

# CORRIERE



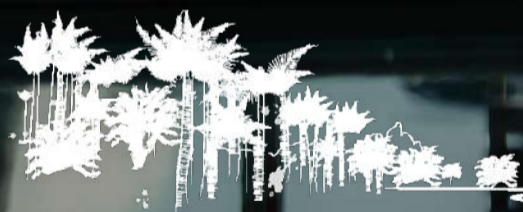
2022

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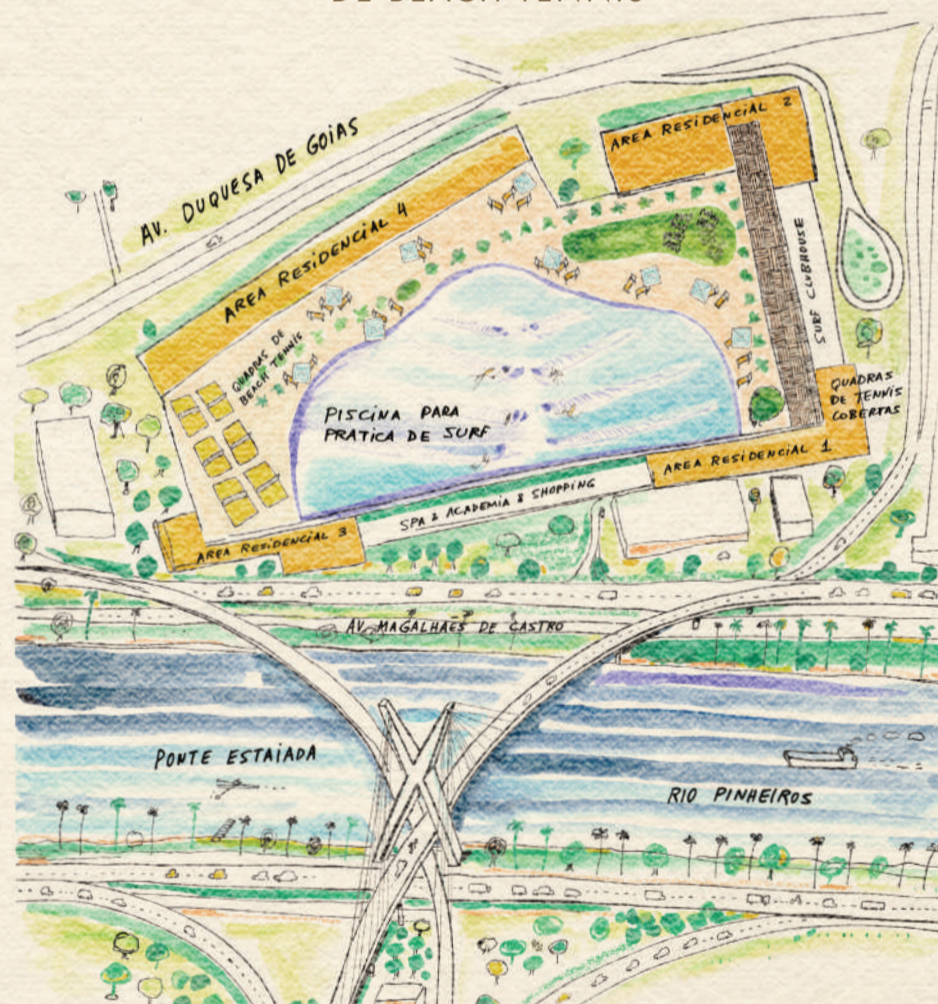
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## WELCOME

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What used to be hard is now almost impossible.  
Crossing borders not just in the sense of geographic lines. [As Pablo Neruda used to say, “He who does not travel dies slowly.” (See this and other quotes about the art of exploring in the Quotes section of this Corriere)].  
But per other definitions...

Crossing borders is overcoming your own pride and learning how to listen. As Fabrício Carpinejar suggests in an interview (in the Al Dente section) with Leandro Karnal. “Listening is enduring your own silence, enduring your own thoughts, enduring not being so important. Listening cures you of arrogance.”

Crossing borders is taking on the world – from Berlin to Maldonado –, knocking on every little door to discover charming spaces filled with books, art, and memory, just like businesswoman Johanna Stein does. (Learn more in the Top 10 section).

It’s living in one of the biggest urban centers on the planet, São Paulo, but breathing in the perfume of a peaceful, charming life by living in a small 1940s building. (Read more in the Lifestyle section).

It’s being a famous chef from Santos, an expert in seafood, but selecting Lebanese stuffed grape leaves as your favorite dish. Dário Costa explains, in the My Favorite Dish section, “My grandmother and I were very close, and I’ll never forget her stuffed grape leaves: simple, traditional, unparalleled.”  
Crossing borders is when affection comes first.

It’s releasing a book.  
It’s opening a restaurant in New York.  
It’s opening a restaurant in Trancoso.  
All this is definitely crossing borders.  
And more, it’s intertwining them.

Let’s keep connecting flavors, pleasures, lives.

Enjoy your reading.

Bye and arrivederci!

*Lili Carneiro*  
Publisher



### **CORRIERE FASANO** **ISSUE 18**

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Gero Fasano  
and Editora Carbono

Copies  
10.000

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The restaurant Fasano NY by Eric Medsker; the book *Fasano Dal 1902* (cover illustration by Marcelo Cipis); a view from above: Trancoso by Nicolas Ferri

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# FASANO

RESTAURANT

NEW YORK

OPENED  
02/22/2022

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# Leandro Karnal interviews Fabrício Carpinejar

Rio Grande do Sul native Fabrício Carpinejar is a phenomenon with words in a world so focused on images. A chronicler, journalist, and contemporary poet, he has published 48 books, including award-winning titles. Here, Carpinejar shares his thoughts on knowing to listen in times of intolerance and the hardships of love and friendship



## ONE

**LK** *What's the role of a poet when intolerance seems to have become the rule?*

**FC** Understanding in order not to judge, making your heart think together, not holding onto pride, not letting stubbornness take away sensitivity.

We are living in a Babelic world, where everyone is right and no one has ears anymore. Listening is

enduring your own silence, enduring your own thoughts, enduring not being so important. Listening cures you of arrogance.

## TWO

**LK** *How is a good writer born?*

**FC** You start by turning a wasteland into a garden. With maturity, you understand that the wasteland was already a garden. And you stop trying to intervene in the nature of your afflictions. In other words, you have culture to talk about the essential and accept your temperament. Accepting yourself is harder than reinventing yourself. You accumulate knowledge during your youth to find your essence over time. It's an encyclopedia that becomes an epigraph or an epitaph. A good writer fights against their vanity. They become unforgettable for being ordinary. An exuberant wasteland of distractions and insignificance.

**"We are living in a Babelic world, where everyone is right and no one has ears anymore. Listening is enduring your own silence, enduring your own thoughts, enduring not being so important. Listening cures you of arrogance."**

## THREE

**LK** *Millions of followers on social media. And what about friends, who are your true friends?*

**FC** You can count them on one hand. Not more than that. It's that person who is experiencing a different phase and sticks with you. They overcome the circumstances. If you need to try hard to explain what you're feeling, they are not your friend. A friend helps even before they understand what's happening. To later understand what's happened from your emotion. The adversities of life define friendships. There

will always be one that will laugh and one that will help. Mocking lies in envy; loyalty lies in worrying. A friend sees your pain even before it turns into tears. They are like night trees that silently accompany you during hard times.

## FOUR

**LK** *Dozens of published books, literary awards, digital influencer. Does your professional success make you a happier person?*

**FC** What makes me happy is writing, the possibility of changing people's lives – and my own – from a single text. Every text is a winning ticket. It's always an adventure of matching the right words to translate my solitude.

## FIVE

**LK** *Is there a Rio Grande do Sul slang or expression that you think all Brazilians should learn and include in their daily lives?*

**FC** "Caiu o butiá do bolso." An expression of incredulity, astonishment, shock.

## SIX

**LK** *Who are the new writers you admire?*

**FC** Minas Gerais-born poet Ana Martins Marques. *Risque esta palavra* is an exhumation of our births.

## SEVEN

**LK** *What is love?*

**FC** Love is patience. Enjoying your inner, emotional time, not depending on anything or anyone to feel disposed. It's our rare ability to be alone while having company. To think out loud. To not lie. Love is when there's plenty of attention outside of the relationship. When you don't use all your energy to argue or defend yourself in a marriage or relationship. When this happens, you have no strength left to pick up the phone to talk to a relative or a friend. You isolate yourself due to absolute exhaustion and mental fatigue.

## EIGHT

**LK** *What's the biggest mistake people make when it comes to love?*

**FC** Believing that you'll become a better person because of the relationship – it will only emphasize who you were before.

# Fabrício Carpinejar interviews Leandro Karnal

Leandro Karnal, also born in Rio Grande do Sul, is an intellectual, historian, professor, and, above all, observer of people and the world. For this Corriere, the opinion maker, who will soon premiere the second season of his show on CNN, talks necessary vanities, grief, and weaknesses



## ONE

**FC** *When you're angry, do you write or wait for it to pass in order not to contaminate your writing?*

**LK** A rough sea contains truth and weakness. Calm waters are a real part of the universe. Weakness is showing that all it takes is wind for the waves to respond. Anger is not fake and can motivate the writing that unveils me, especially my fear and my lack of self-awareness. I write when I'm angry. I'm not wise yet.

## TWO

**FC** *Is a writer their own teacher?*

**LK** The demons that possess our soul need consent. We always educate ourselves, but, as this is heavy, we'd rather say it's other people's fault. Conscience is a classroom and a prison.

## THREE

**FC** *There's a persecution of vanity. But would there be authorship without vanity?*

**LK** The Bible says everything is vanity. I've never met anyone humble. However, there are good actors who turn their pride into almost an act of divestiture. I'm full of myself when I write and even more proud when I silence. Vanity of vanities, everything is vanity.

**"The demons that possess our soul need consent. We always educate ourselves, but, as this is heavy, we'd rather say it's other people's fault. Conscience is a classroom and a prison."**

## FOUR

**FC** *Has being born in February reinforced your solitude? It's almost a secret birthday. Is this the origin of your porcupine needs?*

**LK** Having being born in February implies affirming that there was desire between my parents in the previous winter, when I was conceived. Many animals are born in the spring. Humans can't control themselves and are born all year round. If you need a metaphor, loners par excellence are not the ones who are born in the Carnival month, but those who come into this world in August, a month without bank holidays and 31 days...

## FIVE

**FC** *I don't see a style change when you speak or write. Do you write out loud?*

**LK** I think I speak how I write. I have few orality markers in my discourse. I believe my style establishes the possibility of prosody also in writing and, as such, the two registers come closer.

## SIX

**FC** *If you could change your future, what would you bring from your past?*

**LK** I'm not very original with this desire. I'd do many things differently; however, I can only see the imperative of change because I made a lot of mistakes. Having life experience without the cost and wearing of your own biography is a childish desire that besets us.

## SEVEN

**FC** *Have you had a love or family loss that changed your relationship with time?*

**LK** Grief has made me who I am. Each love that ended and each family loss have defined part of my universe. Epic poetry only exists because Troy burned down and people died at this event. Scars are part of the foundation. Life is not Ithaca. Life is losing people around you and knowing the cost of navigating. True grief is for our own journey.

# What's cooking at home

07-10  
2022

*Nights of music in New York and Belo Horizonte, a private island in Angra dos Reis, sustainable initiatives, and a haven for anyone looking for privacy in Trancoso. Plus: gastronomic treats, the Fasano's 15-year anniversary in Rio, and much more*

## A vegetable garden, many stories

The next time you visit Trattoria Fasano in São Paulo, remember: part of the vegetables and seasonings served at the restaurant comes from their garden. The project is a partnership with Arcah, an organization that promotes the inclusion of people living in vulnerable conditions. The social vegetable garden occupies a formerly idle space and is run by an ex-homeless man who has become a city farmer. In addition, the insalata verde con ricotta e erbe has an even more special flavor, as part of the proceeds goes to Arcah.



## Delicious recipes at the restaurant Fasano Salvador

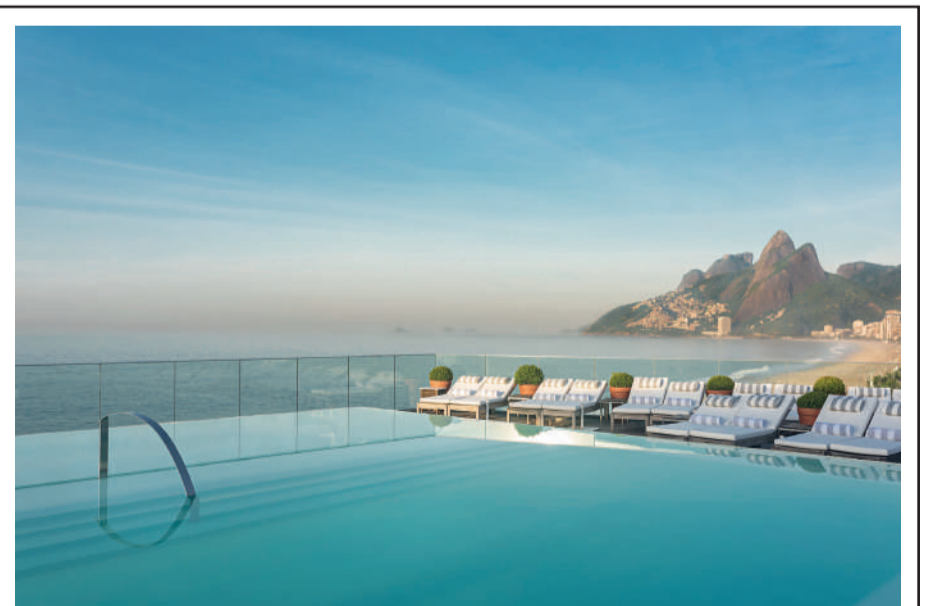
There are many reasons to visit the restaurant Fasano Salvador. On Saturdays, their feijoada with a buffet of salads and appetizers has become a classic in the city, but that's not all. From Monday to Friday, from 12:30 p.m. to 3 p.m., their lunch menu, called Mezzogiorno, offers entrée, main course, and dessert at a fixed price – and it's a great option for anyone who wants to try the place's delicious recipes. Other good news include the service known as guéridon, where the maître d' finalizes the dish in front of diners, and a menu with dishes to share.

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## The Fasano on pages

Good news for fans of gastronomy, tradition, and great stories. A new book on the Fasano will be released this year, with anecdotes and photos from personal archives, in addition to recipes that have marked the Group's history. Conceived by Gero Fasano and produced by Editora DBA, the book features text by Luciano Ribeiro, illustration by Marcelo Cipsis and Filipe Jardim, and art direction by Rubens Amatto. Coming soon!



## The Fasano Rio de Janeiro is celebrating!

2022 marks the 15th anniversary of the Fasano Rio de Janeiro Hotel, and there's plenty of reasons to celebrate. Several actions and special events are expected to take place in the second half of the year – keep an eye out!



### ***Absolute peace***

For anyone looking for a more private experience in Angra dos Reis, the residential apartments at the Frade are a great option. Guests there can enjoy the leisure areas of the local Fasano Hotel, just a few feet away. There are two types of accommodations: the apartment, with an area of 1,754 ft<sup>2</sup> (163 m<sup>2</sup>) and mountain view, and the penthouse, with an area of 3,552 ft<sup>2</sup> (330 m<sup>2</sup>) and view of the lake embellishing the horizon, in addition to a veranda with a private pool.

### ***Tropical paradise in Angra dos Reis***

If the scenery at the Fasano Angra dos Reis is special, imagine heading to the hotel's private island to enjoy unique gastronomic and leisure experiences. Located 12 minutes by boat from the Fasano, Cati-tas Island can serve as the setting for an exclusive lunch. Made especially for the occasion by the chef at the Fasano Angra dos Reis, the menu is comprised of grilled meat and seafood dishes.



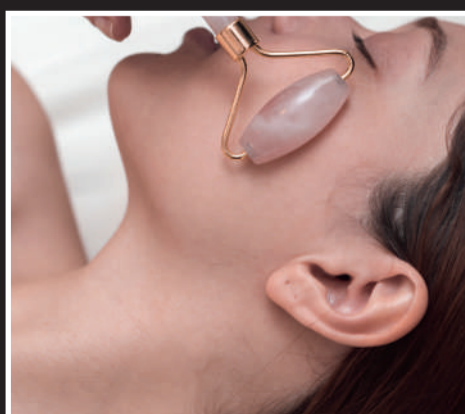
### ***Fasano Villas in Trancoso***

The Fasano Hotel is not the only place standing out in Trancoso. The Reserva Trancoso Complex is also home to Fasano Villas and Estâncias, designed by the renowned architecture firms Bernardes Arquitetura and Gálvez & Márton. With an area of 8,525 ft<sup>2</sup> (792 m<sup>2</sup>) and 5,306 ft<sup>2</sup> (493 m<sup>2</sup>), respectively, the projects are ideal for anyone looking for more privacy who also want to take advantage of the hotel's services, like room service, housekeeping, and concierge.



### ***New arrivals at the Fasano Spas***

One more reason to schedule an appointment at a Fasano Spa: now they offer therapy options that use products from the Californian brand Biossance, which specializes in sustainable, vegan active ingredients. Among the new arrivals are facial treatments to purify, which stimulate and renew your DNA; to hydrate, which bet on vitamin C to provide firmness, luminosity, and nutrition; and an option for sensitive skin, which restores your skin barrier.



### ***Experiences in Minas Gerais***

Staying at the Fasano Belo Horizonte is having the opportunity to discover some of the main historical places in Minas Gerais. Activities and experiences that promote the local culture could include a visit to Inhotim accompanied by specialized guides, a tour to Mina da Passagem in Mariana, paragliding over Serra da Moeda, and much more. Back at the hotel, from Thursday to Saturday, you can enjoy jazz and MPB music at night at the Baretto.

# What is happening around the world

07-10  
2022

The best of live music around the world, creations by Francisco Costa in sustainable versions, the new fitness wave in NY, the wise words of a theologian who's also a poet, good news in Minas Gerais, art, fashion, and much more

TEXT Kanucha Barbosa

## New formats

Francisco Nuk, a young artist from Minas Gerais, has been drawing attention with his creative, impactful work. Represented by Galeria Lume, Nuk introduces “deconstructed” furniture, where he breaks with the rigidity of the pieces, giving way to absurdity. In an interview with Corriere, the artist says his work walks a fine line between utilitarian and sculptural. “The first ideas had the goal of turning a wardrobe into a sculpture, and this meant breaking with its conventional utility: a drawer has to be in the right angle in order to work. But, during this process, I found a solution that would make the drawer work – up until then, it was destined to be locked up forever. This new scenario caused an inner confusion in me and resulted in the starting point for my research. Exploring the limits of utility by invoking Surrealism until it becomes useless. And observing what these mutations of utility are like and the role it plays in our society, broadening all these questions to myself,” explains Nuk.

Rua Gumercindo Saraiva, 54, Jardim Europa  
galerialume.com



## Terra natal

After leaving the position of creative director at Calvin Klein in 2016, Brazilian designer Francisco Costa reinvented himself and founded Costa Brazil, which offers beauty products made from natural ingredients. Kaya, cocoa oil, babassu oil, cupuaçu butter, and even pequi oil are among Costa's selections, the result of many travels and research over the years. Their new arrival is the Aroma, a unisex fragrance that features a combination of notes of orange oil, pink pepper, and nutmeg oil, among other ingredients. According to Costa, this perfume resembles waking up in the jungle in the morning. | @costabrazil

## Strand by strand

For anyone looking for moments of total relaxation, Mariá Spa do Cabelo is the perfect place. With locations in São Paulo and Fazenda Boa Vista, this hair spa was founded by a dermatologist with over 20 years of experience in the area. It's a kind of oasis with state-of-the-art equipment and vegan products, made from essential oils, to develop hair treatments and body therapies. Wellbeing from head to toe, literally. | @mariaspadocabelo



## Covering

The plastic universe and all the challenges that come with it are traveling Europe in a grandiose – and necessary – exhibition. Plastic: Remaking Our World is the name of the exhibit that brings together three important institutions in the design world, the Vitra Design Museum in Germany, the V&A Dundee in Scotland, and the Maat in Lisbon. The idea is to rethink the use of plastic in the past 150 years and present sustainable, technological versions of the material, which could be essential alternatives for the future. The exhibition runs until September in Germany and opens in Scotland in October.





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## If this street were mine

From sneakers to T-shirts or accessories, urban style is the bet of the main fashion maisons for this season. French label Celine has just launched hair accessories with its interpretation of this trend: hairbands, hair clips, and even caps are now available at the brand's exclusive store at Shopping Cidade Jardim in São Paulo. Av. Magalhães de Castro, 12000



## On the beat

Music festivals are back in full swing. On Brazilian soil, on the weekends from September 2 to 11, Rock in Rio will feature such acts as Iron Maiden, Guns N' Roses, Coldplay, and Dua Lipa. Meanwhile, at Primavera Sound, held in São Paulo, Lorde, Arctic Monkeys, Björk, and Gal Costa will be part of the lineup, from October 31 to November 6. Overseas, the Glastonbury Festival, in England, will bring to the stage names like Billie Eilish, Paul McCartney, and Diana Ross, from June 22 to 26. In addition, Tomorrowland, in Belgium, will take place from July 15 to August 1, and the Burning Man, in the United States, will be held from August 28 to September 5.



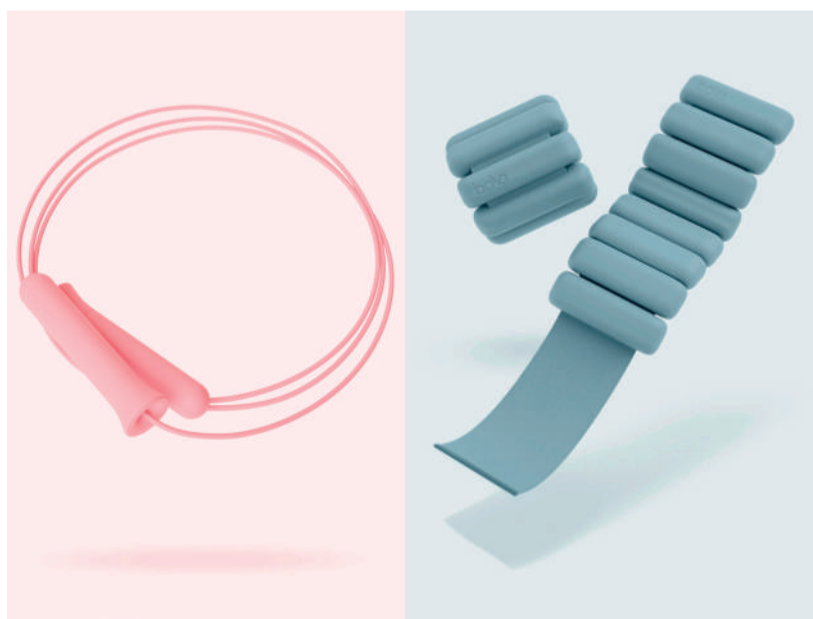
## Immediate elegance

With over seven decades of history, Italian brand Brioni has opened its first store in Brazil, in association with JHSF. The men's luxury fashion house from the Kering Group offers clothes, leather items, footwear, and accessories, all made in Italy. Highlight to the excellence of its tailoring, which effortlessly adds a touch of modern urban elegance to the pieces. Shopping Cidade Jardim: Avenida Magalhães de Castro, 12000



## Peace and love

*Gold*, a recently released book containing poems by Rumi, a Persian theologian and spiritual leader from the 11th century, has become a hit in the United States and other countries. The poet's work intends to incite feelings of compassion, serenity, and clarity in readers. The new translation into English was made by Haleh Liza Gafori, an American of Persian descent, and includes never-before-translated texts. In Brazil, it's available at [amazon.com.br](https://amazon.com.br).



## 1, 2, 3...

To keep an eye out: recently opened in New York, Bala is a brand of fitness equipment with modern, creative design. Bangles, bars, jump ropes, and a series of gadgets that go way beyond aesthetics. Ergonomically shaped, the products evenly distribute the weight, promising more comfortable workout sessions. Among the materials used is recycled steel wrapped in baby-soft silicone. 99, Spring Street, SoHo | @bala



## High-tech beauty

Founded on Brazilian soil by British-born Ian Charles Bird, Espirito Bird emerged from his desire to represent in Brazil the most sophisticated brands from the beauty and perfume universe – in addition to combining fashion, technology, and the new Metaverse era. Targeting an audience full of personality, it offers innovative, gender-neutral items that make life better and more beautiful. The curatorship includes exclusive products in Brazil and Latin America for such brands as Escentric Molecules, The Beautiful Mind Series, MiN NEW YORK, Mihan, delilah, Nobel, and PDL. The company has also developed its own NFT, crypto, exchange, and Metaverse platform – [metabird.io](https://metabird.io) –, in preparation for the new economy of Web 3 creators and the blockchain world of the future. | [espiritobird.com](https://espiritobird.com)

JUDE LAW



*Brioni*

Shopping Cidade Jardim - Piso Térreo

# A classic is born

BY Luciano Ribeiro PHOTOS Eric Medsker

Opened a few months ago, the restaurant Fasano New York is already on the list of favorite spots among regulars to the city. Luciano Ribeiro, author of the book *Fasano Dal 1902*, shares a little of this experience in an inspiring account

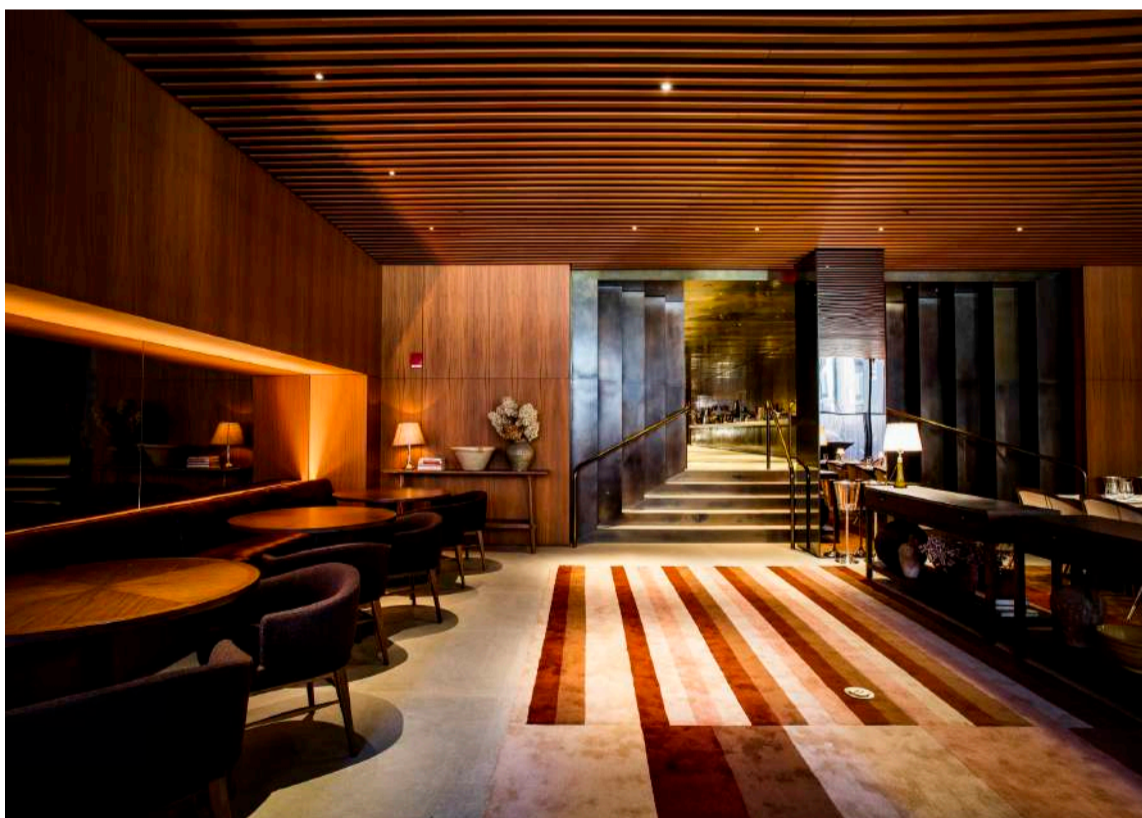
The stone mosaic that forms the entrance to the hall of the main restaurant at Fasano New York was designed and numbered by Isay Weinfeld. In other words, of the dozens of stones of different sizes, each was conceived by the architect, and then shaped, numbered, and placed on their respective spots, exactly the way he thought. They weren't put randomly on the ground. The restrooms are all made of marble imported from Turkey – even the ceiling is lined with the stone. Observe the door, the handrail, the stairs, the composition of the corridor that separates the restaurant and the osteria: they are very fine. The foods are stored in 16 cold chambers and there are more than eight elevators to speed up the service.

There are two kitchens there, one for each restaurant. Let me explain: in New York, it is as if Gero and Fasano occupied the same location. The investment exceeded USD 40 million – no other project from the group came close to this figure.

Fasano New York has, in the same area, an osteria and a more formal restaurant. They are separated by a lovely long wooden corridor, decorated with flowers, books, photos of businessman Gero Fasano with his friends and family, magazines, and affective objects that add life and warmth to the locale.

When you enter via 49th Street, almost on the corner with Park Avenue, you access the informal osteria. The-

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Details of the interior and menu at the new restaurant Fasano New York





***"In the months after the inauguration, unlike what one would have imagined, Fasano hasn't become the restaurant for Brazilians in New York. The regulars there consist of locals, not tourists."***

re, the kitchen is of a trattoria, the prices are more accessible, the wine list is short, and the drink menu is extensive. You immediately see the bar, making it clear that the place also bets on high-end mixology. In early May, it was packed, lively, more crowded at lunch than at dinner (even though it was also packed).

Since it opened, Fasano has become the hottest table in town (definition from a local newspaper). You need to make reservations for dinner. Regulars there include everyone from Leonardo DiCaprio to Woody Allen. There are many differences between Fasano in São Paulo and New York. And one similarity: in Brazil and in the US, customers go down a few steps to reach the main dining hall. Gero says he's learned this from Claude Terrail, the legendary late owner of La Tour d'Argent in Paris. "Customers enjoy arriving at an upper level, looking around to see who's there," says Gero. One of the differences that caught my attention was realizing that the tables at Fasano are always full, oftentimes with groups of girlfriends: two, three, four. They are successful women, aged between 28 and 50, who don't hesitate to try several dishes and order elaborate wines. It's not just a restaurant for

executives or couples. The dining hall is vibrant, lively, full of life. The New York menu also features ingredients that are not available in Brazil. There, the cotoletta arrives at the table with crispy breaded white meat, of light flavor, and in a large portion! Other highlights include the al dente risottos, pasta dishes, and some fresh fish.

In the months after the inauguration, unlike what one would have imagined, Fasano hasn't become the restaurant for Brazilians in New York. There's no quintessentially Brazilian characteristic (or almost no characteristic, since some professionals came from Brazilian establishments and there's a wide variety of cachaça options on the drink menu) to be shown. It's a restaurant from Northern Italy whose owner is Brazilian. New Yorkers quickly enjoyed the concept, and the English language reigns supreme at the tables. The regulars there consist of locals, not tourists.

Fasano arrives in the US proposing a cuisine different from the one New Yorkers are accustomed to. Immigrants to this American city came mainly from Southern Italy, and the places that are successful there use garlic as a primary ingredient. Meatballs are also very popular. Meanwhile, the Fasano tra-

dition lies in the cuisine from the North: polenta, bollito misto, cotoletta. Gero has always been concerned with perfection, not invention. Manhattan was also lacking spaces dedicated to Italian haute cuisine – or fine dining, as they call it. The good establishments, like Carbone, resemble trattorias – they are nice but simple, not like the sophistication of Gero's and Isay Weinfeld's vision and the investment of dozens of millions of dollars. I had dinner with Gero the day before he went back to Brazil, after months of tension, hard work, stress, doubts, and delays due to the pandemic. He felt like this was a big victory, one more goal achieved. His e-mails are filled with messages from investors proposing partnerships in Los Angeles, Miami, Dubai, London. Gero, at the moment, is not answering them. He knows there's a lot more to do in New York. But, make no mistake: he took Manhattan!

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# A classic is born

BY Luciano Ribeiro PHOTOS Eric Medsker

Opened a few months ago, the restaurant Fasano New York is already on the list of favorite spots among regulars to the city. Luciano Ribeiro, author of the book *Fasano Dal 1902*, shares a little of this experience in an inspiring account

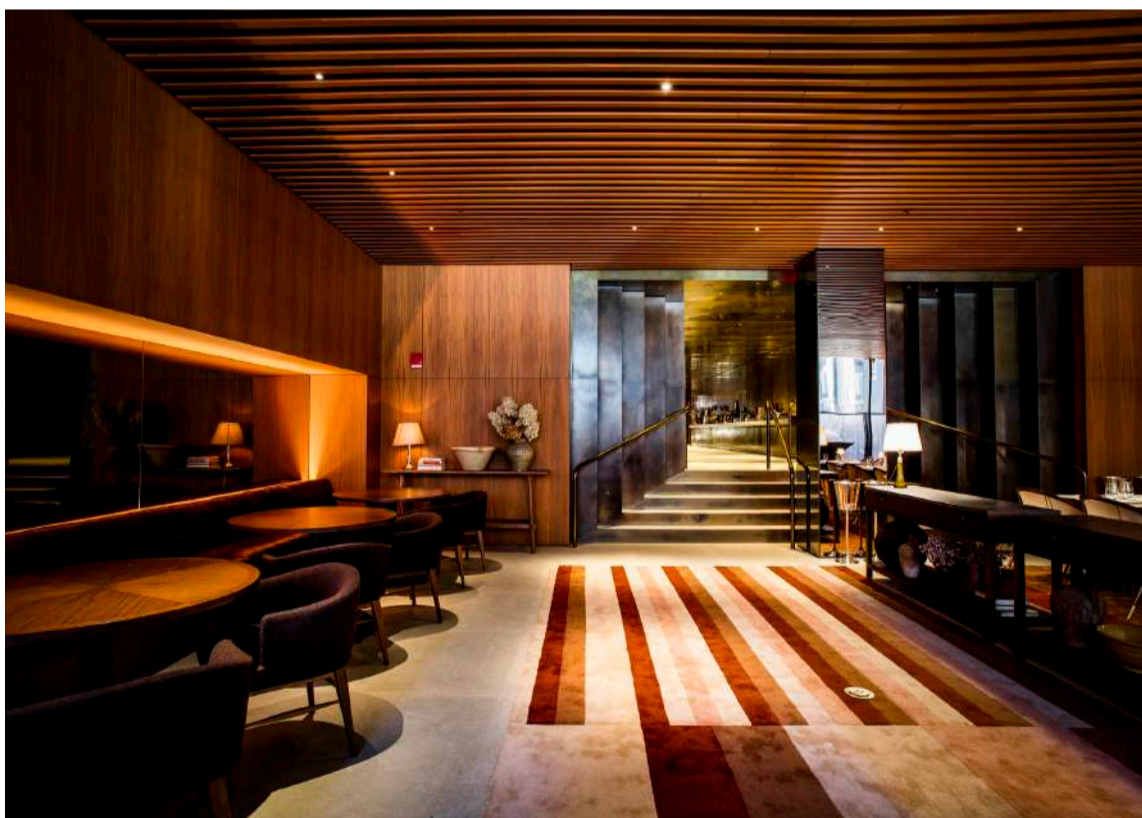
The stone mosaic that forms the entrance to the hall of the main restaurant at Fasano New York was designed and numbered by Isay Weinfeld. In other words, of the dozens of stones of different sizes, each was conceived by the architect, and then shaped, numbered, and placed on their respective spots, exactly the way he thought. They weren't put randomly on the ground. The restrooms are all made of marble imported from Turkey – even the ceiling is lined with the stone. Observe the door, the handrail, the stairs, the composition of the corridor that separates the restaurant and the osteria: they are very fine. The foods are stored in 16 cold chambers and there are more than eight elevators to speed up the service.

There are two kitchens there, one for each restaurant. Let me explain: in New York, it is as if Gero and Fasano occupied the same location. The investment exceeded USD 40 million – no other project from the group came close to this figure.

Fasano New York has, in the same area, an osteria and a more formal restaurant. They are separated by a lovely long wooden corridor, decorated with flowers, books, photos of businessman Gero Fasano with his friends and family, magazines, and affective objects that add life and warmth to the locale.

When you enter via 49th Street, almost on the corner with Park Avenue, you access the informal osteria. The-

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Details of the interior and menu at the new restaurant Fasano New York





***"In the months after the inauguration, unlike what one would have imagined, Fasano hasn't become the restaurant for Brazilians in New York. The regulars there consist of locals, not tourists."***

re, the kitchen is of a trattoria, the prices are more accessible, the wine list is short, and the drink menu is extensive. You immediately see the bar, making it clear that the place also bets on high-end mixology. In early May, it was packed, lively, more crowded at lunch than at dinner (even though it was also packed).

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# What does Bahia have?

TEXT Isabel de Barros

**A true oasis by the sand, the Fasano Trancoso offers everything you may need for days of relaxation. Learn more about this paradisiacal haven**



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A property by the sand, with a view of the blue sea of Trancoso and surrounded by lush native vegetation. This is the scenery at the new Fasano and the best translation of paradisiacal vacations in Bahia.

Designed by architect Isay Weinfeld, this new arrival occupies an environmentally protected area on Itaporo-roca Beach, one of the most peaceful spots in the village.

From the décor to the experiences, everything was conceived with the smallest details in mind to take advantage of its privileged location. The 40 bungalows are divided into five categories, and the largest has an area of 2,217 ft<sup>2</sup> (206 m<sup>2</sup>) – many have a private terrace with chaises and showers.

Connecting the social area is a 1,640 ft (500 m) deck in front of the ocean. A spa, pools – there's one exclusively for children –, restaurants: wherever you are, you

are accompanied by Bahia's good breeze.

Another highlight at the Fasano Trancoso is its gastronomy: the Fasano restaurant, run by chef Zé Branco, who has been working for the Group for over 20 years now, offers a menu specializing in seafood, classic Italian dishes, as well as traditional local recipes. In addition to the Fasano, Restaurante Praia, installed in the shade of a generous almond tree, serves grilled fish, meat, and seafood, as well as salads, desserts, and cocktails.

The atmosphere of relaxation is even more special with the experiences offered by the hotel: bike rides, adventures on a stand-up paddleboard or kayak, and beach tennis courts. And anyone who manages to leave this paradise can also enjoy Trancoso's always pulsating cultural and gastronomic scene – next, check out our selection of tips.





Clockwise: en suite with a terrace enveloped by the breeze; one of the pools at the hotel, façade of the Fasano Trancoso; and restaurant by the sea

# Beyond the sea

From restaurants to galleries, our selection of can't-miss addresses in this Bahian village

## Galeria Hugo França

Recently opened, this gallery founded by the artist who resides in Trancoso is an opportunity to explore his studio, which is open to visitation. In addition to works by França, the venue will hold varied exhibitions: in June, you can check out Do Moderno ao Contemporâneo - Mobiliário Brasileiro. “My idea is to create a center for culture, visual arts, and design, involving artists, visitors and the local community,” affirms França. A tip: there’s a path connecting the hotel with the gallery that cuts through an environmental reserve. It’s magical! @atelierhugofranca





## Floresta

A rubber tree farm is the setting at Floresta, a restaurant run by Fernando Droghetti, also known as Jacaré, which is an essential stop. The experience is special, whether it be for the feeling of being in a haven in the middle of nature or the homemade food made with affection by Jandira. Associated with Jacaré for 20 years now, the cook once worked as a rubber tapper on the same farm. A good day to visit is when they make pork roast, a dish cooked in a wood-burning stove to add even more flavor. “The new arrival is a grill that will be installed next to the bar to serve the appetizers,” affirms the owner of Floresta. Oh, everything you consume there comes from a vegetable garden in the city. @floresta\_trancoso



## Bar Cultural Alecrim

Artist Fernanda Santiago likes to say her Alecrim is “a great stage to promote connection and art with people.” This is because the Minas Gerais native, a resident of Trancoso for eight years now, usually brings together musicians, cooks, and artists at her studio/bar/Japanese restaurant. “We’ve been offering Asian cuisine for three seasons, but I always enjoy trying new things,” Santiago affirms. You can check out her paintings and ceramics at the locale as well. @alecrimtrancoso



## Multifaceted

Anyone who’s a regular to Trancoso has certainly heard of Damião. Born in the village, the self-taught painter colors canvases inspired by the scenery and lifestyle at this destination. And speaking of art, it’s impossible to visit Trancoso and not stop by Joana Vieira’s workshop. The visual artist creates pieces that combine concepts of Brazilian baroque with contemporary touches, all filled with character. @damiaoarte @joanavieira.br



Damião



Joana Vieira

## Maritaca

Opened over 20 years ago at the entrance to the Quadrado, this restaurant serves the best pizza in the region. There are many temptations on the menu, but the tip is: bet on thin, crispy bases, paired with some good wine. @maritacarestaurante



## Casa das Chefs

A project of chef Danielle Dahoui, this restaurant/school emerged in the middle of the pandemic, precisely to offer an opportunity to women in charge of the household who live in vulnerable conditions. "It lacks structure in the homes of Brazilians. If I help the women, I'm helping their children. I want to empower them," says Dahoui. Close to the Quadrado, the restaurant opens during specific seasons and promises to return in June. @casa.daschefs



## Mais É Mais

This Brazilian design store owned by singer Vanessa da Mata, opened this year, was born from her passion for design furniture. "I'm a collector; I want to spread our culture, our history," she says, in between concerts. In addition to being responsible for the curatorship of pieces, da Mata is always at the store, ready to talk with the customers. It's located on Beco do Juca. @maismaisantiquario



## Restaurante Flô

Opened this year, this house is located in the Quadrado and stands out for its grilled dishes. Their appetizers, seafood, and vegetarian recipes are anything but ordinary – even their French fries feature an extra touch, with buffalo ricotta cheese. @flotrancoso



## Ginger

After collecting experiences at bars and restaurants in São Paulo and Berlin, Ana Paula opened Ginger, a small, cozy Asian joint in the Quadrado. On the menu, curry, gyoza, and a delicious papaya salad. The bar offers traditional and authorial cocktails, with a highlight to the Ginger, of course. The recipe includes cocoa honey, lime juice, gin, ginger essential oil, and mint. It opens from Wednesday to Saturday. @gingertrancoso

# GEROPHILIA: inspiration or plagiarism?

TEXT João Luiz Garcia

**Ten years later, an iconic text by restaurateur Janjão Garcia about gastronomic trends in Rio de Janeiro remains current and with good doses of spice**

*May we republish your article from 10 years ago?*

*A few days earlier, I had read two pieces sent to me by a New Yorker friend who loves to eat: Air Mail News and New York Times Dinning.*

*Evidently, I told Phillip, I'll make a few changes and thought, "Gero is running America... these Italians..."*

*An article written just before Carnaval in 2012, now just before something else, Peace. An old optimistic man.*

**Janjão Garcia, June 1, 2022**

**GEROPHILIA:  
inspiration or plagiarism?**

Retail has always drawn inspiration from something, just like products – fashion and trends reflect this action by Man. Sometimes, copying is also doing it better, not just mental laziness, but trying to repeat or expand success. A commercially fair and convenient procedure, it can be a way to celebrate the original author, in a world of ideas where there's little space for novelties. I'll start in my own way, optimistically!

China is a complete copy, but the fact is it's definitely successful. However, bad copies prevail. Nonetheless,

we know this is the first step, because current signs indicate there will be technology absorption for an exclusive platform. Yes, we (the West) have copied the Chinese – in other words, the Ming Dynasty!

Restaurants, bars, and menus have never escaped imitation, and we can politely call the sum of these actions "trend," or "period style." The original authors get upset, but I believe being copied should be a source of pride, an intimate pleasure. It's only fair and reasonable.

My "fraternal" community in the Rio de Janeiro gourmand universe has insisted in the GEROPHILIA that recently invaded the city. The starting point was the QUADRIFOGLIO, an Ipanema formula which Luiz, Chiquinho, and chef Lomanto repeated in Jardim Botânico. Our group – humorously – calls it Gerofolio, but Rogério Fasano gets mad. Possibly due to "business" reason.

**Check this out! Chef Lomanto is currently running the Fasano kitchen in Salvador, life goes on...**

GEROPHILIA manifests itself as a complete pathology: copying GERO, in recipes, décor, uniforms, and service style.

But, unfortunately, the stage is still "pre-China" – in the architecture and décor, there's no Isay Weinfeld, the expertise of Ana Joma, Rogério's wife. In the kitchen... highs and lows.

**Due to so many Gero, Gero Gero, Rogério copied himself and became Gero Fasano.**

Take it easy, everyone. Gastronomy has always involved these and other inspirations.

When "La Cuisinière Bougeoise" was published in France in 1742, it gave way to an urban standard in the kitchen of upper-class residences. The custom of eating out in a more laidback manner emerged as a consequence of this process. Au Petit Riche (could this name be any more pretentious?) opened in 1854 nearby the Opera and called itself a bistro (from the Russian bystro, which means "fast"). From this period to the mid-20th century, over 3,000 establishments of this kind popped up across France. The style? Opaline chandeliers, tile floors, half window curtains, chairs without backrest cover, a single Bordeaux leather sofa on the periphery of the

salle à manger. The recipes? From the 1742 book, the same ones, with minimal domestic variations that didn't comprise 20% of the menu.

But, if you don't copy, are you not inspired by other people's recipes?

In 1999, Ivo Faria, an excellent chef from Belo Horizonte, of VECCHIO SOGNO, copied a recipe by Christophe Lidy, of GARCIA. It was a wreckfish with warm olive oil on a bed of celery. Ivo was always at our restaurant, helping and learning at big events with Laurent, Bocuse, and other "festivals." Christophe wanted to initiate a judicial dispute; it was quite a mess... Ivo tried to apologize, and I advised him to name the dish after the chef, but due to my partner's rudeness, Ivo didn't back down, but removed the poivre roses from the top of the recipe...

**Much to our – and Minas Gerais residents' – dismay, Ivo closed Vecchio Sogno on January 31 of last year. As he said to the UAI website, "It's a very sad moment." Cheers, Ivo.**

A famous pizzeria in São Paulo, ESPERANZA sued FIAMMETTA for plagiarism. The petition claimed that we copied the recipe and name of its tortano. There's no doubt we were inspired, but tortano, or tortano ripieno, is a classic stuffed bread from Campania, in southern Italy, featured in the bible of regional Italian cuisine, "La Ricette Regionali Italiane,"

organized in 1967 by researcher Anna della Salla, with the original name tortano cu' cicoli.

**While we said goodbye to Ivo's era, Gero picked up the pace and opened Gero Panini e Pizza in Rio and São Paulo**

The European-style service, alongside standard recipes, gave way to the "Prawn Cocktail Years" phenomenon, with recipes like veal blanquette, chocolate mousse, creamed spinach, tournedos Rossini, sole Veronique, and cream of asparagus soup. This trend started after the War and was stimulated by an ingredient: heavy cream, which absorbed the technology of the war period and was available canned.

This standard of recipes was adopted all over the world, and many started calling this type of cuisine "International." The service was hierarchically simplified, removing the Sous Maîtres.

But that's where the difference lies! The service. Simplifications are complicated, and so are imitations.

It's not just the absence of Ana or Isay; we have several qualified architects. But there's no Rogério Fasano standard service, attention to restoration.

Once, Rogério and I went to a thrift shop location in Recoleta, in Buenos Aires. Rogério looked for posters of Italian movies and vinyl album covers. I was very impressed by his detailed selection, tireless action of going up and down, scouring, by his

finds, which would be part of a future décor, like at LONDRA at the FASANO in Rio.

Once again I was a witness to this rigor, when I accompanied him on a visit to the construction site of his Rio hotel: the wooden countertop for the reception was about 4 inches (10 cm) different from what it was supposed to be! He didn't call the police because I stopped him!

This article's title is GEROPHILIA, a Rio habit of imitating Gero in the city. But this fact has become so evident, so common that, after closing this text, in times of Carnaval, it should be changed to GERO PARTY!

Let's wait for Carnaval, the bands, and street parties to be over to check if "identities" will pop up, not fearing the initial moments of insecurity, since there's nothing like "having a character," a way of being, even for restaurants!

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João Luiz Garcia  
Rio de Janeiro, January 24, 2012

# Remarkable buildings

TEXT Raquel Fortuna PHOTOS Rafael D'Andrea / @orafadandrea

The charm and stories behind the small buildings from the 1940s and '50s, popular among São Paulo residents who are looking for a more peaceful – and humanized – lifestyle



"It's like people wanted to live in a different dimension, in search of a more human, peaceful life." All it takes is a conversation with residents of small buildings to understand the meaning behind the words of Veronica Bilyk, president of the Association of Residents and Friends of Small Buildings in Pinheiros, in São Paulo. It's precisely this desire that defines the lifestyle of people who live in these 1940s-50s buildings. Short buildings, usually with no gates, walls, elevators, or large setbacks. Where sometimes there are no parking areas, space, or amenities created by

modernity. But where there's a sense of community and friendliness, where you can always count on your neighbors.

Graphic designer Andrea Aiub has lived in two apartment complexes of this kind in the neighborhood of Pinheiros. The first was "inherited" from a friend who was going to spend a season abroad – according to her, it's the best way to find these rare gems – and the other she rented through a neighborhood real estate agency. "It's a laidback atmosphere that resembles a house. I had a backyard in one of the apart-



ments; it was wonderful. On the other hand, the constructions are old, so there are always maintenance costs. Many times, the residents contact the manager directly to fix a broken gate, for example," she relates.

In a city like São Paulo, making a choice like this is almost like saying 'no' to the dynamic of metropolises, with their natural frantic pace and lack of safety. "They are gentle constructions that establish a friendlier connection with the city," defines Bel Herbetta, architect and author of the book *99 Predinhos de São Paulo* (Editora Brava) – the photos that illustrate this article, shot by Rafael D'Andrea, are available in the work. For architect Fabio Bruschini, the buildings from the 1940s and '50s have added a visual dynamic to the city, breaking a certain monotony. "They are present in denser, taller neighborhoods, like Santa Cecília, as well as in shorter, strictly resi-

***"They are gentle constructions that establish a friendlier connection with the city"***

Bel Herbetta, architect and author of the book *99 Predinhos de São Paulo*

dential, tree-filled regions, like Jardim Paulistano. As a result, their biggest contribution lies in the social aspect, as they combine residents from different social classes. They are very democratic." And even though these small buildings have been disappearing from the landscape due to an intense verticalization movement, there are still very charming examples scattered around the city. It was at some of them that we found the following stories:

Entrance to the Santa Lucia building. On the opening page, a different angle of the same building



## Peaceful life – but with an art-deco touch

Anyone who usually frequents Aclimação may have seen a woman carrying her phone, walking a Chow Chow dog while photographing the region's buildings. It's Ana Shaida, the co-owner of a charming real estate agency and partner of Bel Herbetta in the Instagram account @predinhosdesp, which shows images of rare constructions. Shaida's walks looking for photos of buildings have turned her into a kind of neighborhood personality, just like her dog, which is now known as Tufão, the small building hunter.

Shaida, born in Belém, Pará, fell in love with the theme in 2002

during a design course, when she discovered the Bauhaus school. In 2018, she was looking for a new home with her husband when she stumbled upon the Santa Lucia building on a quiet street in Aclimação. "A building with an art-deco façade rich in details, with two symmetric towers, with curved shapes, balconies that spring out from the façade with charming wooden Venetian blind doors," as described in the book *99 Predinhos de São Paulo*. "When I moved in, some

neighbors knocked on my door. I was surprised. I wasn't ready for this relationship, which was something I had when I lived in Belém. I know I can always count on them: to take my dog to the vet, to babysit my son (Shaida has an 8-month old baby) if I have to go to the grocery store. This makes me feel safe," she says. In addition, she affirms she has survived the confinement of the pandemic thanks to her cozy home configuration – the space also has a wonderful backyard.



## Living heritage

Located between the blocks delimited by the streets Arthur de Azevedo, Teodoro Sampaio, Mourato Coelho, and Avenida Pedrosa de Moraes, the Hípica buildings – known as such for occupying a plot that belonged to the Sociedade Hípica Paulista – are a true heritage in the neighborhood of Pinheiros. Built by Lebanese immigrant Raduan Dabus in the 1940s, the complex of 19 towers with ground floor and 2 levels above, in addition to a parking space on the patio, was



## Family stories

Even though they have very distinctive styles, not all buildings were designed by architects. "But they are extremely valuable to the city and the people who live in or have a relationship with them," explains Herbetta, who started to photograph the buildings for @predinhosdesp and later the book, precisely to document these constructions. According to the architect, most buildings were originally connected to family incorporation and served as the residence and source of income for the same families. "Some had shops on the ground floor and lived on the upper level," she

explains. She recalls the example of the Raposo building, in Perdizes, built by two brothers, with eight apartments. Each side belonged to a brother. One ended up selling his part and the other gave his part to his heirs, who take care of the units to this day.

One of the attractions to small buildings is usually the low upkeep, since most don't feature leisure area, elevator, or doorman, explains Herbetta. And they also establish a more open relationship with the neighborhood and the city. "I usually say that it's like a village," she concludes.



declared a Historic Heritage Site in 2017 and has become one of the most coveted addresses in the region, especially in the last few years. "I've experienced a mix of different generations, from old ladies that are the oldest residents to young people who share the apartment with friends. Regardless of the profile, anyone who moves to the building is always looking for that atmosphere and scenography," says Bilyk, who, in addition to being the president of the Association of Residents and

Friends of Small Buildings in Pinheiros, also had a Polish restaurant in the region for four years.

"It's a country life in the heart of São Paulo," complements Ana Paula Zacharias, Raduan Dabus's great-granddaughter and owner of a real estate agency that focuses on old architecture. For her, who has lived in the apartments and had an office there, the complex is synonymous with affective memory. "I think that even the fact that I work with this has to do with my family's

influence. When I was a teenager, I set up a photography laboratory in a janitor apartment. I got married and was very happy with my children there. I was able to do everything on foot, have dinner at my cousin's on Wednesdays." Even though she doesn't live in the building anymore, she wanted to maintain the same atmosphere of her old home: she moved to a 1940s house in Jardim Paulistano and, instead of renovating it, she made sure to keep its characteristics.

## Treasure on Gabriel

Located on the bustling Alameda Gabriel Monteiro da Silva, in Jardim Paulistano, the Dionísia building almost goes unnoticed. But any attentive observer will appreciate its charm. Built in xxx, it has 12 apartments and 3 floors. The resident profile is varied: couples with no children, couples with small children, older people who live alone. "It's an architecture that caters to different uses, profiles, and personalities," says Fabio Bruschini, a resident of Dionísia. This was the first building he visited when he was looking for an apartment to live with his wife – one of those cases of love at first sight. "The mix in the region is very interesting, with leisure areas, plazas, tree-lined streets, and services. I have all I need in a two-block radius," Bruschini explains. He's also the father of two children, aged 3 and 5.

Bruschini says that unlike a



standard building, you feel like you're living in a house. "But I share this house with 11 other residents (laughs). It's much more pleasant than a big complex. Practical, safe, and functional," he defines.

Filled with many houses and green scenery, the neighborhood where the Dionísia is located features other hidden historic buildings – anyone who lives in the region has certainly heard about the "building on Rua Saquarembó," which is home to different generations of

the same families and has many great stories. "For everyday life, there's an aspect of proximity with residents and the neighborhood, something that has been lost over the years. The next-door neighbor, the walk with your dog, the janitor who has worked there for 40 years, not to mention that, oftentimes, the buildings have few or no parking spaces, which encourages a more profound relationship between residents and the city," concludes Bruschini.

# ALL YOUR SENSES

TEXT Marcio Alemão

**There's no lack of flavor – or humor – in critic Marcio Alemão's column about gastronomic fads and trends. In this issue, the characters João and Maria reflect on the pros and cons of multi-sensory dining**

– We also eat with our eyes, João.

– Maria, without our eyes, our other senses will be heightened.

– And do you think hearing, for example, is important when tasting a dish or wine?

*A recap for anyone who missed João and Maria's first adventure in the world of Gastronomic Feats: João is avid for novelty. In a single month, he tried over 90 dishes of pork belly, when it was all people talked about. When Peru became home to 49 of the 50 best restaurants in the world, João bought a house in Lima and adopted a llama.*

*Maria loves classics.*

*In the previous episode, he convinced her to have "dinner up in the air." A table suspended by a crane 164 ft (50 m) above the ground. However, that night, a technical issue prevented the table from being suspended over 3.2 ft (1 m) in the air. As João doesn't give up easily, at a certain point he looked around and said:*

*– Look at this view, Maria!*

*This time, he wants to convince her to experience multi-sensory dining. Eyes closed, bare feet, mystical, religious, pagan sounds, massage...*

*– One of my pleasures, when we go to a restaurant, is precisely to experience the atmosphere. I love looking at everyone, everything. I make up stories; everyone becomes a character. I exchange smiles. I covet the neighboring table's dish. I like to play this*



game where I pair people with wine: 'that elegant couple goes well with a Pinot Noir from Burgundy; that man who arrived in a bad mood and is still in a bad mood goes well with an Amarone della Valpolicella with indomitable tannins, very hard to swallow.' I love feeling my mouth water when a beautiful dish arrives at my table. And you want to take these small pleasures away from me.

– I want to introduce you to new, unthinkable pleasures.

– João, this phase is over.

Remember when the Spanish turned piglets into hydrogen balls?

– I loved them.

– I know. You love Vegas.

– Tell me the truth: don't you get excited thinking they'll put a blindfold over our eyes and...

– 50 shades of grey. I'll pass.

– I've seen you close your eyes after a forkful.

– Before, never.

– It'll be fun, Maria.

– If it's for fun, why don't we go truffle hunting in a ball pit?

– I bet you've never had a meal

with your feet immersed in warm water.

– That's because I never had anything to eat at Neusa's, my podiatrist, who makes a wonderful foot soak. And I swear: thinking about my podiatrist at dinner is something that makes me lose my appetite.

– I'll go alone then.

– Have you even thought about the waiter making funny faces at you? That you won't be able to photograph the dish or take a selfie? What will you post? Your shirt stained with sauce because you missed your mouth?

– You're so annoying!

– But we love each other. How about a panini?

João can't resist and smiles.

– A panini and a burger?

– With our eyes wide open.

Simple as that.

And they kiss.

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Felipe Massa  
Piloto e cliente BTG

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# Stuffed grape leaves

TEXT Dário Costa

Dário Costa, the Santos-born chef who runs Madê and Churrascada do Mar, is known for his exquisite work with seafood. But it's this Arab delicacy made with ground meat that has a special place in his story

It's curious: I have an emotional blockage when it comes to my favorite dish, stuffed grape leaves. The person who used to make them, my grandmother, has been gone since last year, and I'm still not ready to cook them.

Unlike many chefs, whose careers have been influenced by a family characteristic, my story in professional cooking followed a different path. Still, whenever



***"When I think about affection, I think about Arab cuisine and my grandmother running the stove"***

I think about affection, I think about Arab cuisine and my grandmother running the stove. We were very close, and I'll never forget her stuffed grape leaves: simple, traditional, unparalleled.

The recipe included stir-fried ground meat with a touch of cumin, grape leaves during fat times or cabbage leaves during lean times, and stir-fried onions, garlic, and tomatoes between the layers. When it was time to assemble them, her secret



was to be gentle and not squeeze them too much, to keep them moist and soft. It was a lot of work, and she always asked us to help. They were so good that I remember looking for leftovers in the fridge a couple of days after our Sunday lunches (laughs).

To this day, when my family gets together, Arab inspiration is always present: my uncle makes kibbeh nayeh and I make dry curd. This curd, incidentally, is the only dish of this type of cuisine that I brou-



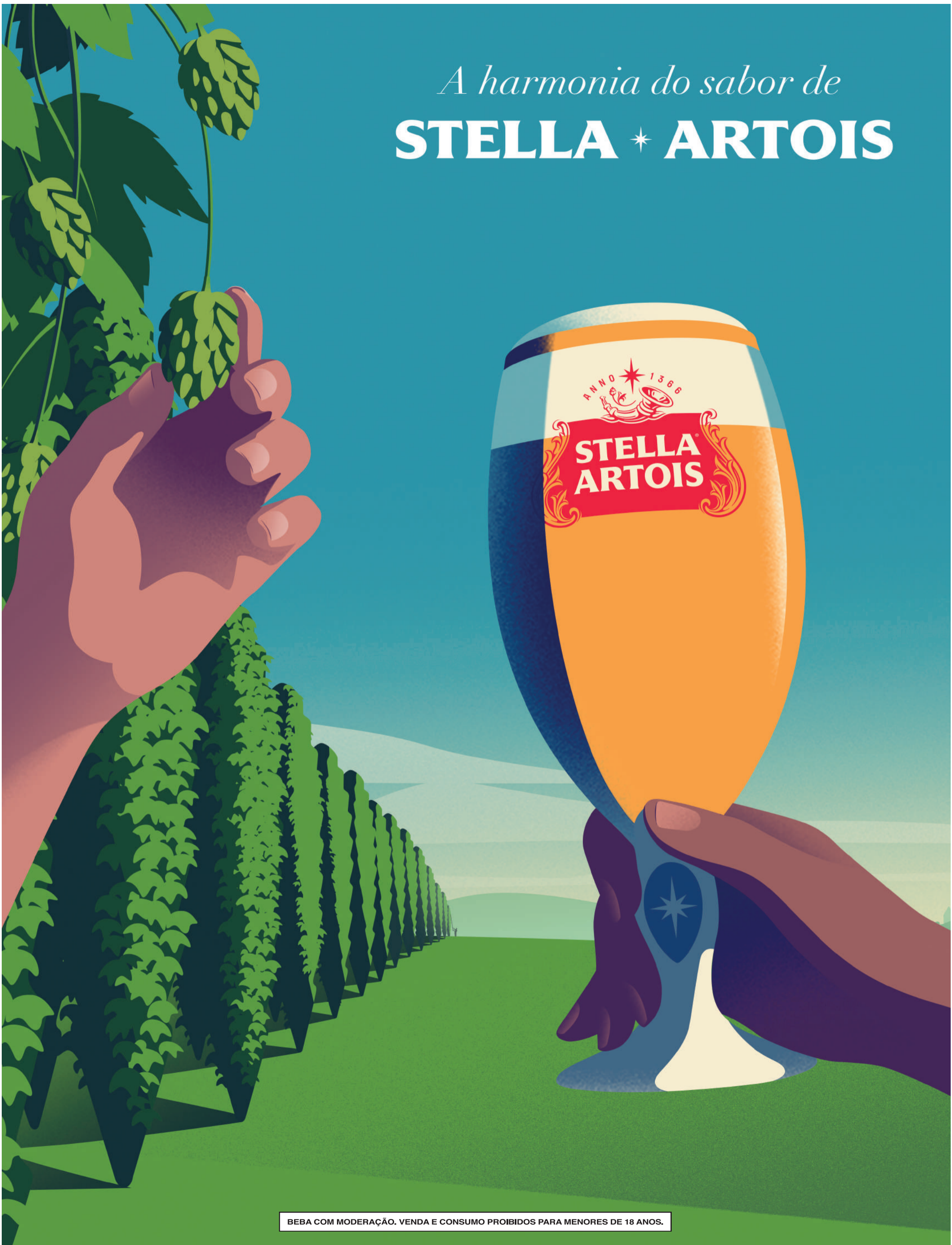
## AUTHENTIC

A tip for stuffed grape leaf aficionados: after trying this Arab dish many times, Costa says there's only one place that makes him remember the flavor created by his grandmother. The restaurant Al Kabir, in Santos, which follows traditional recipes from a Lebanese family to a tee. It's worth hitting the road!

ght to my restaurants, but it's not a traditional recipe. By listening to my grandmother, I learned that the liquid must be drained in cold temperatures, so that the acidity is developed more slowly. It's so good that people mistake it for cream cheese!

Who knows, someday I may take these stuffed grape leaves from this delicate glass jar I put them in. I'm not ready yet, but this moment will come.

*A harmonia do sabor de*  
**STELLA \* ARTOIS**



BEBA COM MODERAÇÃO. VENDA E CONSUMO PROIBIDOS PARA MENORES DE 18 ANOS.

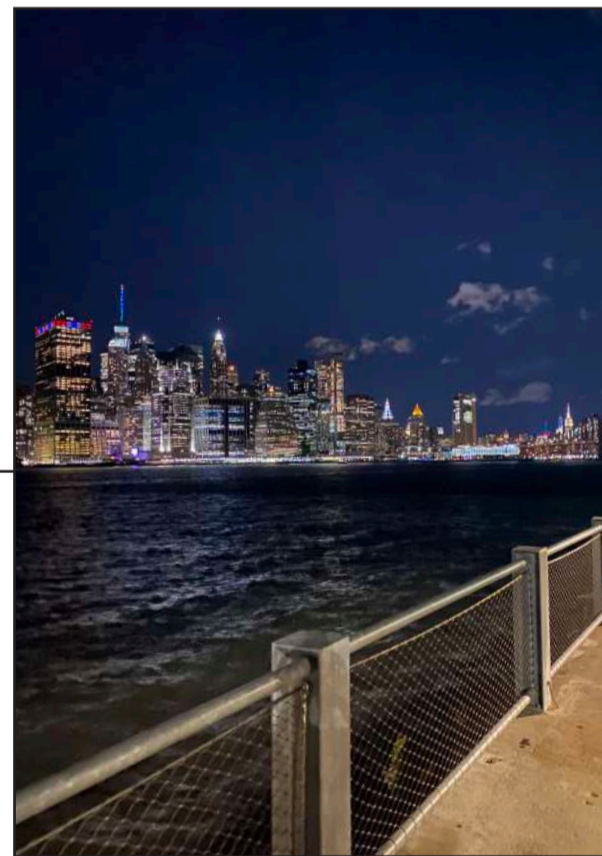
# I ♥ NY

BY Rafael Azzi



Specializing in the luxury market, advertising agent Rafael Azzi is a citizen of the world, but it was in New York that he found a place to call home. A resident of the city for over 14 years now, he installed in Manhattan the headquarters of Azzi + Co, his public relations and business development agency. For Corriere, Azzi reveals his favorite activities in the destination, a place that's always worth a visit

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## BROOKLYN PROMENADE

"The Brooklyn Promenade, in Brooklyn Heights, offers the most beautiful view of the NY skyline. It's a quiet activity for anyone who wants to get away from the hustle and bustle of Manhattan – exploring the streets in this neighborhood, the most charming in the region, is also a great idea."



## NEUE GALERIE and CAFÉ SABARSKY

"One of my favorite activities on the Upper East Side. The Neue Galerie has an impressive collection of German and Austrian art, including the famous portrait of Adele Bloch-Bauer, painted by Gustav Klimt. And, oftentimes, I go there just to grab a bite at Café Sabarsky, on the gallery's ground floor, which serves the best pies and cakes in NY. The line is well worth it!"





### JACQUELINE KENNEDY ONASSIS RESERVOIR, Central Park

"A huge 'lake' in the middle of the park, perfect for jogging and long walks – it's the flat part of Central Park. It's beautiful during any season of the year!"

### HOTEL FASANO

"A membership club at the most coveted address in Manhattan. On the ground floor, the Fasano Caffè is the perfect place to have breakfast, a quick lunch, or a drink at night while listening to jazz music!"



### CREEL AND GOW

"I love this store, hidden in the middle of the Upper East Side. It's installed in a townhouse and offers great items for the home. It's impossible to leave empty-handed!"



### JG MELON

"Since the 1970s, the best cheeseburger in the city has been served at the famous JG Melon, on 74th with 3rd Avenue. Incidentally, everything they serve is great, including the salads and soups."



THIS IS IT

# MEU TOP 10



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Portrait: Gabo Morales; photos publicity

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Passionate about literature, **Johanna Stein** is at the head of Gato sem Rabo, a bookstore in São Paulo that focuses on female writers. For Corriere, she reveals her favorite reading spots around the world: "Exploring cities and visiting bookstores is a discreet strategy to invade the privacy of subjects discussed by locals. I strongly recommend it!"

---



**Rizoma.**

*La Juanita, Maldonado*  
 "Located in an area filled with pine trees, this small bookstore in Uruguay also has a ceramics shop and a café. The contemporary Latin American literature section is great."



**Librairie Yvon Lambert.**

*Paris*  
 "It specializes in art books, exhibition catalogues, limited editions, and even engravings and posters of artists."

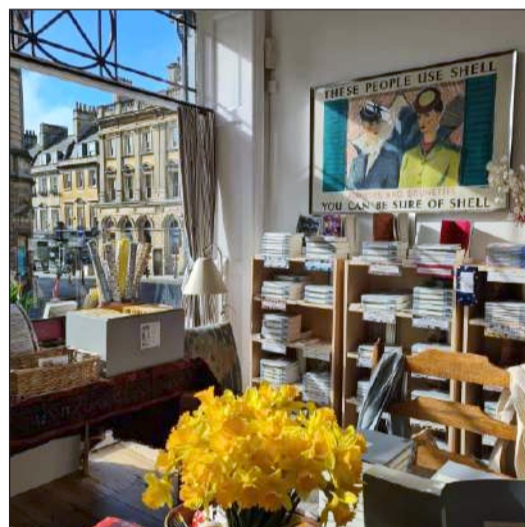


**Printed Matter, Inc.**

*New York*  
 "Since 1976, this non-profit organization has been dedicated to promoting books by artists"

**Do You Read Me?!**

*Berlin*  
 "To experience the city's atmosphere through the excellent selection of books and magazines on design, architecture, lifestyle, fashion, cinema, arte, etc."



**Persephone Books.**

*Bath*  
 "This small bookstore reprints fiction and non-fiction books written by women in the mid-20th century, neglected by literary canons."



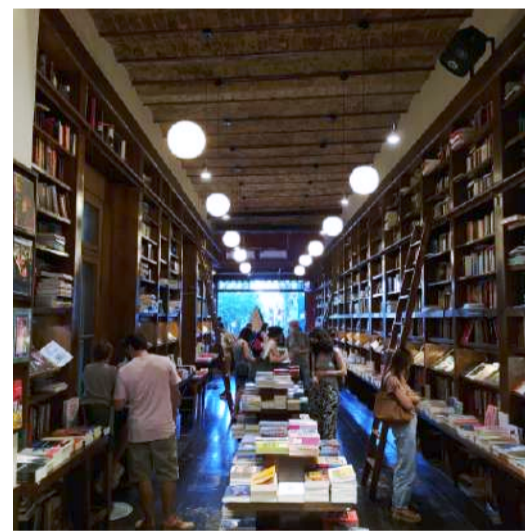
**Classic Paris.**

*Paris*  
 "Their collection of contemporary art and photography books is very special."



**Escaramuza Libros y Café.**

*Montevideo*  
 "The setting is a 1903 house on a quiet street in the city. I love to browse the poetry section and discover new independent Spanish-language publishing houses."



**Libros del Pasaje.**

*Buenos Aires*  
 "A cozy space, with good booksellers, an excellent selection of Latin American literature, and open to book readings and meetings"



**McNally Jackson.**

*New York*  
 "Sarah McNally, the founder of this bookstore, is the daughter of booksellers. It has four locations, each with a different collection. I also love their stationery items."



**Librairie Lardanchet.**

*Paris*  
 "With old and rare books, it specializes in visual arts and decorative art. The bookseller always has good suggestions"

GOOD EYE...

# LUIZA

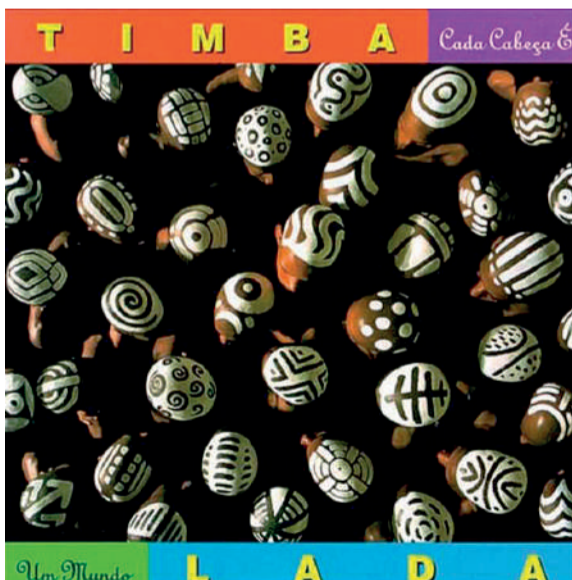
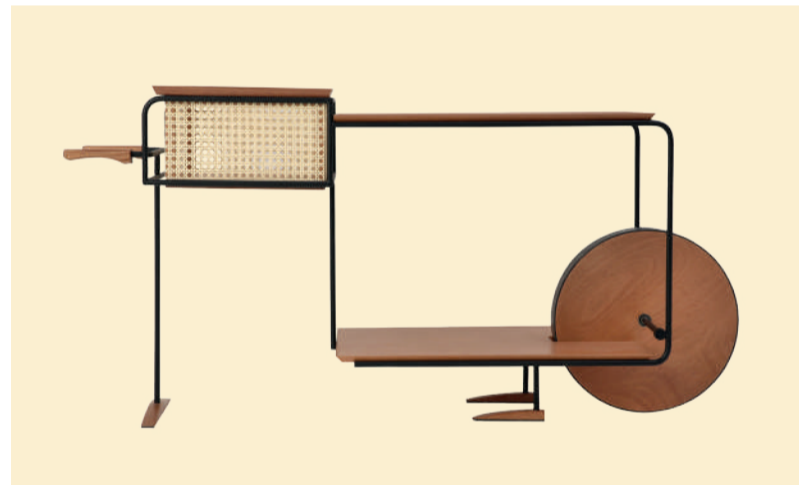


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# BRASIL

Corriere Fasano

From fashion to literature, sensitivity is **Luiza Brasil's** trademark. Here, a selection of creations and ideas that have been drawing the attention of the journalist at the head of the platform Mequetrefismos



Clockwise: An essential item, the **Book Enciclopédia Negra** presents 550 biographies of personalities from Brazilian history. "It made me research about Afra Joaquina Vieira Muniz, the woman in the cover that personifies the work of artist Mônica Ventura." – Artist Emerson Rocha, also known as @de.saturno, creates provocative, impactful pieces, like **A Imperatriz**, one of Brasil's favorites. Do you want to know where fashion, music, and Brazilian identity come together? In the **Pandeiro earring**, a creation by Julia Gastin that's full of character. – **Coolhunter Favela** is a sensitive laboratory of ethnographic research focused on Brazilian popular movements. "A work that goes beyond investigation and migrates to art," says Brasil. – **Bar Carriola Jequitiba**: "A contemporary, cool furniture item which also preserves Brazilian identity". – **The Cover of the album "Cada Cabeça É Um Mundo"**, by Timbalada, was photographed in 1994 by David Glat and, in Brasil's words, it's "one of the most beautiful album covers to ever be produced in Brazil." – Created by Salvatore Ferragamo in 1938 for Judy Garland, the **Rainbow Sandal** is a timeless feast for the eyes. "More than just a shoe, it's a work of art that has attracted my attention since I was a kid!" says Brasil. – The inspiration for the **Black Chair**, by Phillip Fonseca, is afro hair. Brasil explains: "I see myself in the important work by the Rio-native architect, who extols one of the main characteristics of black identity in his design." An image that conveys the beauty and poetry of Afro-Brazilian ancestry."

# MOVIE SANTIAGO

Antiquarian **Rafael Moraes** analyzes the subtext of the documentary by João Moreira Salles about the family's eccentric butler – beware, spoilers ahead!



## Rafael Moraes

An aficionado of art in its several different forms, antiquarian Rafael Moraes dedicates his work to researching and selling rare jewelry, including pieces created by famous Brazilian artists, like Di Cavalcanti and Burle Marx.



The movie guides spectators to the rhythm of eccentric family relations: the eternal tension of what we consider a domestic worker, who is almost an unnamed relative. The grand finale, or, in the words of Santiago himself, the ‘gran partira,’ takes place in the scenes filmed in the apartment where he lives, the way he positions himself in front of the cameras, and, in a way, conducts and co-directs the sequences.

Santiago's desire to last is exposed through his manuscripts dutifully typewritten on geometrically balanced and bound paper. In them, Santiago describes and judges the main characters of universal history – kings and queens, poets and painters – and also admits his own flaws; from the Médici de Florença family to TV host Hebe Camargo, our tropical Dante Alighieri wrote his doomsday.

Directed by João Moreira Salles and voiced over by Fernando Moreira Salles, the movie is complemented by the feminine voice of Marcia Ramalho. At the pinnacle of Santiago's unveiling, when he comes out and says, ‘I'm part of the group of damned ones’ – a tacit reference to his homosexuality –, she emphatically cuts his confession.

This collection of estrangements, of pseudo-conflicts, of truths and lies makes Santiago an essential movie for anyone who, like me, is looking for mirroring in art as a reason to persist.

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The movie *Santiago* has an uncommon path just like its title character: introducing a complex, rich man with encyclopedic ambitions from an intimate perspective and flammable desire.

Santiago Badariotti Merlo is an innate actor who rehearsed and played his character with refinement and planned details. His professional career is of a butler at the home of the Moreira Salles couple: a minister and ambassador and, as described by Santiago, a woman with sensitivity to buy marble baptismal fonts from old churches in Bahia so he could create the most beautiful flower arrangements. And to surprise him at a gala dinner party when she proposed a toast to him with Laurent Perrier champagne.

Santiago, born in Argentina and of Italian descent, met chiefs of state, presidents, and all the political and intellectual class from Brazil and abroad.

Sharp and a perpetual foreigner, he had a strong influence on the education of the ambassador's children. For example, the scene where one of the kids wakes up in the middle of the night to the sound of the piano and finds Santiago wearing a tailcoat. When asked about the reason for wearing a formal ensemble, he replies, ‘This is Beethoven, son.’

## ABOUT THE MOVIE

**Santiago**

Release year  
2007

Director and Screenwriter  
João Moreira Salles

### Fun Facts

Butler Santiago worked in the Gávea home of the Moreira Salles family, where João lived up until he was 20 and the Moreira Salles Institute is currently installed.

The project for the documentary started in 1992, but was interrupted and resumed only in 2005, with a completely different approach.



CROSSWORD

MODERN ART WEEK

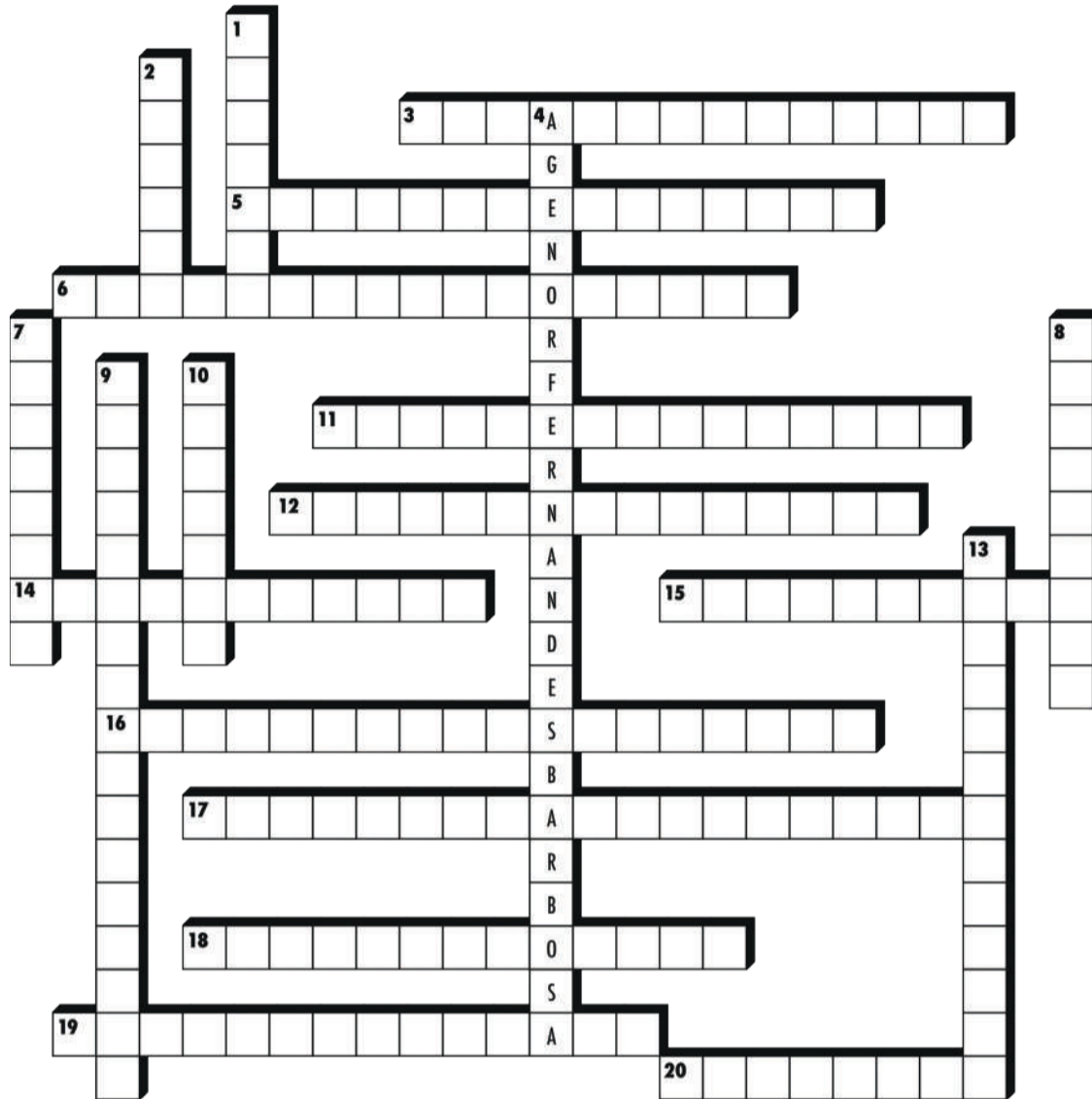
2022 marks the 100th anniversary of the Modern Art Week. Have fun with our tribute and remember important facts about the cultural event that marked the history of São Paulo

BY Arthur Dapieve

PUZZLE



**Down**  
**1** Character from "Macunaíma," a book by Mário de Andrade **2** Modernist magazine created in 1922 **4** The only poet from Minas Gerais who participated in the Modern Art Week **7** Swiss painter who exhibited seven works at Teatro Municipal **8** Nickname of the couple Tarsila do Amaral and Oswald de Andrade **9** Poet and one of the speakers at the event **10** Poem by Manuel Bandeira **13** Future integralist leader who participated in the Modern Art Week

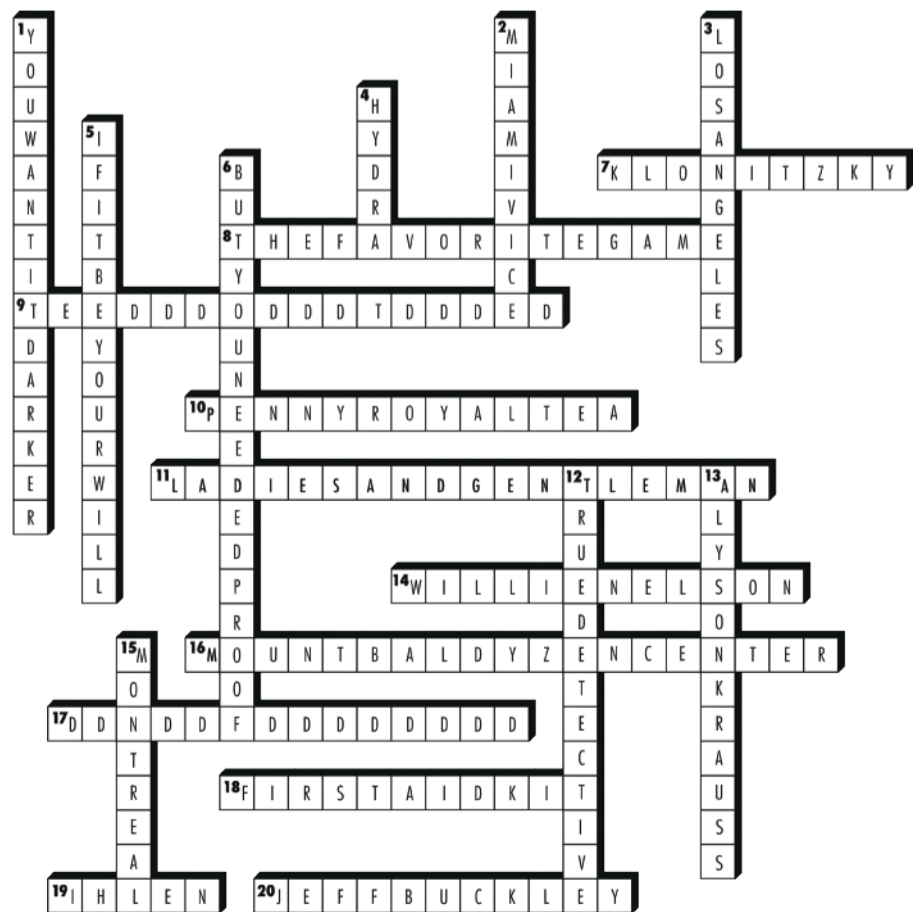
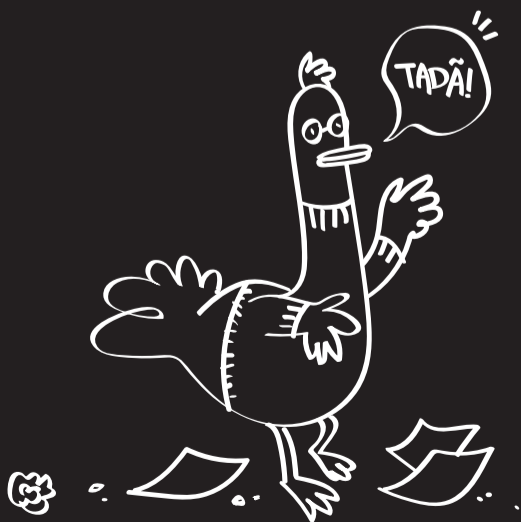


**Across**  
**3** Sculpture by Victor Brecheret  
**5** "... NA ARTE MODERNA" Title of the opening speech, made by Graça Aranha  
**6** "O Brasil é uma república federativa cheia de árvores e..." **11** "A MULHER..." Painting by Anita Malfatti **12** "... CAVALCANTI DE ALBUQUERQUE E MELLO" Di Cavalcanti's real name **14** Manifesto that Oswald de Andrade published in 1928 **15** 1960s movement influenced by Modernism **16** Current owner of the work "Abaporu," by Tarsila do Amaral **17** Title of the Villa-Lobos octet **18** Pianist who played at the Modern Art Week **19** Theater opened in 1979 under the influence of Modernism **20** Painting by Vicente do Rego Monteiro

The first person to answer the questions is invited to a dinner for two at Fasano SP, with a fixed menu created by chef Luca Gozzani. Send an email to [corriere@fasano.com.br](mailto:corriere@fasano.com.br)

LET'S CHECK: Check out the answers to the crossword puzzle published in issue number 17 of *Corriere Fasano*

LEONARD COHEN



**Travel is necessary, always!**  
 This time, our selection of quotes was inspired by our desire to hit the road and explore the world. Come with us!

**"I travel because it makes me realize how much I haven't seen, how much I'm not going to see, and how much I still need to see."**

Carew Papritz

**"Travel, in the younger sort, is a part of education; in the elder, a part of experience."**

Francis Bacon

**"People don't take trips, trips take people."**

John Steinbeck

**"The real voyage of discovery consists not in seeking new lands but seeing with new eyes."**

Marcel Proust

**"The journey not the arrival matters."**

T.S. Eliot

**"Because in the end, you won't remember the time you spent working in the office or mowing your lawn. Climb that goddamn mountain."**

Jack Kerouac

**"Travel is fatal to prejudice, bigotry, and narrow-mindedness."**

Mark Twain

**"Nothing unexpected or wonderful is likely to happen if you have an itinerary in Paris filled with the Louvre and the Eiffel Tower."**

Anthony Bourdain

**"You have to leave the island in order to see the island. We can't see ourselves unless we become free of ourselves."**

José Saramago

**"My life is to wander through this country, to see if I'll rest happily someday, keeping memories from the places I've been to."**

Luiz Gonzaga, *A Vida do Viajante*

**"Worse than not finishing a trip is never leaving."**

Amyr Klink

**"Slowly dies he who doesn't travel."**

Pablo Neruda

**"So much of who we are is where we have been."**

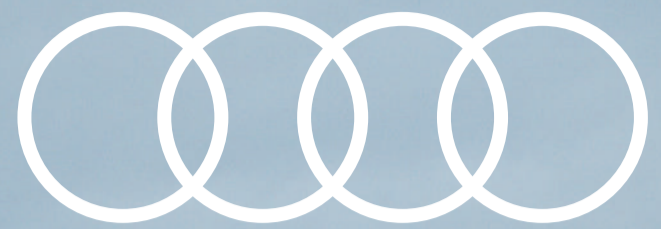
William Langewiesche

**"One who chose to seek cannot refuse the crossing."**

João Guimarães Rosa

**"A little adventure frees the captive soul from the torment of routine."**

Clarice Lispector



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