

HIGH GASTRONOMY:  
emotion, creativity and tradition

Our tasting menus are elaborated with high quality local ingredients. To be able to present to our clients a gastronomic proposal with its own style and identity, Enrico Croatti and his team create every dish out of search, investigation and ingenuity.



**OROBIANCO** RISTORANTE  
C A L P E

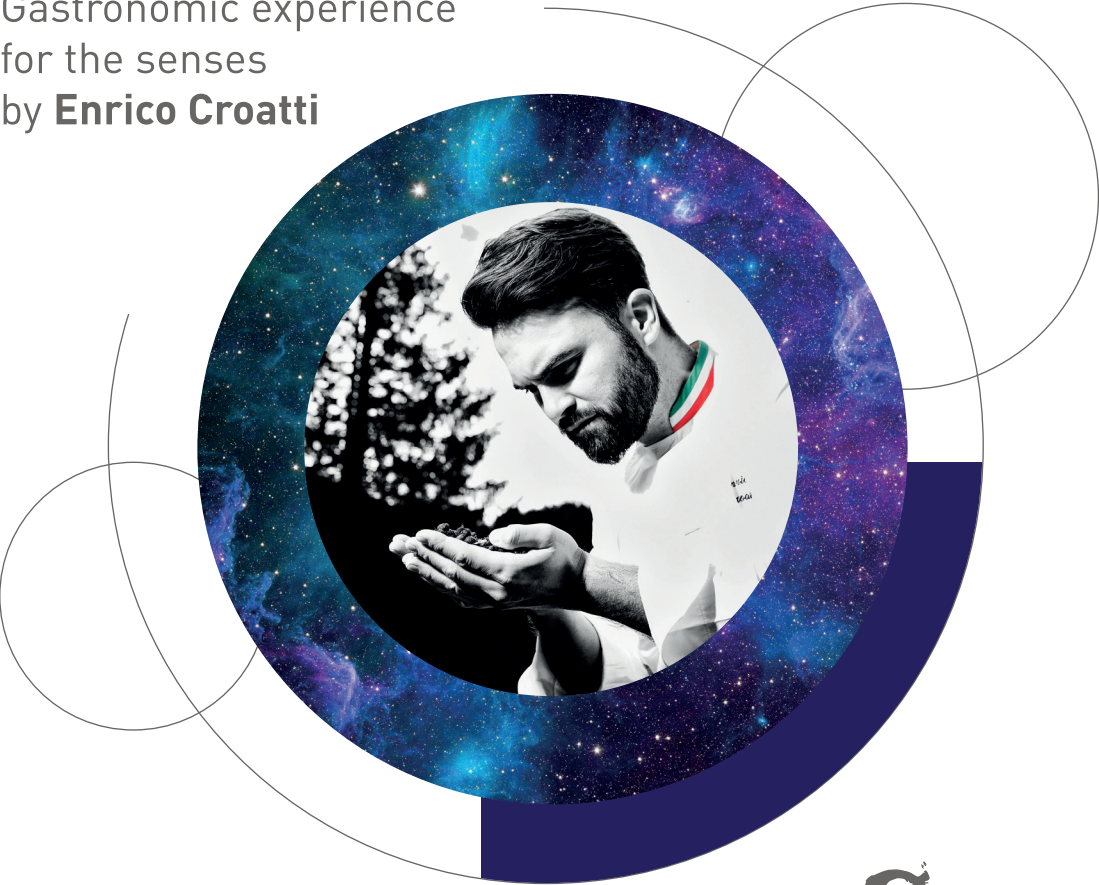
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Gastronomic experience  
for the senses  
by **Enrico Croatti**



**OROBIANCO** RISTORANTE  
C A L P E



## THE PROJECT

Orobianco Ristorante, a fine dining restaurant with an Italian contemporary cuisine based on tradition, was born as a life project, where emotions and perfection play the main role. Located in one of the most beautiful spots in Costa Blanca, on a quiet hill with stunning sea views to Mediterranean and Ifach Rock in Calpe, Alicante.



## THE TEAM

Enrico Croatti, Executive Chef, with his ambitious, enthusiastic and innovative team, led by Paride Mencarani, Maître & Sommelier, create an emotional experience for our clients. Strong connection between kitchen and dining room creates a cozy and friendly environment.



**ENRICO CROATTI**  
CHEF

✿ **Michelin Star**  
DOLOMIEU Restaurant (Madonna di  
Campiglio, Trento – ITALIA)

"I don't make a traditional cuisine, that's another thing. My cuisine is made of tradition, and tradition for me is the creativity of the past. That is my starting point for working in the present but always with my mind in the future".