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**SPORTING LEGENDS INVITE YOU
TO TRY THEIR MOST LOVED ITALIAN MEALS AT THE STAR**

***For a limited time, guests dining at Cucina Porto can order dishes designed by
Aidan Guerra and Mark Beretta.***

Media Release: Tuesday 2 March, 2021

Imagery Here

New Italian eatery, Cucina Porto, has scored a major coup, working with renowned Australian-Italian sporting legends, **Aidan Guerra** and **Mark Beretta**, to develop limited edition menu items guests will be able to try from today..

“Approved By Nonna” launches at Italian eatery, Cucina Porto (The Star Sydney) today and will feature **Aidan Guerra’s Grilled Octopus** and **Mark Beretta’s Gnocchi with Beef Sauce**. Working alongside Chef Martino Pulito to hand craft their own unique dishes, the recipes are inspired by memories of their Italian heritage.

Cucina Porto opened its doors at The Star Sydney in late 2020, with Chef Martino Pulito introducing a menu that highlights authentic Puglian cuisine inspired by his family heritage. Serving honest Italian fare, Cucina Porto draws on Martino’s childhood memories and time spent around the family table in Puglia, bringing his traditions to life through dishes he has created paying homage to his Nonna.

“I’m so happy to have been able to work with Aidan and Mark on their dishes. Both are so passionate about Italian food and so proud of their heritage, it has been a joy to bring their personal family memories to life on the plate and now customers of Cucina Porto will be able to try them,” says Chef Martino Pulito.

Since opening, Cucina Porto has already welcomed the likes of **Erin Holland, Brittany Hockley, Tegan Martin** and **Joel Creasy** - all spotted dining at the bustling restaurant and bar. Now, Cucina Porto will further expand its family table, with Aidan Guerra and Mark Beretta serving up their “Approved By Nonna” Italian dishes for a limited time throughout the month of March.

Aidan Guerra’s Grilled Octopus

Soft grilled confit baby octopus, warm potato, fennel puree, gremolata and white wine vellutata

“Since hanging up my footy boots last year, I’ve had more down time which has allowed me to have more fun in the kitchen. I even started my own Instagram account @dinnerwithdos to share simple, home cooked recipes I enjoy making, so naturally I jumped at the chance to get

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into the kitchen at Cucina Porto because it meant I could work on something that celebrates both great Italian food and my proud Italian heritage.” said Aidan.

“My fondest childhood memories are of eating with my Nonno - I always wanted whatever he was eating whether it was salami, anchovies, goat, anything! I remember going to this tiny little restaurant where we ate the most incredible baby octopus in a white wine and garlic sauce. I knew I had to take this to Chef Martino, so we could work together to make something that embodied this memory for Sydneysiders,” he said.

Mark Beretta's Gnocchi with Beef Sauce

Pan fried semolina gnocchi, Mark's 6 hour cooked beef sauce and aged parmesan crisp.

“My Nonna was the most enthusiastic cook. We had a family tradition, every Saturday afternoon where we would go over and visit her and watch from around the corner of the kitchen to see what she was cooking for us. Her Italian cooking was always about classic, wholesome dishes that fill you up,” said Mark.

“That’s what I love and, when done right, nothing beats a classic red based sauce for me. Chef Martino has helped me take these classic flavours to the next level and I’m so excited for people to sit around the table at Cucina Porto enjoying my favourite pasta.”

Cucina Porto’s “Approved By Nonna” menu will be available from Cucina Porto at The Star Sydney from Tuesday 2 March for a limited time only, with each dish \$28.

Aidan Guerra and Cucina Porto Chef Martino Pulito are available for interviews.

Cucina Porto at The Star Sydney

Level G, Harbourside Entrance The Star Sydney, 80 Pyrmont St, Pyrmont

Open: 11:00am - 3:00pm / 5:00pm - 10:00pm

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