

DESIGNED BY CORINNA DASSO



COTTO
DESIGNS
CERAMIC
STUDIO

HOSPITALITY CATALOGUE

CLIENTS



List of clients we have worked with:

Central
Pan Sal Aire
Abel Bentin
Neira Cafe Lima
Elmer Restaurant & Epicerie (Paris)
Estatera Restaurante
Mó bistró
Carnaval
Hotel B
Hotel Manto
Hilton
Puna
Geometrica
Karla Novy
El Tucán (Miami)
Pickadeli
Caleta Dolsa
D'Sala café
Amaz
Morning Coffee
Merito
Maz (Japan)
Olluco (Rusia)
Public Kitchen (New York City)



ELMER RESTAURANT & EPICERIE - PARIS, FRANCE

I MET THE CHEF SIMON HORWITZ THROUGH VIRGILIO MARTINEZ IN 2014. IN EARLY 2015 HE CONTACTED ME TO DESIGN THE TABLEWARE FOR HIS NEW RESTAURANT IN PARIS, ELMER. THERE WERE SEVERAL MONTHS OF VIDEO CALLS LOOKING AT SHAPES, SIZES AND FINISHES OF PLATES, CUPS, BOWLS, RESULTING IN A VERY NICE EXPERIENCE AND A GOOD FRIENDSHIP.

EVERY FAMILY TRIP TO PARIS THERE ARE A COUPLE OF OBLIGATORY STOPS AT ELMER TO ENJOY ITS SPECTACULAR MENU.









March 29, 2017

The Prettiest Restaurant Plates in Paris

By Sara Lieberman

Meet the ceramists making beautiful dishes for some of the city's chicest restaurants.



At Elmer, plates are commissioned from the Peruvian ceramist Corinna Silva-Rodríguez Bonazzi. Alban Couturier

Cotto Designs

For his first restaurant, [Elmer](#), chef Simon Horwitz wanted to celebrate his native French cuisine, but also pay homage to all he'd discovered during his travels — particularly his influential internship at Central in Lima, Peru, where chef Virgilio Martinez's contemporary menu of native Peruvian ingredients named his establishment one of the world's 50 best restaurants. Fittingly, the dishes are commissioned from a maker in Peru (and the chairs are from Italy, the wood tables from Burgundy and the lights from Germany). "I like the idea of exclusivity and promoting her work," Horwitz says about the ceramist Corinna Silva-Rodríguez Bonazzi. Her [Cotto Designs](#) dishes are as popular as the foods they carry (like baby pigeon with grass-green asparagus or sea urchin with potatoes and sorrel). Guests often inquire about purchasing their own sets — and soon, they will be able to. For Silva-Rodríguez Bonazzi's part, it took about five months to develop and design Horwitz's order and then about 10 weeks to produce about 800 pieces, which vary in size and color. The palette resembles a morning sky: pale yellows, baby blues and brighter hues splattered on white. Silva-Rodríguez Bonazzi's Lima studio gets so humid she often has to wait up to 10 days before firing anything. "The process is slow, but I am still inspired."

[HTTPS://WWW.NYTIMES.COM/2017/03/29/T-MAGAZINE/DESIGN/PRETTY-RESTAURANT-PLATES-PARIS.HTML](https://www.nytimes.com/2017/03/29/t-magazine/design/pretty-restaurant-plates-paris.html)

CENTRAL RESTAURANT - LIMA, PERU

IN 2007 WE STARTED DEVELOPING A SERIES OF GLASSES, CUPS AND PERSONAL TEAPOTS FOR VIRGILIO MARTINEZ AND THEN LITTLE BY LITTLE THE TABLEWARE.

A CHALLENGE FULL OF SPECIAL SHAPES AND COLORS, THEY MADE THIS COLLABORATION A JOURNEY FULL OF CREATIVITY, ART AND QUALITY.







OLLUCO RESTAURANT - MOSCOW, RUSIA

RESTAURANT EXPERIMENTATION OF CENTRAL





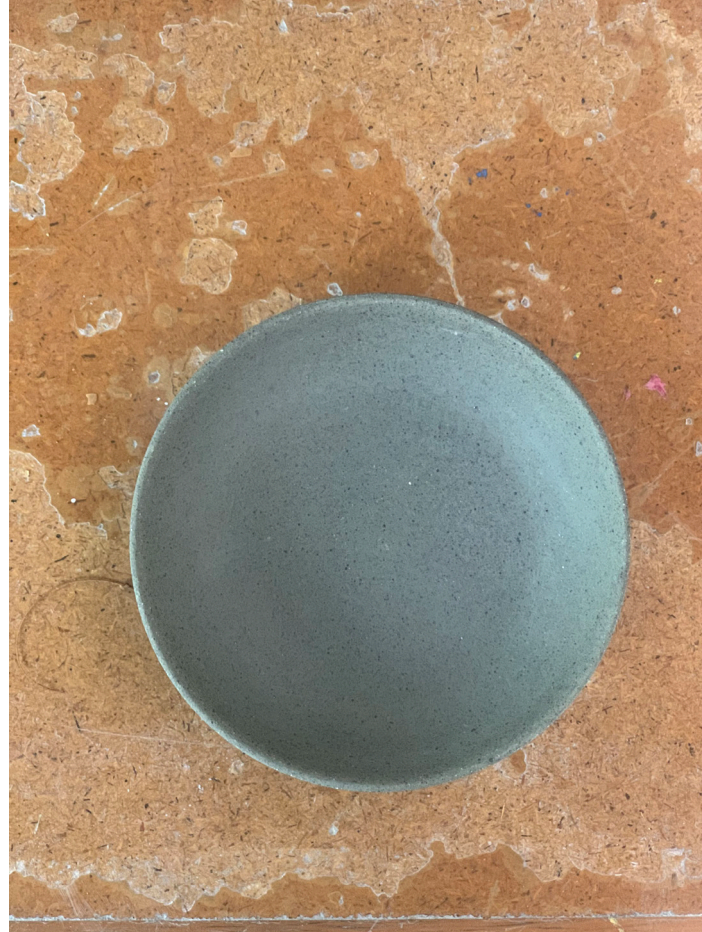


MAZ RESTAURANT - TOKYO, JAPAN

RESTAURANT EXPERIMENTATION OF CENTRAL

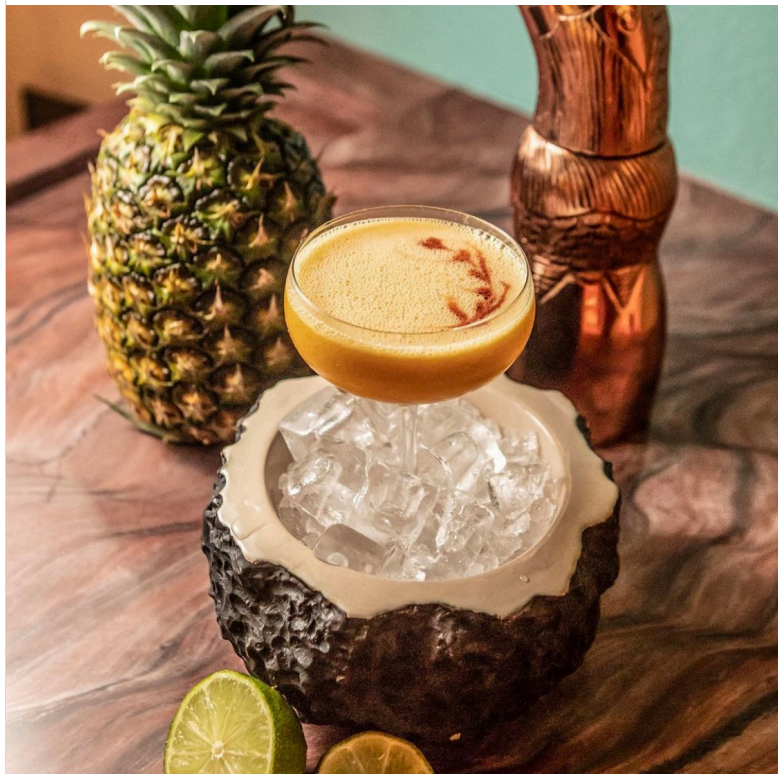






EL TUCAN - MIAMI, USA

MR. HOSPITALITY GROUP



HOTEL MANTO - LIMA, PERU



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