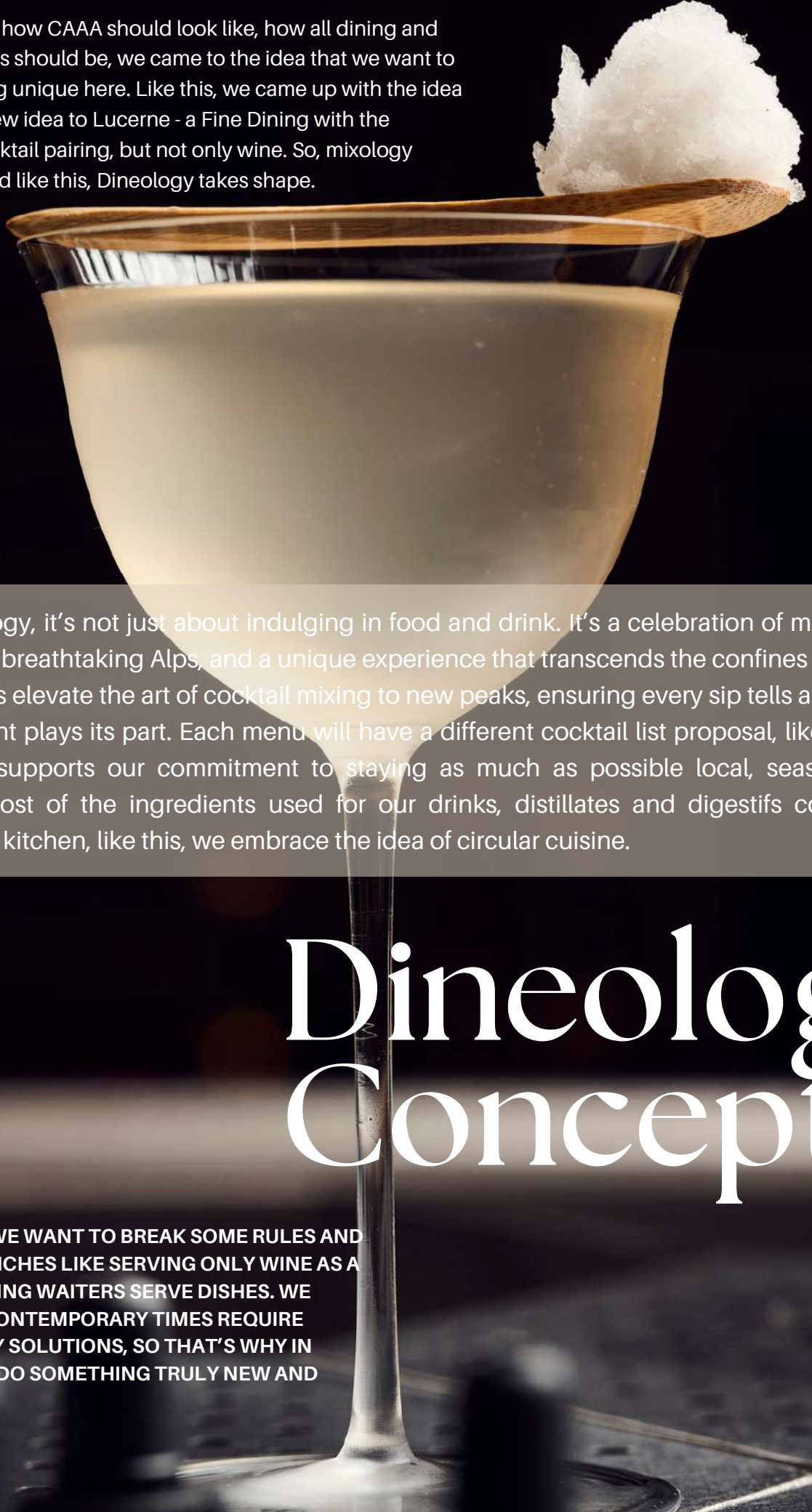
Sensory Journey

video create by liquid agency



IMAGINE A PLACE WHERE EVERY DISH IS NOT JUST A MEAL BUT A SENSORY JOURNEY, ECHOING THE MAJESTY OF THE ALPS WHICH ARE INTRINSICALLY WOVEN INTO OUR DNA. AT DINEOLOGY, THIS VISION ISN'T MERELY A DREAM; IT'S OUR LIVING REALITY.

While designing how CAAA should look like, how all dining and beverage aspects should be, we came to the idea that we want to create something unique here. Like this, we came up with the idea to introduce a new idea to Lucerne - a Fine Dining with the possibility of cocktail pairing, but not only wine. So, mixology meets dining, and like this, Dineology takes shape.



For us, Dineology, it's not just about indulging in food and drink. It's a celebration of moments, a homage to the breathtaking Alps, and a unique experience that transcends the confines of a plate. Our mixologists elevate the art of cocktail mixing to new peaks, ensuring every sip tells a story and every ingredient plays its part. Each menu will have a different cocktail list proposal, like this, our bar part also supports our commitment to staying as much as possible local, seasonal and sustainable. Most of the ingredients used for our drinks, distillates and digestifs come from leftovers in our kitchen, like this, we embrace the idea of circular cuisine.

Dineology Concept

HERE AT CAAA, WE WANT TO BREAK SOME RULES AND OUT-OF-TIME CLICHES LIKE SERVING ONLY WINE AS A PAIRING OR HAVING WAITERS SERVE DISHES. WE BELIEVE THAT CONTEMPORARY TIMES REQUIRE CONTEMPORARY SOLUTIONS, SO THAT'S WHY IN CAAA YOU WILL DO SOMETHING TRULY NEW AND EXCITING.

Each dish and drink is crafted to tell a story, echoing the majesty of the Alps.



Family Heritage



CAAA is our way to abbreviate our surname - Catalano. We decided to call the restaurant in this way to pay homage, first of all, to the family of Pietro and Stefania, who historically were working in the restaurant business, and as well, to enhance the importance of the family in every deal one does.

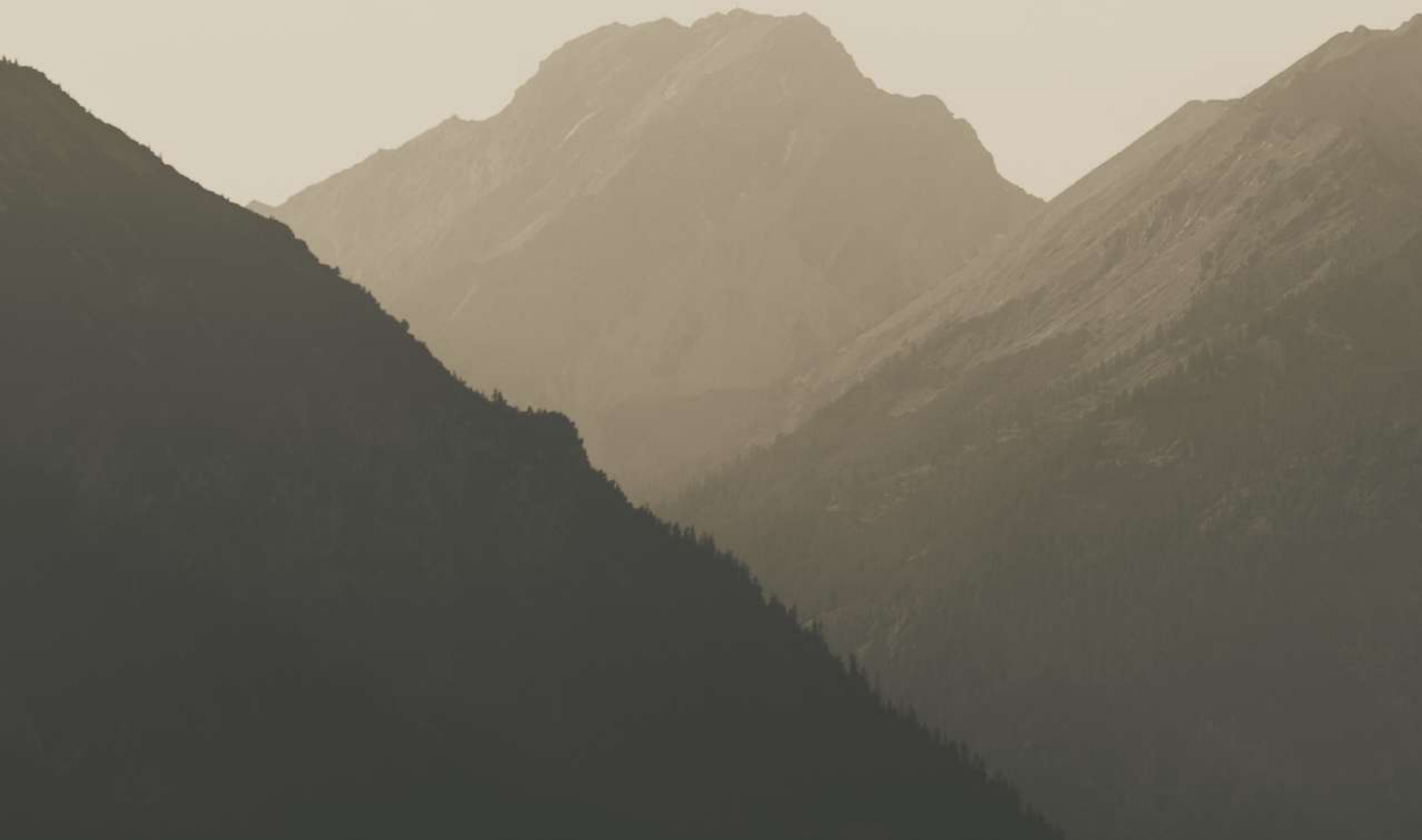
“The Catalano family is also my brother, Salvatore Catalano, who is wheelchair-bound and possesses a discerning palate, despite his inability to speak or feed himself independently.

Nevertheless, we have developed an understanding of his culinary preferences and desires through his non-verbal cues. Salvatore relishes the opportunity to accompany us on our travels and dine at Michelin-starred restaurants. Seeing him enjoy the food makes me very happy and proud and inspires me to create, for everyone, and I feel so relieved doing it, that’s why while opening CAAA we made sure our restaurant was accessible to people with special needs. Fine Dining is for everyone,” - says Pietro.

Today, CAAA is the true home of the Catalano family, where Pietro works alongside his wife Elena, and there is also sister Stefania. They ported their own roasted coffee and their Calabrian olive oil to spoil their guests. Today, CAAA is the true home of the Catalano family, led by Pietro alongside his wife Elena and sister Stefania, turns their space into a haven for gastronomic delights. Elevating the experience, they share their exclusive roasted coffee and exquisite Calabrian olive oil to indulge and captivate their guests

Inclusivity and Accessibility

COMMITMENT TO MAKING FINE DINING
ACCESSIBLE TO EVERYONE, INCLUDING
THOSE WITH SPECIAL NEEDS.



UNIQUE BAR AND BEVERAGE CONCEPT

At CAAA beverages play a significant role and we wanted to emphasize their importance putting them at the same level as food proposals as we strongly believe that correctly chosen beverages complement the dish and vice versa.



Photography by Lukas Lienhard

MIXOLOGY AND INNOVATION

Like this, in CAAA we developed multiple beverage programs available for our guests. First of all, we start with wine pairing, curated by Stefania Catalano, and then, we have a proposal for drinks pairing, created at our experimental bar.

We have a very serious approach to mixology as we believe it can be a great companion to Fine Dining. That's why in CAAA we have a bar zone where all our drinks are made. The first edition of our cocktail menu is dedicated to Flavours of Sounds. On our menu, you'll find 8 alcoholic cocktails and 6 mocktails inspired by sounds like whales, a crackling fireplace, falling snow, and more. To create the concept, we've been using the latest techniques like vacuum distillation, centrifuge and fermentation, collaborating closely with our chefs to blend experience and innovation.

Beyond the culinary delights, our wine collection stands as a testament to our dedication to excellence. Carefully curated, it boasts selections that promise to complement your gastronomic journey perfectly. We want to pay homage to women, as to our sommelier Stefania, that's why we commit to work as much as possible with female wine producers and today we count 30% of our cellar coming from exceptional lady wine masters.

THE CAAA TEAM

Our staff has undergone stringent hiring criteria and thus chosen to be a team member with a strong ethic to serve, to be kind and caring and to put the guest experience at the center of what we do. We realize every team member is our greatest asset. Our team is like an extended family away from home, welcoming you to be a part of what we stand for.



HEAD CHEF

PIETRO CATALANO

HEAD PIETRO CATALANO IS A SELF-TAUGHT CHEF. RAISED AND BORN IN SWITZERLAND, PIETRO HOWEVER HAS MIXED ROOTS: HIS DAD COMES FROM THE SOUTH-ITALIAN CALABRIA REGION AND HIS MOTHER FROM THE GERMAN PART OF SWITZERLAND, AND INITIALLY, HIS LIFE WAS SUPPOSED TO BE DEDICATED TO SOMETHING ELSE ... MUSIC.

Years ago destiny had already ported Pietro to Luzern where he studied classic trumpet at Lucerne School of Music, and after the same class in Lugano, but moments later, he discovered that his great passion for cooking was stronger and he decided to overtake this journey as a craft of his life. Since his childhood Pietro was always around the kitchen and inside the restaurants: his parents used to own Italian restaurants and pizzerias in Switzerland (They were among the first to introduce pizza culture to the central part of Switzerland), and Pietro was always in the middle of “the action”, trying to improve from them or help them.

During his childhood and then as an adult, he spent hours watching YouTube chef’s videos and reading their books, recreating recipes, and already mature, countless hours he would try wines to understand them and how they pair with food. Eating was also one of his hobbies and he never missed a chance to discover new flavors, so, gastronomy was always in his DNA. Like this, by cooking, trying, experimenting, and learning by himself Pietro became a chef. Self-taught one.

Thus, to follow his passion, after his music studies, Pietro started cooking and this journey ported him right to the Alps, where he spent some years working at a high altitude. But it all happened by accident.

He did not want to continue working in his family business - he wanted to do something new for him, and also the lease for the family restaurant would expire. So, he started looking for other opportunities and then came across an exciting advertisement for which he applied immediately. Unfortunately, he heard nothing from the owners for months.

When Pietro had long since forgotten about the matter, an email came at the end of September. “Would you still be interested in leasing Heidi’s Hütte ? Yes, of course!”, - he said to himself. A viewing appointment, a few clarifications, and the matter was wrapped up. Like this, his journey at Heidi’s Hütte had just started.





Heidi's Hütte used to be a very down-to-earth restaurant with a classic cuisine for a ski resort and then, with the arrival of Pietro, all changed. He ported their caviar, truffles and modern techniques. He made people get used to something new and welcomed them into the new dimension of Alpine dining which later won 12 points in guide Gault et Millau becoming like this the most refined restaurant in a ski hut.

After three years at Heidi's Hütte, Pietro was offered the opportunity to manage the Riederfurka location (Riederalp, on the opposite end of Aletsch Arena from Heidi's Hütte). In the first three months, he earned 13 Gault & Millau points, and a year later, he received 14 points.

But the never-ending fantasy, ambition and creativity of Pietro could not let him stay there forever and, years later after a successful path in the Alps, the chef comes to Lucerne where he aims to propose his idea of Transalpine cuisine at his restaurant - CAAA.



CREATIVE SPIRIT AND RIGHT HAND OF PIETRO



ELENA CATALANO

Elena, partner in life and in the kitchen, is the main inspiration of Pietro and his right hand in all both creative and operational moments in CAAA.

Since the beginning of Pietro's career, she's always been close to him, supporting and inspiring him in all what he does.

Having a strong passion for gastronomy, Elena quit her past life in economy to follow her passion for restaurant business and in order to stay by the Pietro's side while he was in charge of Heidis Hütte and Riederfurka projects. Today, she plays a significant role in CAAA as the right hand and muse of Pietro.

DIRECTOR OF SERVICE AND SOMMELIER



STEFANIA CATALANO

Stefania Catalano is a sister of Pietro, who, same as him, since her early childhood, has been keen on gastronomy and restaurants. A question of destiny to be born in a family of restaurateurs or a true vocation? Both of them, definitely, led Stefania to choose her studies in hotel management school, after graduation from which she also completed professional sommelier AIS courses becoming like this also a sommelier at level 1&2.

Later, she continued her studies and also got the diploma in professional service teams training, becoming like this a mentor for young people in service roles.

Today Stefania is a sommelier of CAAA and is in charge of the service.

BAR MANAGER



RAFAEL ALARIO

Rafael Alario is coming from traditional professional background of the Hospitality school in Spain.

Being always attracted by mixology art, after his graduation he made his carrier at San Sebastián 3 Michelin star restaurant Akellare for over 2.5 years.

Today Rafael is our bar manager under the guide of ANDREY BOLSHAKOV, our mixology director, who together with Rafael create our unique beverage programs at CAAA.

OUR MISSION AND KEY PRINCIPLES

EMPHASIS ON REGIONAL INGREDIENTS, EQUALITY, AUTHENTICITY, AND A
UNIQUE APPROACH TO EVERY ASPECT OF THE RESTAURANT.

STAYING REGIONAL - WE USE
SWISS INGREDIENTS IN OUR MENU

EQUALITY AND WOMEN'S
SUPPORT

THE AUTHENTICITY OF ALL WE DO

DIFFERENT APPROACH TO ANY
SIDE OF OUR RESTAURANT

DIFFERENT APPROACH TO ANY
SIDE OF OUR RESTAURANT

MOTIVATED, HIGHLY SKILLED
YOUNG STAFF

WORK/LIFE BALANCE

CIRCULAR CUISINE AND BAR

BESPOKE SERVICE

EXCLUSIVE LOCATION WITH IMPECCABLE
DESIGN IN THE CENTER OF LUCERNE

OUR MISSION IN CAAA IS TO CREATE THE EXPERIENCE INSIDE WHICH YOU FEEL AT HOME AND TASTE OUR VERSION OF TRANSALPINE CUISINE, BLENDED WITH IMPECCABLE SERVICE AND A STRONG MESSAGE POINTED TO LOCAL FOOD AND ITS VARIETY WHICH DRIVES OUR CREATIVE PROCESS.

We want to show
you how beautiful
Switzerland is.



CASA

by Pietro Catalano

Sustainability Engagement

SUSTAINABILITY FOR US GOES BEYOND THE WELL-KNOWN CONCEPTS APPLIED TO FOOD ONLY. WE ARE CONVINCED THAT BEING SUSTAINABLE MEANS HAVING ALL THE PARTS OF YOUR RESTAURANT WORKING IN A SYNERGETIC WAY, THAT'S WHY IN CAAA WE TAKE CARE OF EVERY ASPECT OF WHAT WE DO TO ENSURE WE WORK ACCORDING TO OUR STANDARDS AND VALUES.

One of them is work-life balance. We prioritize our employees having a good quality of life and reasonable hours and days of closure. Like this, we have 2 full days of stop.

Inclusivity is another part of us. Most of our kitchen, service and back office team come from different parts of the world, and we believe that frontiers do not exist anymore. We work with people and their talents. As well, we want to promote equality between men and women, that's why our team, between the restaurant and back office, consists of 50% men and 50% women.

CAAA THINKS THAT SUSTAINABILITY IS ALSO ABOUT THE SPACE YOU EAT IN. THAT'S WHY AS SOON AS YOU STEP INTO OUR RESTAURANT AND LOOK AT THE CEILING, YOU NEED TO KNOW: IT'S 3D PRINTED, FROM 100% RECYCLED MATERIAL LIKE CELLULOSE, PLASTIC, WOOD, AND GLASS. ALL THE MATERIALS USED IN OUR DESIGNS ARE NATURAL TOO.

Furthermore, we are sure that economic sustainability should not be underestimated. For this, we decided to work only on a reservation basis so we understand the exact number of clients and menus per service, so we avoid the misuse of the products and waste.

Speaking about waste, we put the effort to reduce it to the minimum. For the moment, some of the waste we generate in the kitchen, we use in our laboratory in the bar. For instance, peels of citrus, leftovers from vegetables and so on. We aim to leave as little as possible waste and daily become a more circular restaurant.

AT THE GROUP CATALANO BY CAAA WE ALSO ROAST OUR COFFEE (WWW.BEANFACTORY.CH) ON THE MOST SUSTAINABLE ROAST MACHINE WHERE 80% OF CO2 WE REBURN IN THE ROASTER, LIKE THIS WE AVOID BIG EMISSIONS. SO OUR SPECIALTY COFFEE IS SUPER SUSTAINABLE.



OUR FAMILY ALSO JUST BOUGHT 800 OLIVE TREES IN CALABRIA (GIRIFALCO). WE FOLLOW FULLY ORGANIC PRINCIPLES TO GROW THE TREES AND PRODUCE OUR OLIVE OIL. THIS YEAR WE HARVESTED OUR FIRST-EVER OLIVES AND MADE A YOUNG BLEND OIL, WHICH IS NOW AVAILABLE AT CAAA & ITS FAMILY BUSINESS. LIKE THIS, WE WANT TO SUPPORT OUR SMALL FAMILY PRODUCTION AND TRULY 100% ORGANIC PRODUCT.

The meat we buy for CAAA comes only from farmers in Lucerne, we want to support the most local producers possible and showcase that Lucerne has a great variety and quality of meat. Fish as well is coming from Switzerland, mostly, from small producers, and sometimes from crossborder lakes in Italy. Our desire to stay local is also expressed in our beverage program: we offer only our super local Lucerne beer and we also have Lucerne zone wines listed in our card.

Contacts

Haldenstrasse 19

6006 Luzern.

Switzerland

www.pietrocatalano.ch

Info@groupcatalano.com

[@caaa_lucerne](https://www.instagram.com/caaa_lucerne)

+41 76 767 99 83

Opening Hours

Thursday - Monday 11-14:30, 18:30-23:30

Sunday 11:30-17

Closed on Tuesday and Wednesday

Follow us in
instagram



@CAAA_LUCERNE

Follow our
online updates

www.pietrocatalano.ch



Book a table



Executive & Kitchen

Pietro Catalano
Elena Klimianok
Theodor Hildt

Patissier

Franziska Baumann

Sommelier

Stefania Catalano

Executive Bar

Andrey Bolshakov

Head Bar

Rafael Alario

PR

Alina Borghese
Liquide Design Agency

Interior Design

Carmelo Zapulla
External Reference

Ambient Music

Domenico Catalano

Photographer

Lukas Lienhard