



INTERVIEW WITH DAVIDE OLDANI
FOUNDER OF THE CUCINA POP

WE NEED MORE SUSTAINABILITY

+++++

WANT TO KNOW HOW CONSUMERS ARE
ADAPTING THEIR BEHAVIOR DURING COVID 19
AND HOW TO ADAPT YOUR BUSINESS?
DOWNLOAD THE FREE HANDBOOK [HERE](#)

COVID 19
HANDBOOK

DOWNLOAD

NOW FOR
FREE



Davide Oldani is the owner of a starred restaurant D'O, in the neighbourhood of Milan, one of the most affected areas in the world from the virus. In his restaurant, he transforms traditional Italian ingredients into plated masterpieces, where he combines contrasting flavours into equilibrated dishes.

From mid March, Davide had to close his restaurant. As we write, there is no notice when Italian restaurants will be able to reopen their doors.

**EVERYTHING WAS GREAT BEFORE THE SHUT
DOWN, AND I AM CONFIDENT THAT
THE RESTART, EVEN IF WE WILL HAVE TO GO THE
EXTRA MILE, WILL BE VERY POSITIVE**

SHARING ADVICE WITH PEERS: BE CREATIVE AND TAKE CARE OF YOUR STAFF

Davide sees this forced closure as a kind of creative pause, a chance to reflect, to develop new skills but also to refocus on old techniques. He is now experimenting especially with chocolate, how to get an extra shine on dark and with Ruby chocolate. "I have moulded Easter eggs with exceptional results, especially with Ruby, which was so shiny it made me get emotional about it", says Davide.

He is also using the time to write three different books, two about recipes for the everyday life called "Mangia come parli" (Eat like you talk) and one about the philosophy of food that he is teaching in culinary schools. So he is quite busy during these days, even with the restaurant closed. Unfortunately, he had to put his staff on technical unemployment. Despite that, anyone still gets 100% of their salary, because he believes in taking good care of your staff.

GOD IS TELLING US THAT WE ARE ALL GUESTS ON THIS PLANET EARTH, NOT THE OWNER, CONSEQUENTLY THE RESPECT FOR THE PLANET AND THE SUSTAINABILITY WILL BECOME MORE SERIOUS. YOU SEE THAT WITH THE SLOWDOWN EVERYTHING IS GETTING CLEANER, EQUILIBRATED, NATURE IS COMING BACK. MANKIND WAS NOT ABLE TO DEAL PROPERLY WITH THE PLANET, SO GOD IS TAKING CARE OF IT.

++++++
++++++
+++++



Furthermore, Davide is reflecting on physical contacts, which should be reduced to a bare minimum as long as vaccination or cure for the Coronavirus does not exist. “Are we able to live almost without physical contacts and be happy at the same time?” ask Davide doubtfully.

He firmly believes that after the lock down the role of hospitality will be essential for the society in getting back to normal. Some days ago he got a call from a customer who wished to make a reservation for next winter. Davide was quite surprised about this long-term reservation. However, the reason behind was surprisingly simple; When you don't see the light at the end of the tunnel, you need something to make you feel better. The expectation of having a table booked at the D'O in some months from now made the spell.

HYGIENE AS A TOP PRIORITY

By planning for the day after, Davide is already rethinking his space in the kitchen and in the dining area. He will, for example, reorganize the shift of the chefs so that working in the kitchen will be safer. "What I will miss the most are the strong handshakes and hugs with both my team and my fellow clients", so Davide.

He was a pioneer in projects around kitchen hygiene and believes this will become even more important, especially to reassure the guests after the pandemic. He sees this as a positive development for the restaurant business.

FIND MORE ADVICE ON HOW TO MAKE HYGIENE YOUR TOP PRIORITY DURING AND AFTER COVID 19 IN THE [FREE HANDBOOK](#)

TO HIS FELLOW CHEFS, HE WANTS TO TELL THEM "STAY SAFE AND SOUND, AND BEAR IN MIND THAT MANKIND PROPOSES AND GOD CHOOSES." BUT ALSO THAT "IF YOU HAVE A PROJECT KEEP IT CLOSE TO YOUR HEART, DON'T LET IT GO, AND BE READY TO GO ONCE THE CRISIS IS OVER".



**DAVIDE OLDANI
RESTAURANT D'O
SAN PIETRO ALL'OLMO,
ITALY
WEBSITE: WWW.CUCINAPOP.DO**

+++++++
+++++++
+++++