



Restaurant Design

La Famiglia - Ristorante Italiano

La Famiglia (working title) restaurant is a former pub situated in a holiday resort in Cyprus. Its position and function within the site is independent but needed to reflect Italian, Cypriot and British influences. The main restaurant design borrowed heavily from Sicilian decorative style - simple, homey and often containing random collections of framed prints, decorative plates, vintage mirrors and plants, making it visually appealing and exceptionally budget friendly. This approach worked well with inherited architectural features of the building (heavy arches, mouldings, arched doors and windows) by pulling together many different elements and influences into a cohesive whole. Appearance and feel is airy and fresh. Colour palette is subdued and elegant, apart from the white base, light heritage shades are applied to furniture like the bar, waiters' stations and to lighten the existing paint on the arches. Wrap around banquette seating serves the dual purpose: it hides the unsightly painted stonework and provides seating ideal for such an elongated space. Due to time constraints we worked within the existing layout to avoid any additional reconstruction work.



La Famiglia

Restaurant Building



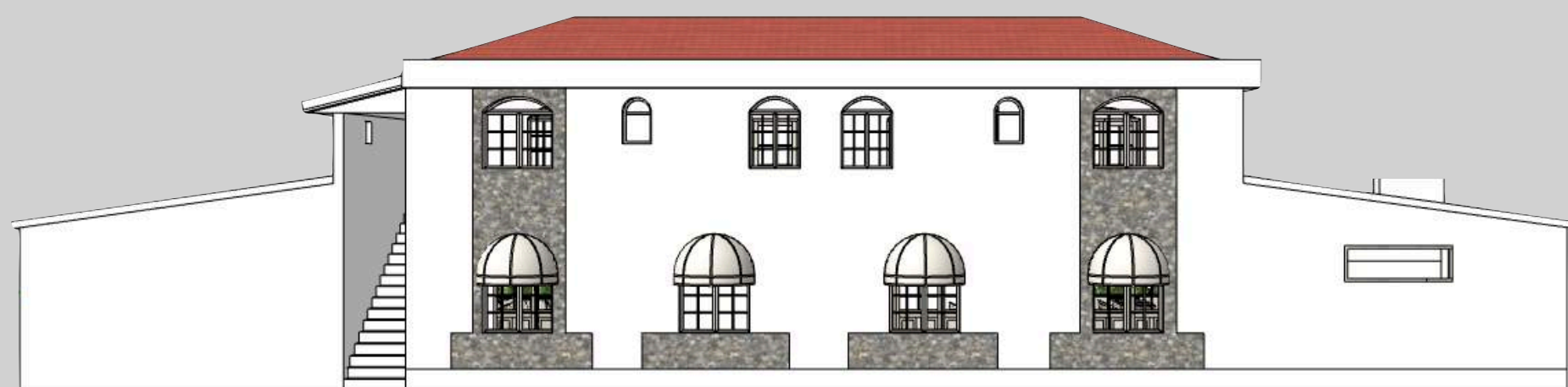
Initial proposal was based on subtle changes to the original building design: subduing the sharp contrast of woodwork with facade and combining the local and Italian style of a traditional taverna.



The original building was extended on both sides to accommodate new kitchen and toilet facilities and patio enlarged to increase capacity.

In order to distinguish the building from the rest of the resort, owners changed the facade appearance. Although we worked with this option throughout the design proposal, we believe it should be reverted to its original colour.





La Famiglia

Restaurant Building

All proposals contain a pizza oven chimney - an exceptionally useful and attractive feature denoting an authentic real wood-fired oven.

Planters bordering the patio area provide screening from the main road as well as the backing for the wrap-around seating bench.

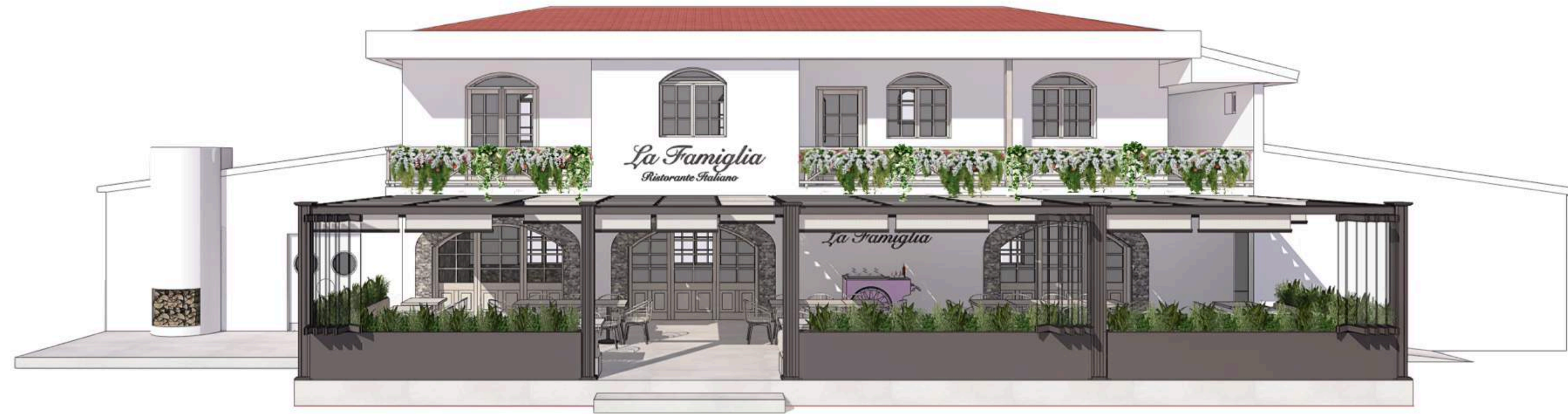
As shown on the left, back windows awnings would provide useful sun shading for the main restaurant.

La Famiglia

Restaurant Building



Existing building facade colour was changed but we believe it should be reverted to its original white

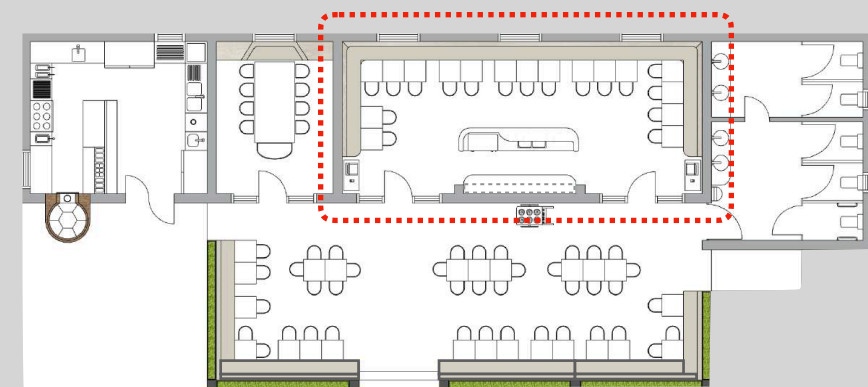


Restaurant Interior



Banquette seating runs across three elevations providing ample seating and cosmetically covering painted stonework beneath windows.

Light heritage colours applied to furniture, along with soft shapes, brings an air of Italian retro style.





La Famiglia



La Famiglia
Ristorante Italiano







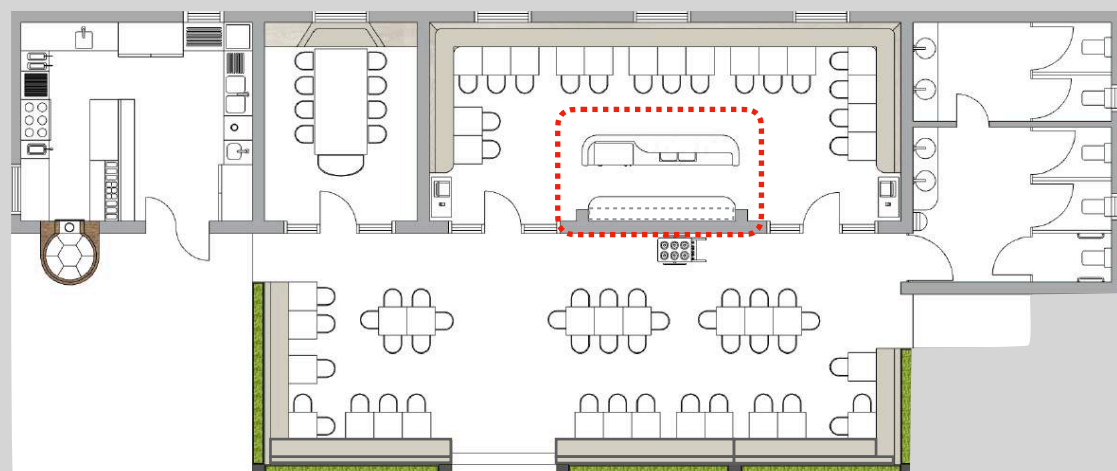
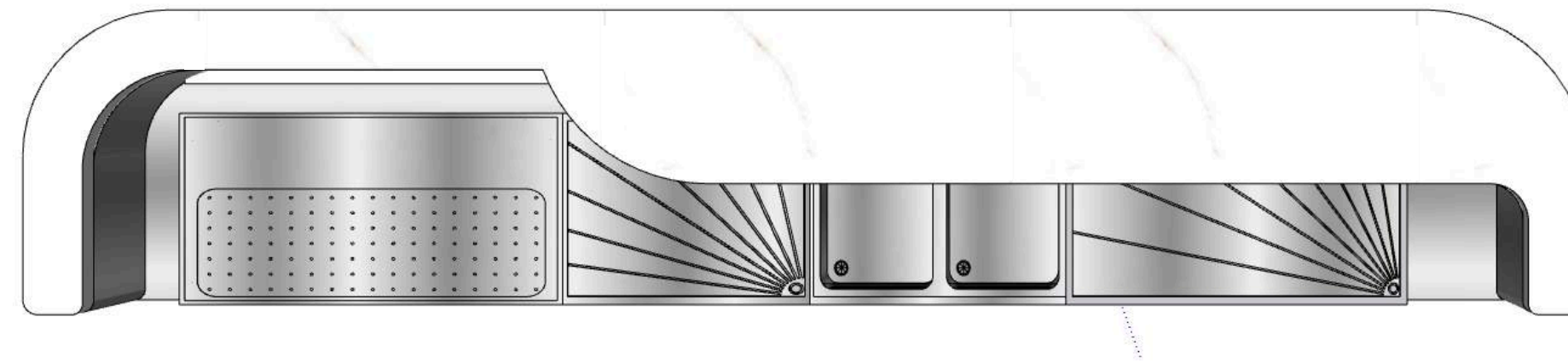


La Famiglia





La Famiglia
Main Room Bar

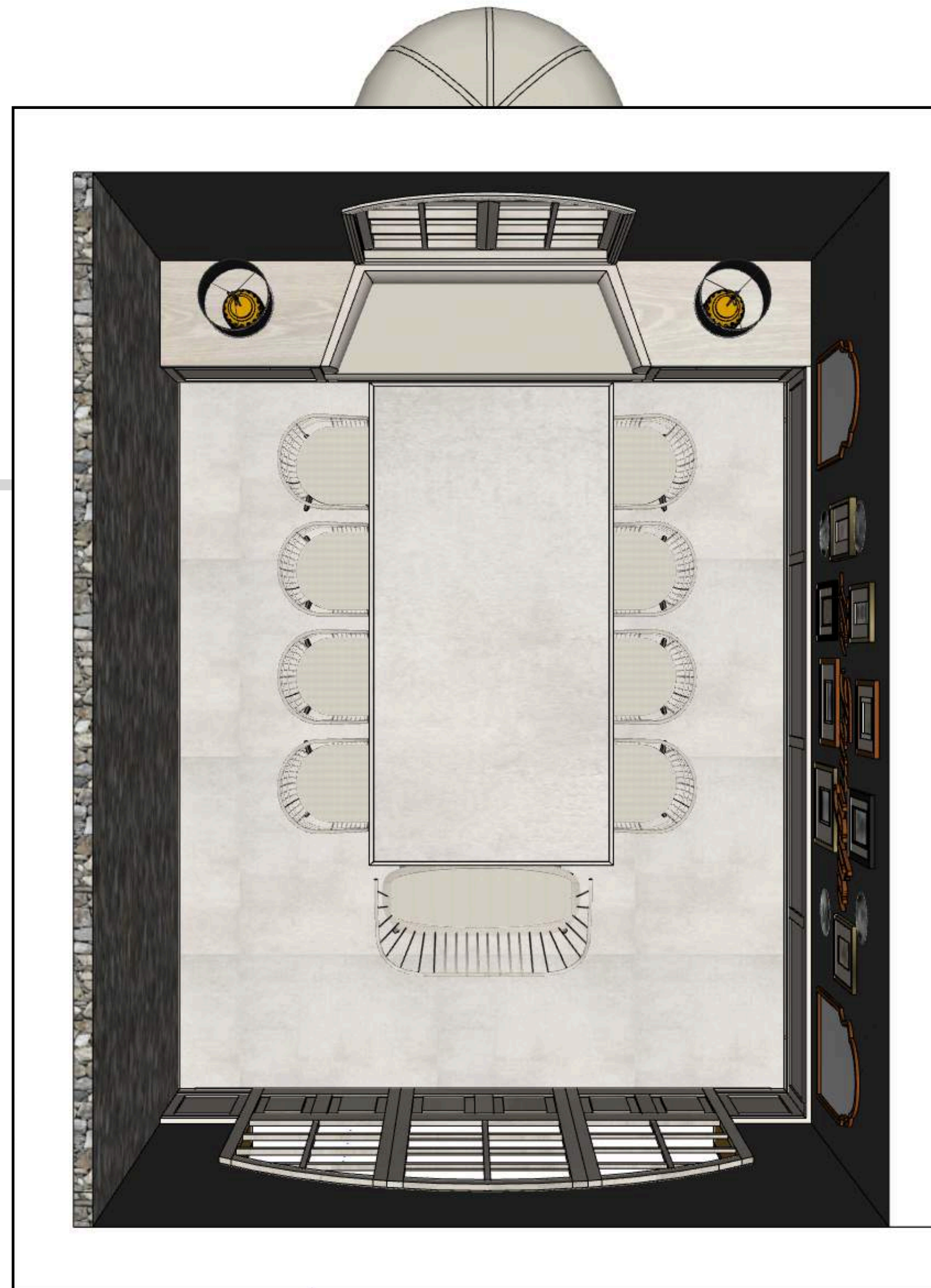
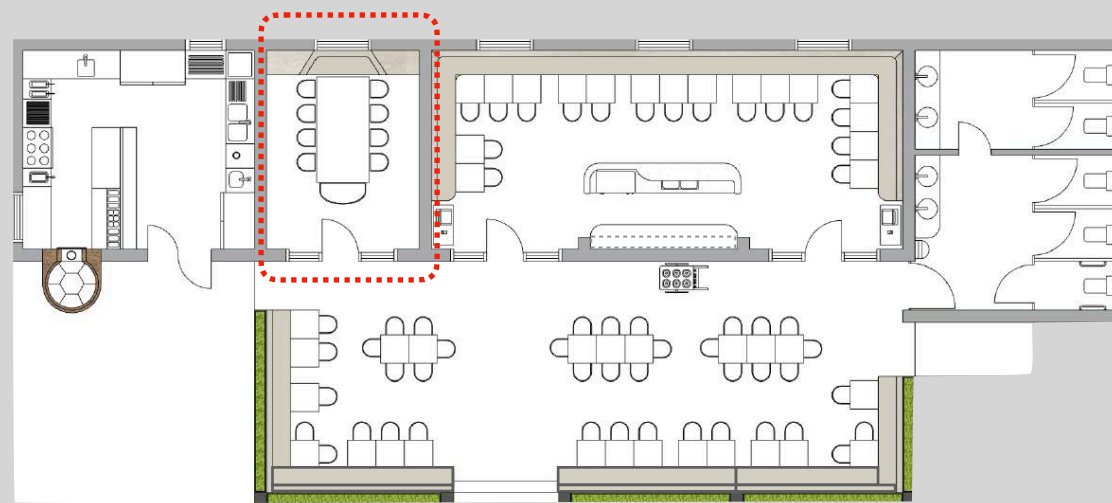




La Famiglia - VIP Room

Light & Dark

VIP dining room is an intimate room for a larger private gathering. It is a charming space that keeps the feel of the restaurant but resembles a dining room of a private home. The window area is occupied by useful built-in storage and a small sofa (for two) with angled 'arms' to allow users to easily get in and out behind a large table. Dining table is traditional in appearance and can be constructed from readily available turned table legs. Images show both light and dark version of the room.





La Famiglia



La Famiglia



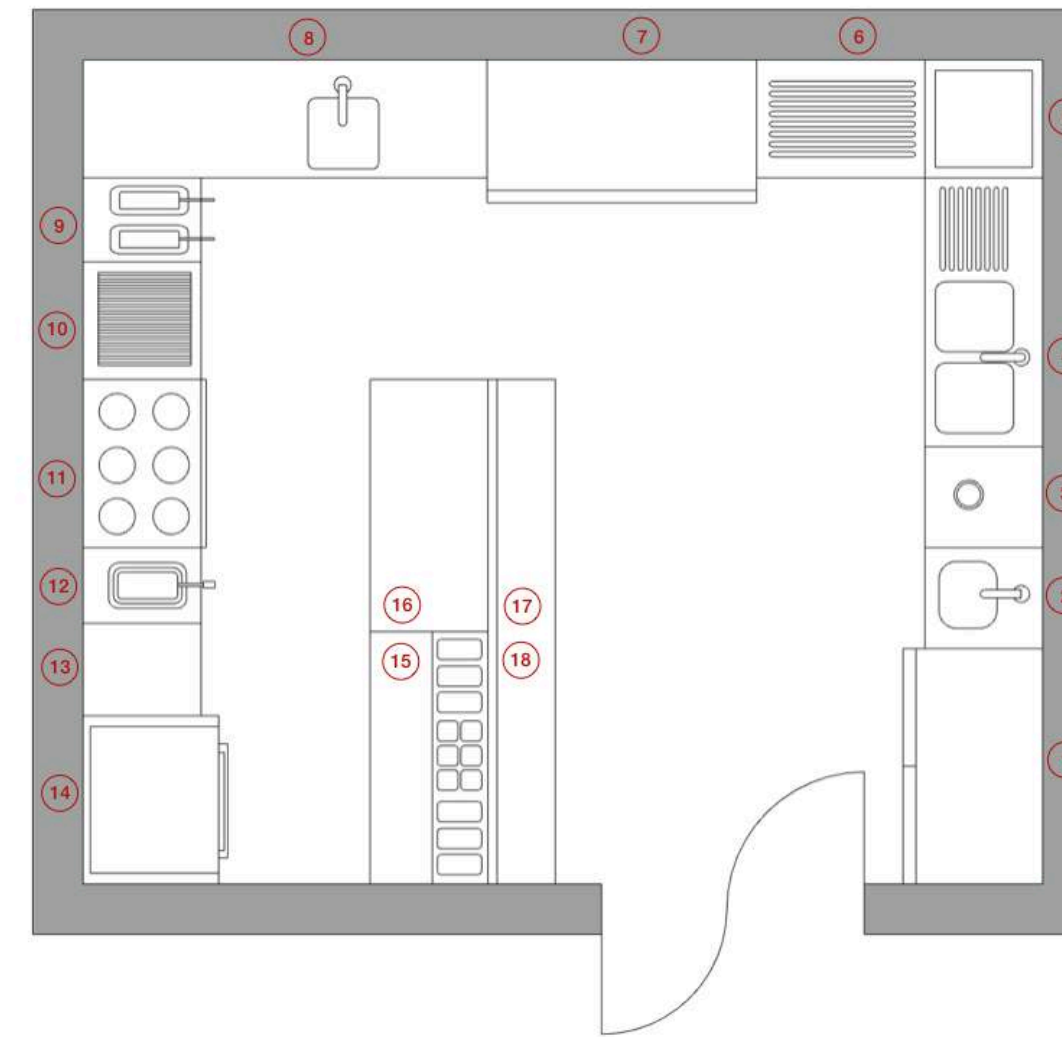
La Famiglia



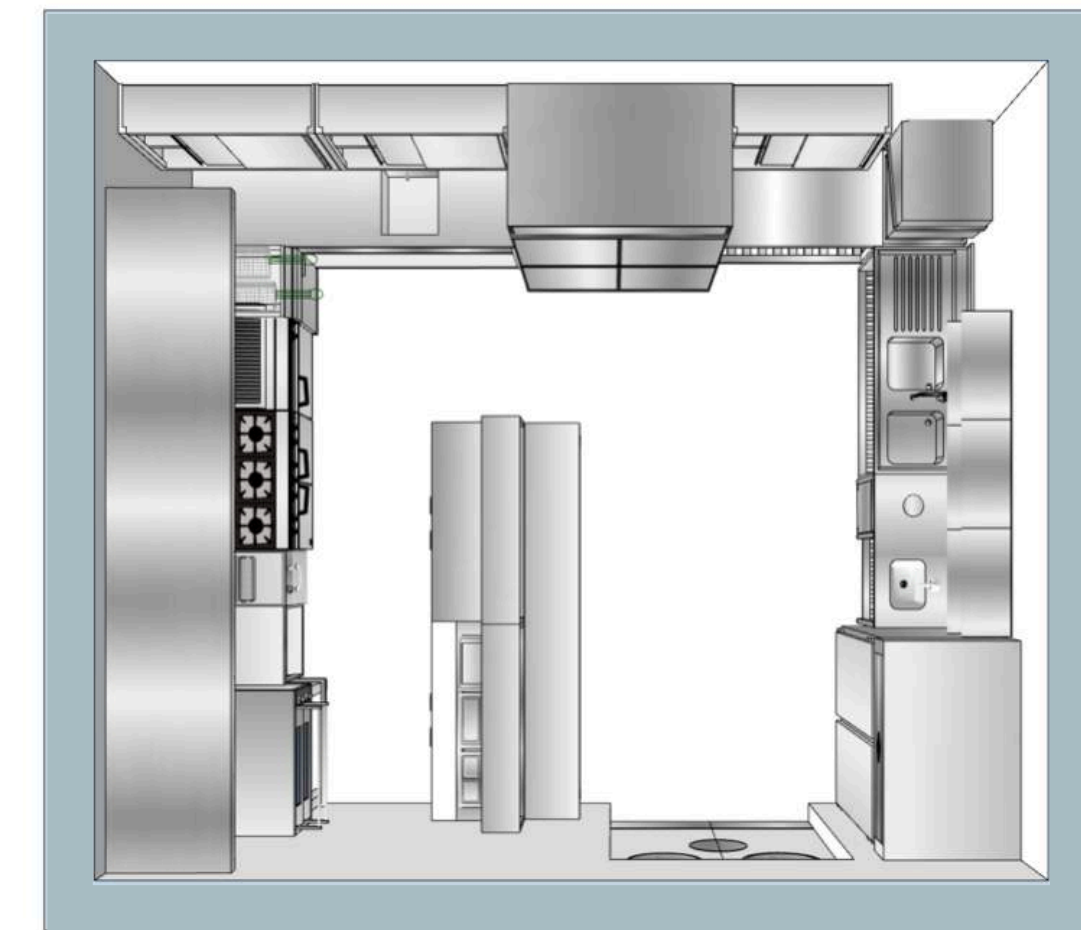


La Famiglia Commercial Kitchen Design

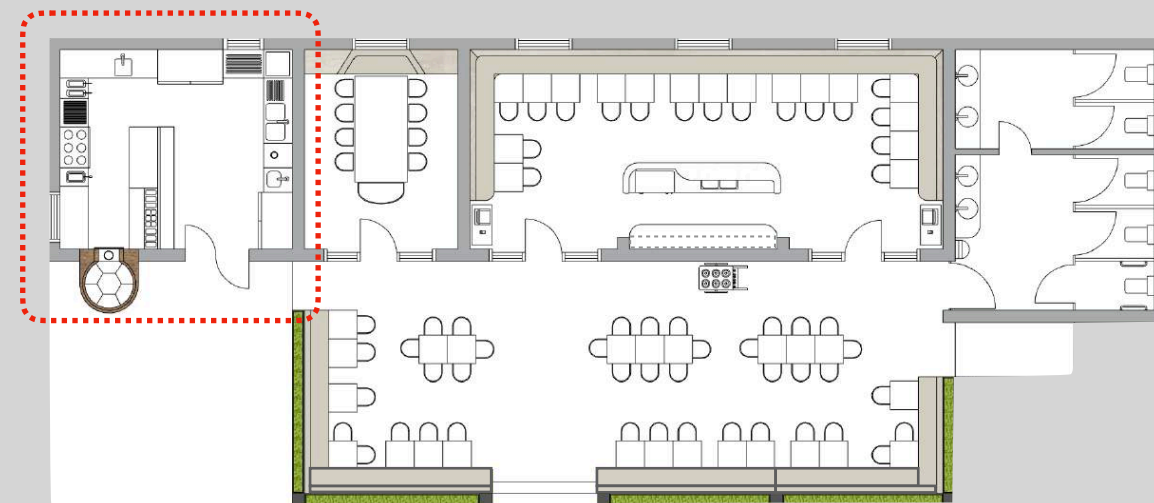
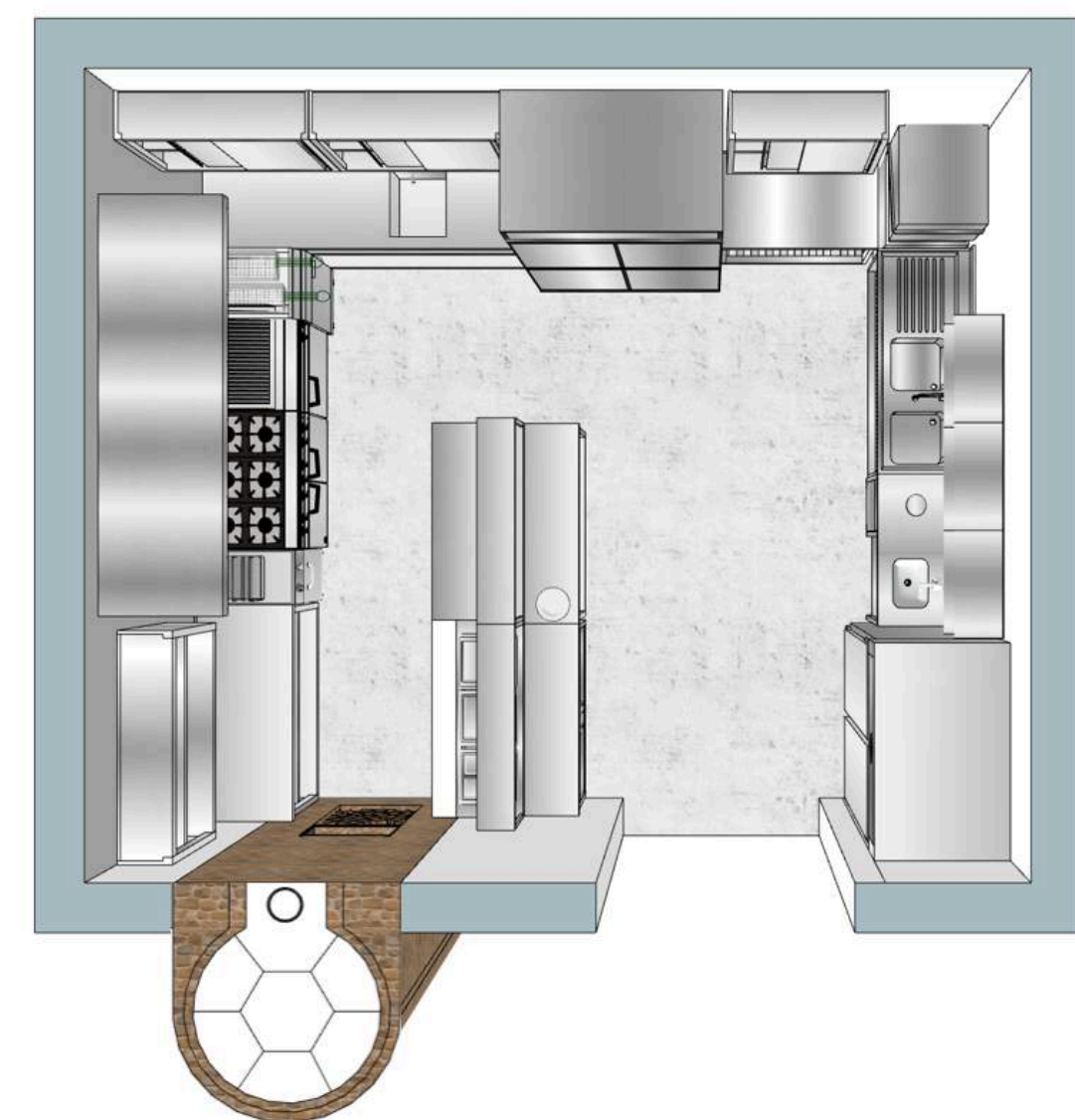
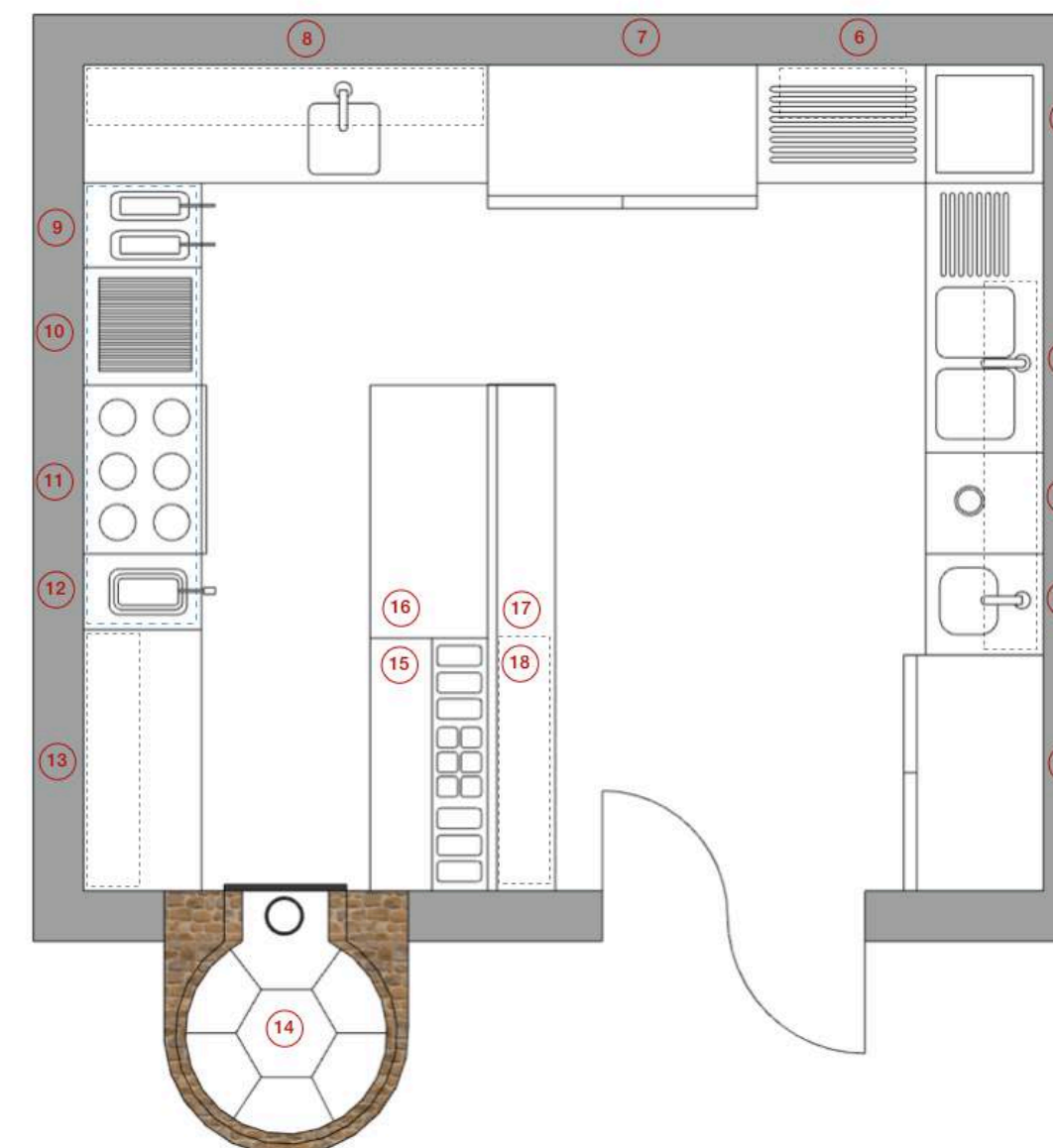
Commercial kitchen design works best when informed and influenced by its main chef. In this case, the kitchen is designed ergonomically, follows industry standards of layout appropriated to its size and the type of food expected to be prepared regarding the yet unestablished Italian menu. The kitchen contains two options for the pizza oven - the traditional wood-fired oven, which would contribute to the authenticity of both appearance and flavour, and a regular pizza oven ordinarily used in restaurants.



Option 1



Option 2



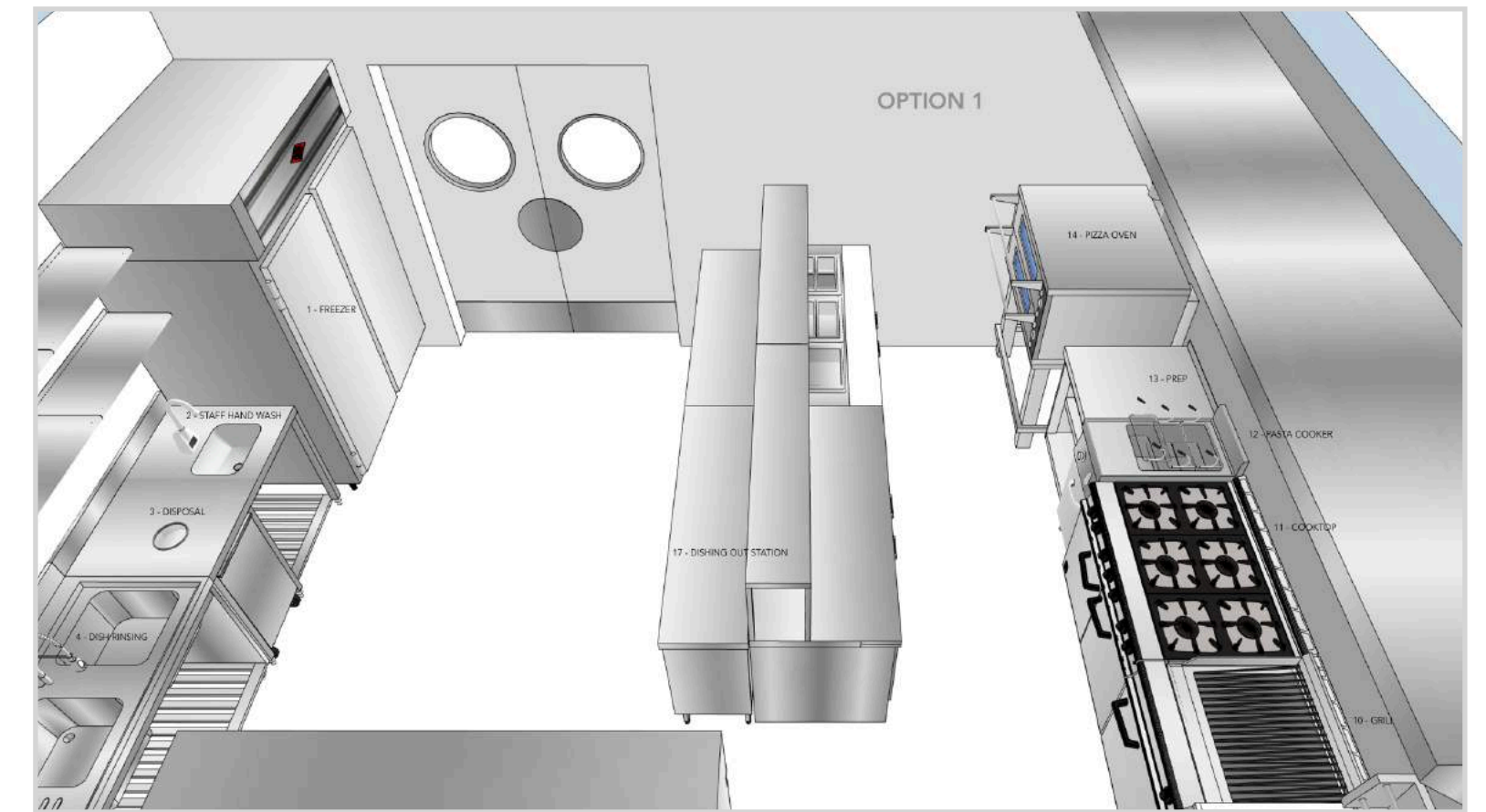
- | | |
|---------------------|--------------------------------|
| 1 - FREEZER | 10 - GRILL |
| 2 - STAFF HAND-WASH | 11 - COOKTOP |
| 3 - DISPOSAL | 12 - PASTA COOKER |
| 4 - DISH RINSING | 13 - PREP |
| 5 - DISHWASHER | 14 - PIZZA OVEN |
| 6 - DISH DRAINING | 15 - PIZZA/FOOD PREP F/F |
| 7 - FRIDGE/COOLER | 16 - FOOD PREP F/F |
| 8 - FOOD PREP | 17 - DISHING OUT |
| 9 - FRYER | 18 - ENCLOSED CROCKERY STORAGE |

La Famiglia Commercial Kitchen Design

2 Options for the Pizza Oven



Option 1



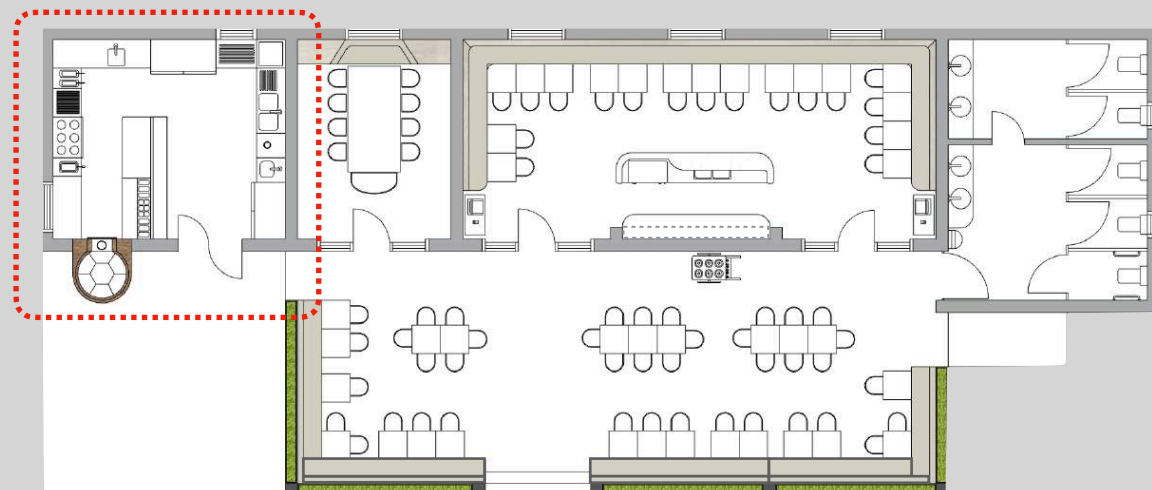
Option 1



Option 2



Option 2



La Famiglia Commercial Kitchen Design

The rest of the layout is the same for both options

