

## BUGATTI NEWS TO ENRICH THE TABLE

To touch, thrill and free creativity. This is the promise made by Bugatti news dedicated to the kitchen. Perfect synthesis of aesthetic taste, pursuit and functionality, they intercept contemporary desires and current trend, revealing themselves as precious allies cooking with pleasure, mastery and fun. Let discover them.

Last born of Casa Bugatti is the new complete serie of **kitchen knives Ergo Pakka**; they comply with different uses, from chef kitchens to kitchen amateurs. Made of high quality steels with carbon high content and forged blades with perfect sharpening, these knives assure highest quality cutting.

Handles are made of Pakka wood. The complete serie consists of: santoku knife, ham knife, bread knife, carving knife, utility knife, Chef knife, paring knife and sharpener. Design: Virgilio Bugatti. Also available with the Trattoria Multifunctional Knives Block and Virgola Knives Block, both in whitewashed ashwood or tobacco finish.

Bugatti reinterprets with wood aesthetic some of its most beloved cutlery line.

**Pois e Zebra** with wood finish: available with dots or lines pattern in maple or mahogany color. Made of 18/10 stainless steel 2.5 mm thick and handle of ABS with Bugatti ProTech System double layer. Dishwasher safe. Design: Ufficio Tecnico Bugatti.

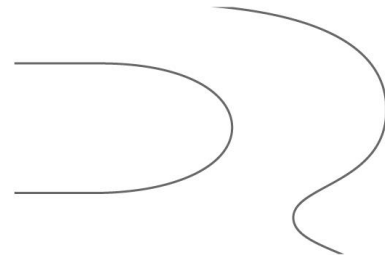
**Gioia** cutlery for those who love *tout court* wood effect: available in maple or mahogany color. Made of 18/10 stainless steel 2.5 mm thick and handle of ABS. Dishwasher safe. Design: Ufficio Tecnico Bugatti.

To make of a special day an unforgettable one, the new **Portafortuna moka spoon set**; 6 moka spoons made of 18/10 stainless steel, in gift box with leaflet. Each one is personalized with good luck charms: four-leaf clover, sun, heart, flore, owl and peacock; symbols that combine different cultures and people throughout the years. An original idea for wedding, baptism, degree, o any moment to remember. Design: Teseo Berghella.

For the **Trattoria** wood line, characterized by a natural and contemporary style, the **cruet set** is now available in its reviewed version: glass drip-safe cruets with login in stainless steel. Design: Andreas\_Seegatz\_Stars Milano.

To magic nights and special dinners are dedicated the **Aladdin cutlery** in the new **mother-of-pearl grey** color, that gives a sought-after taste to your table. Once again, Aladdin cutlery are unique decorative element. Made of 18/10 stainless steel and acrylic handle, the line stands out fot its wide range of colors and finishes:

**BUGATTI**  
ITALY



chromed, old-silverplated, old-goldplated rings. Design: A. Dolcetti e Ufficio Tecnico Bugatti.

Black and lilac are the two new colors that expand the color range of **Aladdin chopsticks**. Available in two different kinds: full acrylic or acrylic handle with 18/10 stainless steel head. Design: Ufficio Tecnico Bugatti.

Furthermore, Bugatti presents three new 18/10 **Stainless steel cutlery** lines – 3 mm thick: **Riviera**, with refined style; **Primula**, soft and comforting; **Preludio**, for both everyday table or special occasions. Design: Ufficio Tecnico Bugatti.

Ideal to serve or to add an elegant touch to essential gestures, **Oxford multipurpose/meat and salad tongues**: the first one to take safely meat slices from the grill or the table barbecue, the other one perfect to serve salad. Made of 18/10 stainless steel with precious acrylic handle with mother-of-pearl effect. The ring with precious decoration is available old-silverplated or old-goldplated version. Design Virgilio Bugatti.

*Currently, the **BUGATTI** brand enjoys international renown; it operates in over 100 countries around the world and in the most prestigious department stores, including La Rinascente (Italy), KaDeWe (Germany), Galeries Lafayette (France), Harrods (UK), Jashanmal (Dubai), Sogo (Hong Kong), Rustan's (Philippines) and Lotte-Hyunday (South Korea).*

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