



ACCADEMIA  
NIKO ROMITO

**Service stations turn into “taste stations”  
with Enilive’s first restaurant in Rome  
in collaboration with Accademia Niko Romito**

Rome, 7 September 2023 – The “ALT Stazione del Gusto” project, a partnership between Enilive, an Eni Sustainable Mobility brand, and Accademia Niko Romito, was unveiled today. The first restaurant resulting from the partnership will open on 20 September in Rome inside the historic Eni service station in Viale America, EUR district. The goal is to open another 100 restaurants over four years, starting from the largest Italian cities.

*Stefano Ballista, CEO of Eni Sustainable Mobility, said: “This is the first taste of Enilive, the new brand that was launched a week ago, and shows how we are transforming our company – focused on bio-refining, biomethane production, smart mobility solutions, and the marketing of services and of all mobility energy carriers - also through the over 5,000 Enilive Stations across Europe. Enilive and Accademia Niko Romito share the values of constant research, innovation, and focus on the customer. The “ALT Stazione del Gusto” project represents an evolution of the services available to people on the move and solidifies our commitment to meet the needs of those who visit our points of sale - more than just refuelling. After consolidating the main Italian bar chain, Eni Café, the opening of the new restaurant is taking place at a station of historical and symbolic value – that of Viale America – where we have been operating since the 1960s and which now provides a taste of what’s to come for many other Enilive Stations and beyond.”*

*Niko Romito said: “I envisioned a street catering model for ALT because streets belong to everyone. I wanted to offer popular cuisine, with dishes that are easy to understand, that have an almost home-like feel and a creative, quality approach. I have created what I myself would like to find when I travel for work: a menu, from breakfast to dinner, that caters for the traveller, the motorcyclist, the family passing through, those who stop for a business lunch in an informal atmosphere or those who want to take away a snack, good bread or fried chicken. ALT Stazione del Gusto has always been a more democratic and cross-cutting interpretation of my research. Today, the first opening in collaboration with Enilive is the accomplishment of an idea that will give ALT Stazione del Gusto many “homes”. ALT is a project I strongly believe in, which will provide new business opportunities for young entrepreneurs and cooks at the beginning of their careers. Creating new jobs, providing thorough, in-depth training, sharing values and vision, are for me and for Accademia Niko Romito important cultural and growth opportunities.”*

ALT Stazione del Gusto is based on a unique catering model. Established in 2018 by 3-star Michelin chef Niko Romito, it applies the creativity and technical prowess of an Italian chef who is a symbol of culinary research and sensitivity to the popular Italian street food restaurant format. In an informal and cosy atmosphere, the menu of ALT Stazione del Gusto proposes treats from breakfast to dinner to be enjoyed either seated at the table or take-away, for a tasty quality stop at the Enilive service stations.

For Enilive, the collaboration with Accademia Niko Romito is part of a process of renewing and expanding the range of services it offers through its network of over 5,000 points of sale across Europe, of which more than 4,000 are in Italy. Eni stations have now become 'mobility points' that can meet an ever-growing number of needs for people on the move by providing services that transform a stopover for traditional or electric refuelling from necessary to useful. The Viale America point of sale features an area dedicated to recharging electric vehicles through three Plenitude charging points, where e-charging can be started and paid inside the ALT Stazione del Gusto restaurant. The space that was previously occupied by a shelter and fuel dispensers has been converted into a large and convenient parking area for the customers of the new restaurant, with stalls dedicated to Enjoy car sharing vehicles.

The partnership between Accademia Niko Romito and Enilive includes a plan to develop a franchise network. In addition to the points of sale that Niko Romito will directly manage, ALT Stazione del Gusto will develop a franchising plan offering strategic and innovative management and training models. The development project is aimed at a segment of young entrepreneurs who are interested in becoming managers of a popular "on the road" quality cuisine format. Enilive will find suitable locations in strategic areas for the opening of new restaurants. The franchising plan includes training at Accademia Niko Romito, a School of Advanced Training and Professional Specialisation dedicated to the catering and cuisine sector. The course will provide all franchisees with thorough training in cooking (techniques, ingredients, procedures), service, marketing, and communications.

**ALT Stazione del Gusto**

**viale America 270, Rome, Italy**

**Opening from Wednesday 20 September 2023**

**Opening times: every day from 7 am to 10 pm**

**For more information: website [ALT Stazione del Gusto](#), [Facebook](#), [Instagram](#)**

## **Enilive**

Enilive is Eni Sustainable Mobility's new brand. Eni Sustainable Mobility is a company dedicated to bio-refining, biomethane production, smart mobility solutions (such as the Enjoy car sharing service), and the marketing and distribution of all energy carriers for mobility through more than 5,000 Enilive Stations in Europe. In this network, a wide range of products are available, including biogenic fuels such as HVO (Hydrogenated Vegetable Oil), bio-LPG and biomethane, as well as hydrogen and electricity, and other products such as bitumen, lubricants and fuels. The network of Enilive stations also supports other mobility-related services, among them restaurants, convenience stores and other services that support people on the move (such as Telepass points, Enjoy car sharing, payments by postal slips and Amazon Lockers).

Enilive's goal is to provide progressively decarbonised services and products for the energy transition, accelerating the process of emissions reduction along their entire life cycle, thus contributing to Eni's goal of achieving carbon neutrality by 2050. This goal applies also to Eni's industrial assets, which include the Venice and Gela bio-refineries, the St. Bernard Renewables LLC bio-refinery (a joint venture in which Eni holds a 50% interest) in Louisiana (USA), 22 biomethane production plants in Italy, as well as new projects currently under assessment for two new bio-refineries in Livorno (Italy) and Pengerang (Malaysia). Eni Sustainable Mobility plans to expand its bio-refining capacity from over 1.6 million tonnes/year today to over 3 million tonnes/year by 2025 and to exceed 5 million tonnes/year by 2030.

Eni Sustainable Mobility is directly controlled by Eni, which holds 100% of its share capital.

## **Niko Romito**

A self-taught cook with deep roots in his homeland of Abruzzo, Niko Romito began his career in the village of Rivisondoli, in the family's former pastry shop, which was later transformed into a restaurant. Based on relentless research and with an innovative and personal entrepreneurial approach, Romito's cuisine is characterised by essentiality, balance and taste. In a short time, he created a powerful and personal culinary language, a complex system in which haute cuisine, widespread catering formats, high professional training and an articulated gastronomic production workshop coexist.

Niko Romito opened his first restaurant in 2000 in the trattoria he inherited from his family in Rivisondoli. In 2007 he won his first Michelin star. In 2011, his Reale restaurant relocated to Casadonna, a former 16th century monastery in Castel di Sangro (in the province of L'Aquila), a few kilometres from Rivisondoli. After careful restoration, Casadonna became rich in art and beauty, an elegant white house dedicated to hospitality, with a restaurant, suites and the cooking school, Accademia Niko Romito.

Today, the Reale restaurant has been awarded three Michelin stars (since 2014), 5 hats in the Guida Ristoranti de L'Espresso, 3 forks in the Guida Ristoranti d'Italia del Gambero Rosso, and is 16th in The World's 50 Best Restaurants list.

## **ALT Stazione del Gusto**

In 2018, ALT Stazione del Gusto opened in Castel di Sangro (in the province of L'Aquila) along State Road 17, an 'on the road' venue open from morning to night where the public can taste the iconic creations resulting from Niko Romito's food research. In 2021 ALT Stazione del Gusto opened a second restaurant in Montesilvano (in the province of Pescara), in the Enilive service station in Via Palmiro Togliatti. Today, ALT Stazione del Gusto offers an expanding catering format that brings the research and culinary creativity of a starred chef to a wide public. By researching and interacting with the agro-industry, he has succeeded in offering good, tasty food. The menu consists of Italian street dishes with a contemporary twist, salads, chicken and meatballs, seasoned slices of bread and tasty baked cakes.

The BOMBA, a traditional Italian cake, is reinterpreted in a contemporary vein and produced with excellent ingredients and preparation. It is kneaded and moulded, then fried and frozen, to be regenerated and filled

on the spot and served hot. There are many BOMBAs on the menu in both sweet and savoury versions, to be eaten at the table or taken away.

One of the cult dishes of ALT Stazione del Gusto is FRIED CHICKEN. A deli classic, it is prepared according to modern techniques to make it tasty and light: the free-range chicken is marinated for a long time in a mix of herbs and spices, then deep-fried whole. It is served fragrant and crispy with a side of crispy fries.

ALT Stazione del Gusto also sells Niko Romito BREAD, a product that epitomises the chef's philosophy - the result of an in-depth study of flours, doughs and leavening - which is baked daily.

### **Accademia Niko Romito**

Romito's school of professional Italian cuisine was founded in 2011 to train young chefs with a twelve-month course that becomes professional at the end. Each course accepts a maximum of 16 students chosen after a selection process. The programme includes 1 month of theory, 4 months of practical lessons at Accademia, 1 month of practice in the Didactic Restaurant and 6 months of apprenticeships in Italy and around the world. The teaching staff consists of professional chefs, university professors from various universities and managers from the sector. The benefits, scholarships and exclusive funding make the course accessible to all those who wish to become part of the world of catering.

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### **Eni company contacts:**

**Press Office: Tel. +39.0252031875 – +39.0659822030**  
**Freephone for shareholders (from Italy): 800940924**  
**Freephone for shareholders (from abroad): + 80011223456**  
**Switchboard: +39-0659821**  
**ufficio.stampa@eni.com**  
**segreteriasocietaria.azionisti@eni.com**  
**investor.relations@eni.com**  
**Web site: [www.eni.com](http://www.eni.com)**



### **Accademia Niko Romito contacts:**

**Press office: Tel. +390864 840610**  
**Web site: [www.accademianikoromito.com](http://www.accademianikoromito.com), [www.nikoromito.com](http://www.nikoromito.com)**