



## 完美披萨进化论

## Pizza, Perfected

In the small Italian town of San Bonifacio, the quest to ennoble a national dish has animated a life.

SIMONE PADOAN is a pizzaiolo, a role he has dreamed of since the age of six. "I am the baby, the last of nine brothers," says Paduan. "When I was in school I got in with a bad crowd and was heading down the wrong path — I was the black sheep of the family. But my brother ran a pizzeria and gave me a job, and that was my salvation. I worked there for seven years before I opened my own place in 1994, and for five years it was just a simple pizza place. But then I had a moment of doubt."

Paduan grew disenchanted as he watched pizza being treated like cheap fast food in Italy. All over the country, multipurpose eateries were opening — pizzerias combined with bars, cafés, and sandwich shops. They were big restaurants with lots of choices, but no clear identity. Paduan decided to take action: "I had to choose mass production with low quality or go in the totally opposite direction, raising the quality and changing the way my customers looked at pizza. I wondered if it would be possible to get people to pay more for a different sort of pizza, well made with top quality ingredients. At the time, it seemed

厨师 Simone Paduan，是一个从六岁起就梦想成为作披萨的师傅。Paduan 日记：“我是家中九个兄弟排行最小的，我曾很叛逆，在读书时交友不慎差点误入歧途，家人对我的作为甚是忧虑。但哥哥在一家披萨餐厅从业忙，对我而言，这机会就是在此在汗流中拯救生命的浮木，让我彻底改变。在哥哥餐厅里我工作了整整七年，直至 1994 年拥有了属于自己的第一家餐厅。餐厅刚起步的前五年只是「家单纯卖披萨的餐厅，然而我开始质疑这是否是我要继续走下去。」

BY  
LUCY MORGAN

PHOTOGRAPHY BY  
DAVID HARTUNG

当意识到在意大利只能靠认定位为奢侈、某些人称之为的「意大利」时，Paduan 感到有些矛盾：「要么很奢侈，或者是反其道而行地提高品质。确实大家对披萨的刻板印象，我必须在两者间作抉择，我想知道客人会不会为了品尝到不同种类的，真可以称得上高品质的食材买单？那时在意大利还有人能靠披萨能带来高品质用餐的用餐体验。」

这个理想的坚持导致 Paduan 的披萨店

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that no one in all of Italy was thinking of pizza as a complete dining experience."

This crisis of faith coincided with the breakup of Padoan's marriage. In the face of his personal and professional anguish, he was determined to try to get people to consider pizza in a different light. "The change had to start with me," he explains, "I had to be the first innovation. I had to go back to basics: if I wanted people to reach a new level in their perceptions of pizza, I needed to really understand what I was doing."

But it wasn't an easy journey. "Before finally getting there, I had to hit bottom. One Monday evening no one came into the pizzeria at all. That's when I understood I had to change. If no one was coming in, it meant to me that those of us inside didn't really want people to come in. So either I

had to change jobs or I had to change the way I was working."

Padoan went to work with a local baker after work, learning about different flows and techniques until the early hours of the morning. To apply what he learned, he began to offer customers two options: a shorter version of the classic menu and an experimental menu designed to introduce, little by little, new ingredients and new styles of pizza. The menu would serve as a research tool to discover which varieties were popular with diners. During 2000 the experimental menu grew to include six or eight pizzas, and Padoan began to feel confident that his strategy was a success.

In 2005 his restaurant was featured on a popular prime time TV show on which the Gamberto Rossi ratings were being

presented. The next day the line waiting to try his innovative pizzas was so long that he had to turn people away. He was fully booked for the next three months.

Success has not changed this pizzaiolo. He's in no hurry to open branches of P'Light, and he continues to take a very active role in the kitchen. "I see myself as a craftsman," he says, "and there's only one secret in my kitchen — my hands. I make all the dough myself, along with my team. Unfortunately, I'm not very good at delegating! I lead my guys, and I can tell they love what they do and they're very proud of working here. They're all very careful and committed, but the dough for my pizzas, which I believe is the most important part, needs to pass under my hands."

Padoan goes on to explain a little about

his. In a chaotic and very stressful environment, he has decided to let pizza in a person's mind take the lead. He says: "This change must come from me. I want to change, to bring things back to the roots. I have to be the first innovation. I had to go back to basics: if I wanted people to reach a new level in their perceptions of pizza, I needed to really understand what I was doing."

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## From the Garden

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Made with Romana dough and seasonal vegetables, this pizza changes its toppings four times a year. In autumn the flavors are a bit heartier, in summer they're fresher. At the moment we use things like grilled celery, roasted pumpkin, winter green beans, pickled red onion, and puntarelle, which is a Roman type of chicory. The vegetables are all cooked at different temperatures. Romana dough gets double-baked in the electric oven. The first time is because it's a very soft dough that needs to be cooked through, the second time is to make it crunchy.

以傳統做法在夏季與秋季製作。配合季節選用不同蔬菜，秋季選用，黃芽菜等。目前我們選用烤西芹、烤南瓜、四季豆、醃漬洋蔥和多種品種的菊苣。各式蔬菜以不同溫度烹調，讓餅身更豐富且更具層次。第一次烘烤是為了讓餅身熟透，第二次則是為了讓餅身更酥脆。



## Sea and Earth

海陆双拼

This pizza is made with cabbage, cod, and snails - three ingredients strongly rooted in our territory. The red cabbage is marinated in vinegar, a method we've always used in our kitchen. The cod I prepared alla vicentina, a traditional regional technique. The snails come from Sant'Andrea, a nearby village. In our entrance you'll find a huge sculpture of a snail, just to give you an idea how important snails are to our cuisine! So this is a pizza connected to my region, and the combination of ingredients forms a link between sea and land.

以传统、鲱鱼和蜗牛三种深入北意和南意的美食制作而成。醋腌红甘蓝，是餐厅常用的腌制方式，鲱鱼以传统方法蒸熟，蜗牛则来自附近村庄圣安德烈。在餐厅的大门可以看见一个巨大的蜗牛雕塑，由此可见蜗牛在菜单上举足轻重的地位！这道披萨富含当地食材，同时也通过食材将陆地与海洋紧密联系在一起。



the delicate process of creating the dough, using a blend of different grades of flour added at different stages during the rising process, which can take two days or more. "The dough is the base of the pizza and it has to be the tastiest part. Topping ingredients are important, yes, but the base is essential. There's an Italian idiom that can be translated as 'a good beginning is half the battle.' In pizza terms that means starting off right by making a good dough with the right flours and the right fermentation." The right flours for Padoan are those produced by the legendary Molino Quaglia mill nearby.

But Padoan is as just as rigorous in selecting the ingredients that will top his pizzas as he is about the flour that goes into

their base. His imagination has come up with an extensive array of simple, exotic, and extravagant toppings to gratify any taste and suit any budget. "We've tried to create a menu that lets guests spend whatever they like. Last night, for instance, we had a table that spent 11€, each - they just had two pizzas, beer, and coffee, and they really enjoyed their meal. The table next to them had pizza, wine, and dessert and spent 45€, each."

Padoan's philosophy is that dining shouldn't be an elitist event. "I believe that every restaurant, whether it has a Michelin star or not, should have choices that allow everyone to enjoy the dining experience. Menus should offer dishes with varying

prices. And it doesn't mean the cheapest dishes will have a lower quality, but rather that they'll use ingredients that are simpler and more cost-effective. That way your cuisine can be accessible to everyone."

The decision to stay in San Bonifacio has a deeper meaning for Padoan than simply his professional desire to stay close to his kitchen. He feels an enormous loyalty toward the town that rescued him when he was in trouble and that later brought him such success. "Our choice to stay here was connected to the journey we've made. Moving the restaurant away from San Bonifacio would have been a betrayal to all the people who've followed and supported us. I Tigi must be here." ●





顾客可配合不同的消费预算。「我们试着创造出符合各种顾客需求的菜单。就以昨晚为例，有一位客人每个人花11欧享用了两片披萨、啤酒和咖啡，他们吃得很开心；另一位客人每人花45欧地就享受了酒和甜点。」

Palace 的哲学是，美食是平易近人的，

「我相信每家餐厅，不论是否在米其林榜单，都应该让每个用餐的客人获得美好的体验，尽情享受。菜单上应该根据不同的选择提供不同价位，这并不表示其价值美味，而是食材更为简单，在成本上更经济。这种朴素的料理能更广泛地被人所接受。」  
其实用在乎的是是否对 Palace 而言是

又深远，不仅是他愿意接受在厨房的工作，还有对这个小餐馆的热情——这是在配剧中找点「趣」，还是就他目前或时的事业热情。「在这里开餐厅对我们而言意义非凡，把餐厅开到这里就是对曾经给予我们支持的顾客莫大的感谢。」Palace 绝对不会离开卡博尼诺诺。」



Margherita pizza incorporates key Mediterranean flavors and ingredients: tomatoes, mozzarella, basil, oregano, and olive oil. Bring into a slice of it with your eyes closed, you actually experience all the essential perfumes and flavors of the Mediterranean. We dedicate a full page on our menu to the Margherita, and we offer four versions, each slightly different from the classical one, so that our guests can taste our personal interpretations. On this pizza we use the datterino tomato from Sicily, a small, sweet variety. We top it with buffalo mozzarella, which we don't cook, but just slice on the pizza and gently warm in the oven. We chose this combination because the datterino's sweetness matches the mozzarella's nutty notes, and the latter aftertaste makes a great contrast.

玛格丽塔披萨经典的意大利风味和食材：番茄、莫扎里拉奶酪、罗勒、橄榄油和橄榄油。闭上眼睛吃一口，每每能感受到来自地中海的气息。菜单上以整页篇幅特别介绍玛格丽塔，并提供四种不同搭配组合，每种口味都不同于传统。富含奶香，顾客可以尝到软糯顺滑的特殊风味。玛格丽塔核心选用来自西西里的达特雷尼番茄，小巧且甜度饱满，搭配未经烹饪的水牛莫扎里拉奶酪，仅经烤箱加热后放入炉内烘烤。这样的组合是因为达特雷尼的甜味和完全新鲜莫扎里拉奶酪的香味，在总的味道上达到绝佳的平衡。