



Photography Dan Duchars Styling Emily Henson Words Nathaniel Handy

THE SUPPER CLUB

When Elisabetta realised she needed to make some big changes, her love of food and the possibilites created by social networks gave her a new way of life – hosting supper clubs at her home





What would you do if the opportunity to change came your way? On the morning Elisabetta woke up and realised something big needed to change in her life, she thought about what she really wanted and went from there...

'A year ago, I decided to change my life. I changed everything. I left my job, broke up with my boyfriend, started walking, then running, and lost 20 kilos,' says Elisabetta. 'Then I asked myself: "What do I want to do?" I live alone in a small apartment in Rome and I have two loves: good food and great company. My father gave me my love of cooking – he cooks traditional Italian, I'm more modern-creative – and my cats, Diego and Trilly, are definitely great company, but they're not great talkers.

'When I visited Amsterdam five years ago, I had an experience that never left me: I went to a supper club. It's an unusual concept in Italy, but I loved how it brought people together. Now was my chance to give it a go. I started my supper club, Appartamento9, in June last year. At first, it felt like a joke. I had to convince people to spend a night at my home instead of at a restaurant. That's where social media helped. I set up profiles on Facebook, Instagram and Meetup and began getting interest. I create a bespoke menu for each evening, invite six to 10 people and ask each guest to bring wine.

'My supper club attracts many Italians, but also Dutch, Danish and Spanish. Guests come from different countries but have the same open mind. Their curiosity can lead to new friendships.'

'My small apartment is openplan, so my kitchen is on show to guests. It needs to feel welcoming and create a good first impression'



'I love combining unusual flavours. I experiment – balancing acids, oils, colours, scents. Mistakes happen, but they often lead to a new dish'

ON THE MENU

'My menus start with what is local and organic – often with vegetables grown by my father. Pasta is always handmade and meat is rare! Tonight we're having pea and ricotta soup, vanilla fettuccine with capers and tomatoes, asparagus and Parmesan flan, and salty chocolate crumble.'



