

CAINA RESTAURANT

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Caina

Stefano Catenacci, Gastronomic Director for the Nobis group:

“There are no secrets behind Italian cuisine. It is simple and straight forward, but always very tasty. Really good ingredients are the foundation for all cuisine, in the true Italian kitchen - it means everything. I’m always looking for the perfect tomato, Sardinia’s best ricotta and rosemary with that particular aromatic fragrance.

With Caina restaurant, I’m going back to my roots. In the eighties, my parents opened Caina on Södermalm in Stockholm. Three decades later, I am opening a new restaurant with the same name in the center of the city, an elegant trattoria where trend and tradition are combined.

Here, I present my favorites from different regions of Italy, rustic dishes from the foothills of the Italian Alps, fish and seafood from the south and classics from Venice, Rome and Milan.

Many of the ingredients are well known and we have been looking for the very best of them. The Parmesan is matured for 36 months, the prosciutto has developed its taste for over two years and the mozzarella is made out of the finest buffalo milk. I also want more people to get to know another Italy with bottarga, air-dried pork-cheek and broccoli from Naples.

Welcome to Caina and my Italy. It is informal, elegant and delightful.”