

La Trattoria da Celeste



There is no doubt that nowadays the brothers Celeste and Giuliano Tonon are the most respected ambassadors of Veneto and Italian gourmet culture. Their trattoria began back in 1972 in the old premises in Via Cesare Battisti 1, as a one-man business run by its owner Celeste Tonon who was helped by his family. In 1979 he transformed his business into a company called "Trattoria da Celeste di Tonon Celeste e Giuliano s.n.c" and moved to larger premises in Venegazzù in Via A. Diaz 12, the famous "Falconry" of Count Loredan Gasparini. With Celeste's extensive experience and the great help from his brother Giuliano, their cuisine and wide range of dishes and specialities, in particular mushrooms, became renowned throughout their province and region.

Their cuisine has its roots in history, in the traditional Treviso and Montello dishes, that are proposed by the local women but with the added expert touch of great gourmets. Dishes such as Pasta and Beans, Potato Dumplings, Homemade Pasta, Rabbit, Guinea Fowl, Duck, all prepared to ancient homemade recipes, with that added professional touch that the Tonon brothers have developed over many years of hard professional work. Theirs is seasonal cuisine, from Treviso Radicchio to Pumpkin, from Spring Herbs to White Asparagus, not to forget the numerous varieties of mushrooms which dominate so many different dishes. From summer, through autumn and through to the cold winters, a wide variety of products that Giuliano can prepare in a really excellent manner. All the gourmet expertise of Celeste, Giuliano and their families is based on solid professional skill, with an unusual dose of sensibility and good taste.

The travels abroad soon started as well:

- June 1977 "Italian Festival" c/o Hotel Plaza in Buenos Aires (Argentina)
- June 1978 c/o Casinò "Estoril" in Lisbon in Portugal
- October 1979 presentation of Italian cuisine in Rio de Janeiro, San Paolo and Brasilia in Brazil.
- December 1979 "Italian Festival" in Athens (Greece)

Regional cuisine then moved to Switzerland, Austria, Munich, Belgium, Ivory Coast (Africa), Luxembourg, Holland, Sweden, France, Prague, America in Boston and the "White House", not to mention the recent visits to China, Singapore and India.

When Celeste and Giuliano were on their way back from Amman, where they are really at home now invited by the Italian Ambassador Romualdo Bettini to prepare a dinner in honour of King Hussein's oldest daughter, Princess Aisha Bint Al-Hussein and her husband Mr, Zeid Jum'a in the luxury Wael Jabaji Restaurant in Villa D'Angelo, the Austrian journalist wrote "they are "gourmet travellers" but not from today because they have been representing Italy in the world alongside Alitalia for more than fifteen years".

Previously they had been to Jeddah three times, then to Rihad, Istanbul, Ankara, Damascus and they had been protagonists in the kitchens set up during the Lillehammer Olympics in the "Italian house", the most visited by athletes from all over the world.

Coming back home, the Tonon brothers are protagonists in a gourmet twinning that has lasted 25 years with the Charleston Restaurant in Palermo. They are among the 6 founding members of the Cocofungo and Cocoradicchio Association, founded in 1977 and now famous throughout Italy with the events every year in October and November which attract thousands of mushroom and radicchio lovers every year.

Their restaurant has also belonged to the "Good Memories" Restaurant Union for several years, with a series of events that are proposed every year.

To complete their repertoire there are the official Italian lunches in the offices of the various Provincial Councils, Prefectures and Public Associations.

These are the Tonon brothers, personalities who have written the Treviso district history and leading players in the gourmet world who think that the best dishes are the simplest ones, traditional, prepared with products that are bought fresh every day at the market. This is the cuisine that they prepare for the grand gala evenings around the world and in their typical welcoming restaurant in Venegazzù, which is worth visiting to meet this wonderful family of restaurateurs and to discover their dishes rich in perfumes, flavours and good taste, the true enjoyable expression of the great Treviso gourmet civilisation.

AWARDS AND RECOGNITIONS

- 1976 – Fogher D'Oro Prize

- May 1979 – "Lever 1978" Trophy

- September 1979 – 1st prize "The Golden Fireplace 1979" in Bologna

- December 1979 – "Alitalia Plaque"

- 1980 – the "St. Mark's Lion" Award from the Veneto Regional Council

- 1984 - Oscar for Italian Cuisine in Perugia