

## Top Skills

Creativity Skills  
Team Motivation  
Cash Handling

## Languages

English (Professional Working)  
Italian (Native or Bilingual)

## Certifications

WSET Level 2

Restaurant Manager at The Wolseley Hospitality Group  
London, England, United Kingdom

## Summary

I'm a driven and motivated individual, with 9 years' experience in hospitality, who has a strong desire to succeed and the ability to bring the best out in others. As a Restaurant Manager, I thrive on infusing every corner of my establishment with a boundless passion that resonates with both my team and my costumers. I see myself as more than just a leader; I'm a conductor orchestrating a symphony of flavors, service, and ambiance.

My team isn't just a collection of individuals; they're the heartbeats of my restaurant. I nurture their talents, helping them grow into skilled professionals who work in harmonious sync.

When I'm in charge, customers aren't just getting service; they're getting the best of the best. I've got the perfect mix of initiative and skills to go above and beyond what customers expect.

It's not just about service for me, it's about creating something amazing.

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## Experience

The Wolseley Hospitality Group  
Restaurant Manager  
August 2023 - Present (1 year)

Caprice Holdings Ltd.  
Restaurant Manager  
October 2021 - June 2023 (1 year 9 months)  
London, England, United Kingdom

Balthazar is an established French Brasserie, with a capacity of 170 seats, serving between 600 to 1200 guests daily. As a Restaurant Manager, I work alongside senior management to ensure the efficient operation of the business. I am in charge of the FOH rota; with great focus in keeping the costs

within budget. My duties include hiring and retaining staff, training the team and managing the daily operation of the restaurant.

### JKS Restaurants

#### Restaurant Manager

April 2021 - October 2021 (7 months)

London, England, United Kingdom

Hoppers features a Indian-Sri Lankan fusion menu, it holds a Michelin Bib Gourmand. The restaurant is in the heart of Soho, with a capacity of 52 seats. I was in charge of the daily operation of the business, that included opening and closing, running the book, dealing with complaints, dealing with suppliers and contractors. My duties also included managing the bar stock (counting and ordering); and making sure the restaurant was compliant from a H&S point of view. Working in a smaller environment helped me develop skills that are usually outside the restaurant manager's duties.

### Brindisa Kitchens

#### Assistant Restaurant Manager

July 2019 - March 2020 (9 months)

London, England, United Kingdom

Brindisa is a contemporary Spanish tapas bar. I worked at two different locations, respectively in the busy areas of Soho and Shoreditch, ranging from 60 to 120 seats. At Brindisa I was running the shift from opening, to closing time: that included checking bookings, staffing levels, dealing with guests' enquiries and complaints, and controlling the tables returns. I was also in charge of training the restaurant team ensuring a service up to company standards.

### Jamie Oliver Restaurants

#### Assistant Restaurant Manager

March 2018 - May 2019 (1 year 3 months)

London, England, United Kingdom

At the London Victoria branch we had two restaurants (Jamie's Italian & Jamie's Pizzeria) in the same building serving two different menus with a total capacity of over 400 seats and a team of 70 staff members. I started as Host, then moved to the Restaurant department as Waitress and developed to Assistant Restaurant Manager. My duties included opening and closing the restaurant, including financial closing; running the shift; training the restaurant team, ensuring everybody had correct knowledge of the seasonal menu.

Championing the company culture. I was in charge of ordering the necessary good for the smooth operation of the restaurant department.

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## Education

Liceo Artistico G. Misticoni

Secondary Education Diploma, Art/Art Studies, General · (2001 - 2006)