

PREMIUM BAR & FINE DINING

Imprinting

Step into our world and let yourself be guided.



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“An experience designed to be unforgettable. Every detail tells our story, every choice embodies consistency and authenticity.”

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Welcome to Imprinting Experience

It all begins with a simple gesture: the ring of a vintage 1960s doorbell. A subtle detail, yet the first signal of a journey into a world where time seems to stand still. Step inside and you're embraced by a timeless charm: dark wood, soft lighting, leather armchairs. A salon reminiscent of the early 1900s, radiating warmth and understated elegance. The crackle of a lit fireplace completes the scene, adding intimacy and allure. A thousand places in one — each designed to make you feel transported, elsewhere.



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Imprinting Mixology

Each cocktail is crafted as a dynamic experience: we work with in-house fermentations, infusions, and distillations to create depth and movement, steering away from the static nature of flat flavors.

We don't simply replicate recipes — we design liquid narratives where textures, contrasts, and aromas interact in perfect harmony.

The result is a sensory journey that surprises, delights, and leaves a lasting impression — sip after sip.

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Tortello Genovese

Imprinting Cuisine

Each dish is conceived as a natural extension of the bar experience: simple in form, yet rich in meaning and contrast.

We honor the roots of Mediterranean cuisine with respect, reinterpreting them through modern techniques that elevate textures, aromas, and sensory harmonies.

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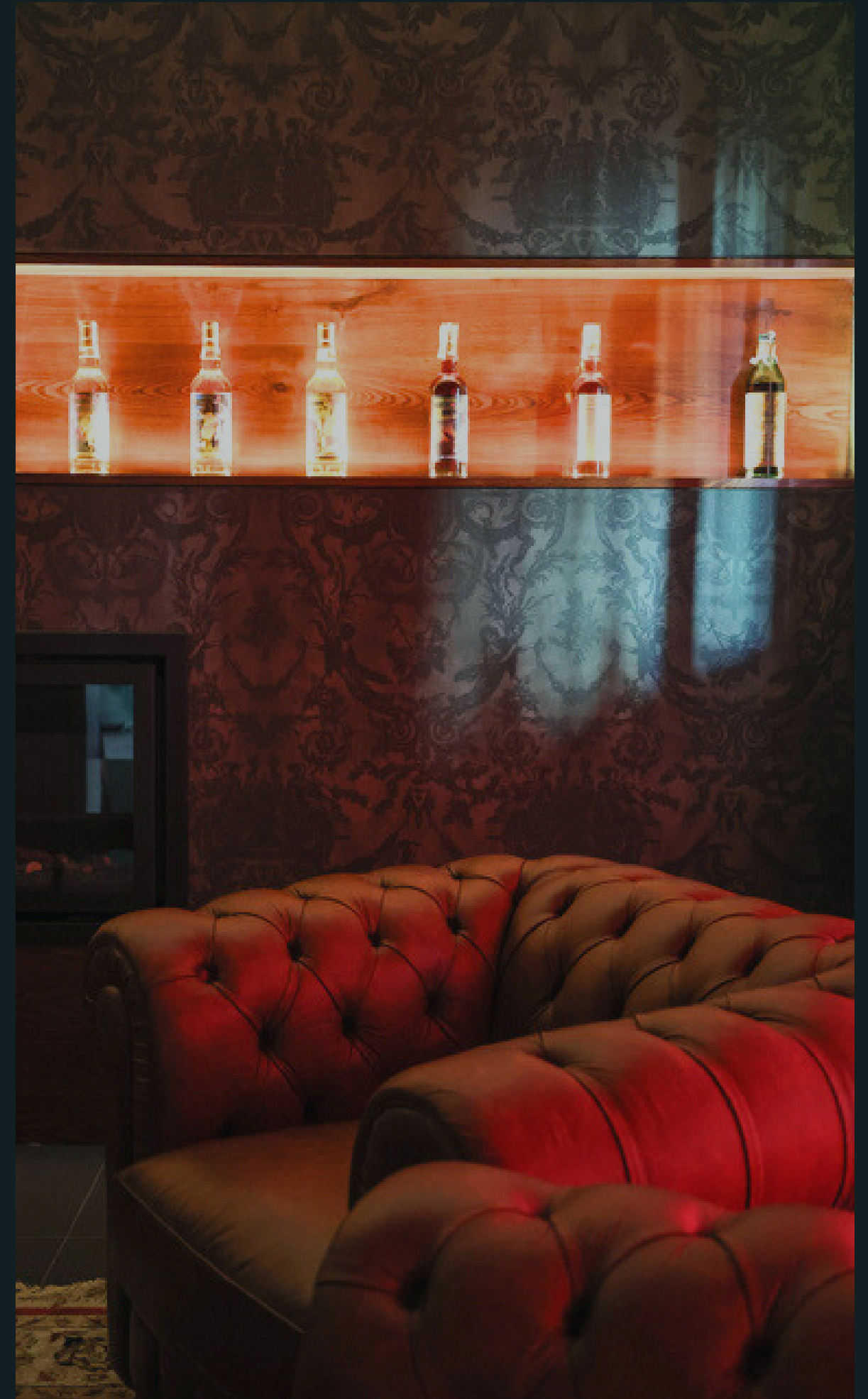
Imprinting Filosofy

At Imprinting, we believe that true excellence is born from consistency.

We never promise what we cannot deliver: everything we share is reflected in every drink, every dish, every detail of the service.

Our strength lies in never betraying expectations — turning each experience into something authentic and truly memorable.

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Imprinting Filosofy



Spaghetti al Pomodoro



Ambizioso

Every creation is the result of a meeting between technical precision and creative freedom.

The core idea is to give structure to liquid, crafting cocktails with depth and dynamism — far removed from flatness.

The kitchen follows the same path, reimagining tradition with innovative touches that enhance texture and flavor.

Imprinting Filosofy

Our goal is not simply to serve food or drinks, but to offer liquid and gastronomic experiences that engage all the senses.

From texture to contrast, from aroma to the memories they leave behind, every dish and cocktail is designed to tell a story — the story of a place shaped by passion, research, and uniqueness.

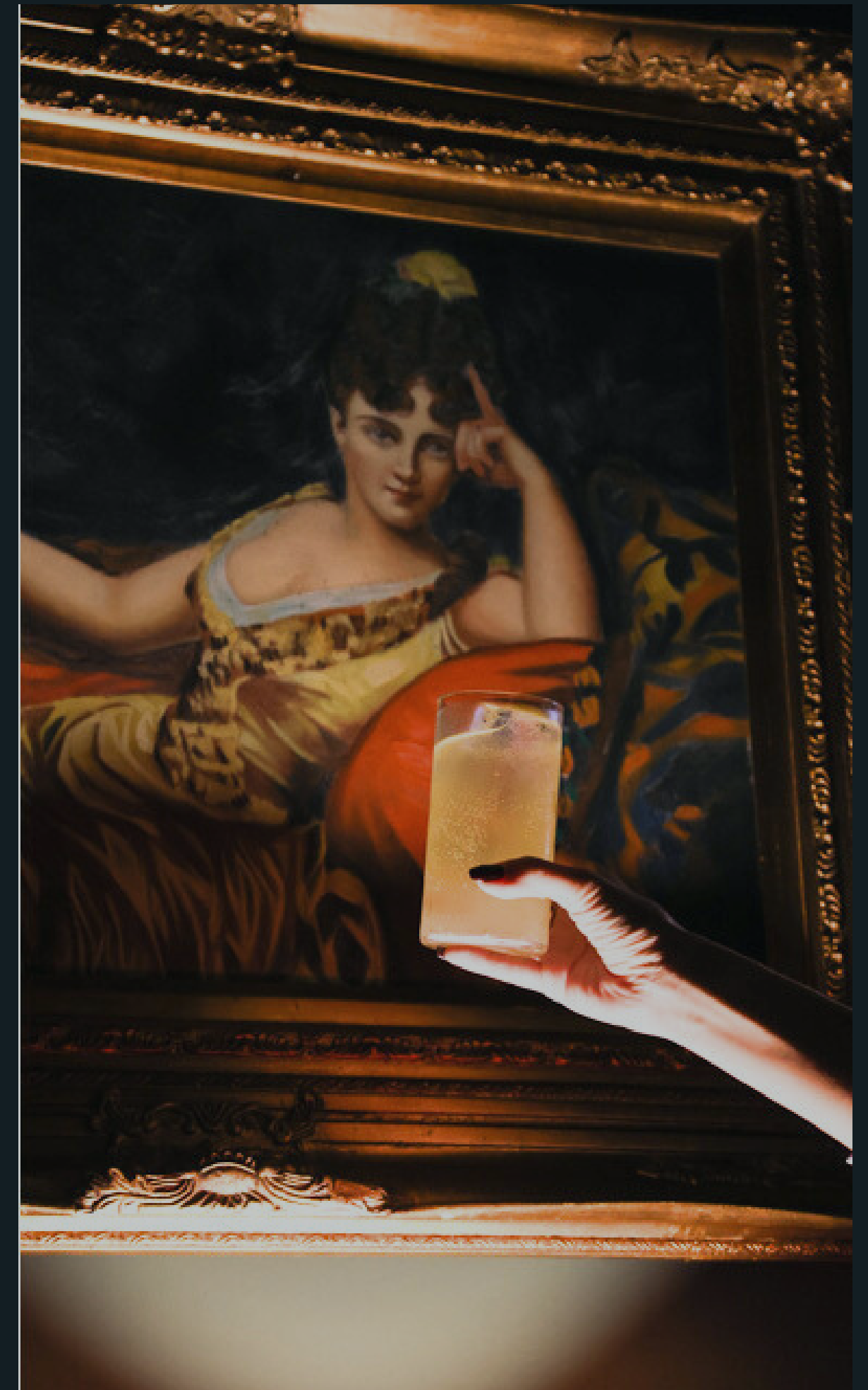
Our culinary philosophy does not seek special effects, but authenticity, depth of flavor, and lasting memory.

Each dish thus becomes a piece of a coherent, elegant, and surprising journey — created to accompany and complete the Imprinting experience.

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Polpetta scansionata





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Michele Bisconti – Bar Manager

With over twenty years of experience in the industry and ongoing collaborations with the prestigious Jerry Thomas Speakeasy, he stands as a true reference point in contemporary mixology.



Spectrum

Imprinting **Consulting**

Imprinting consulting is a bespoke journey, tailored to the unique needs of each client.

We don't offer standard solutions, but craft singular projects that reflect identity, vision, and specific goals.

With expertise spanning both mixology and cuisine, we operate across every level of the industry: from cocktail bars to restaurants, from luxury hotels to emerging concepts.

We oversee every stage of the process — from concept design to the development of exclusive menus, from creating original recipes to staff training.

Imprinting Consulting

Every detail is handled with the same consistency that defines our venue, through an approach that blends method, originality, and an international vision.

Choosing Imprinting means relying on a team capable of transforming an idea into a complete and distinctive experience — one designed to leave a lasting and tangible impression.

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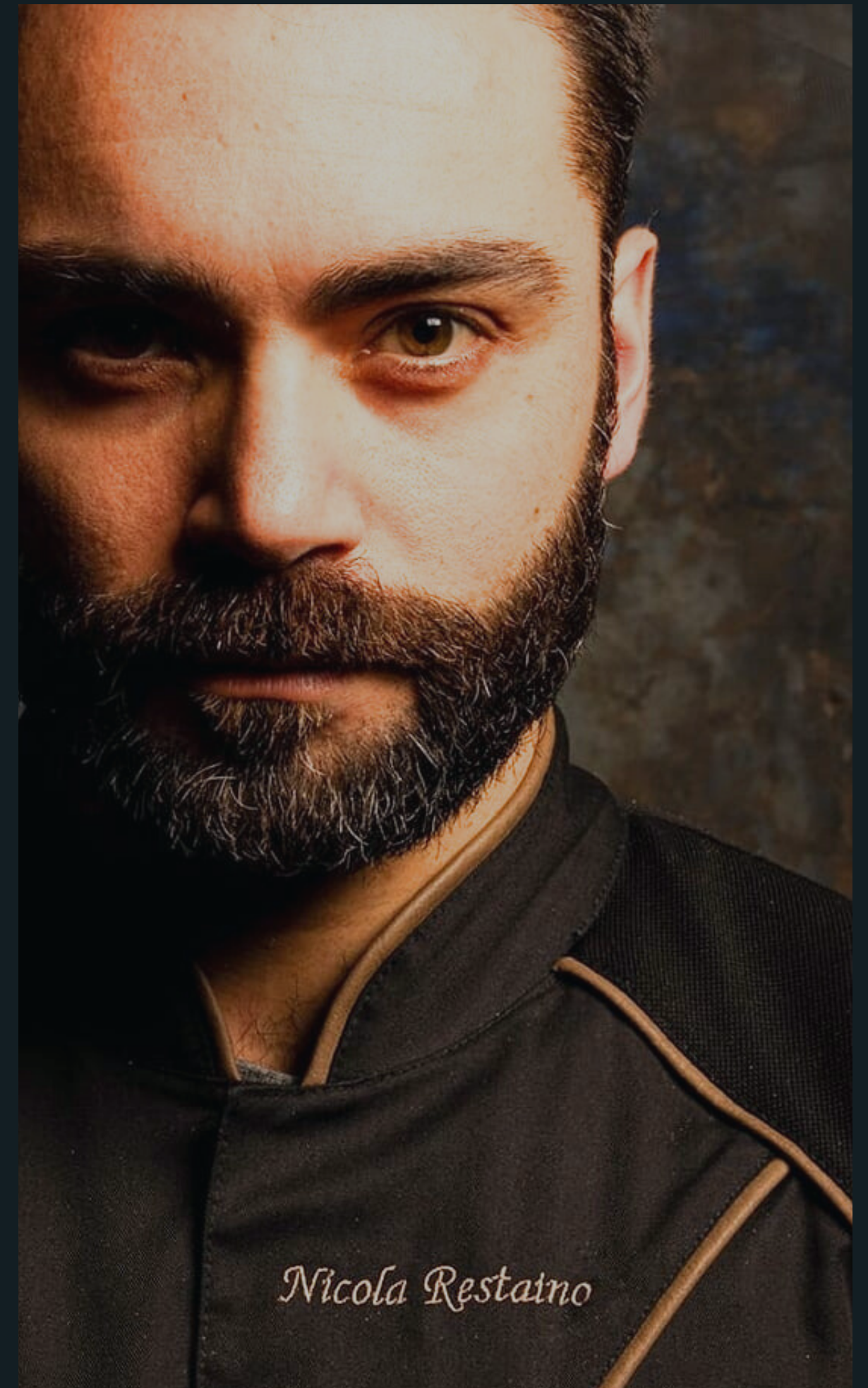
Nicola Restaino – *Executive Chef*

Trained in both national and international settings alongside the renowned Michelin-starred Don Alfonso 1890, he combines creativity and technique with a solid scientific foundation.

Holding a Master's degree in Food Science and Technology, he plays a key role in food safety and risk management.



Oasi nel deserto





Why Imprinting

With Imprinting, you gain a reliable partner who works with method and a clear vision.

We don't just create cocktails or dishes — we build tangible tools to add value to your project, from menu design to staff training.

Our strength lies in attention to detail and the ability to turn ideas into real results.

Choosing us means having professionals by your side who combine experience with practicality, delivering solutions that are clear, consistent, and immediately applicable.



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