RISTORANTE OLIVOMARE

Design Company: Architetto Pierluigi Piu

Address: 10, Lower Belgrave Street-LondonSW1W, United Kingdom

Area: 220,95 m²

Photographers: Giorgio Dettori, Pierluigi Piu

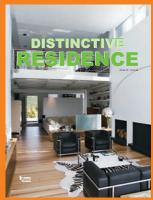
The most explicit among them undoubtedly is the wide wall that characterizes the main dining room, entirely covered by a large cladding featuring a pattern, in which each single portion of colour is laser cut out of a sheet of opaque laminated plastic and then juxtaposed on the vertical surface exactly as if it was a huge jigsaw puzzle. To counterpoint it, in this same room, from a channelling recessed in the fake ceiling drops down a linear sequence of tubular luminescent "tentacles", spirals and twists of tubular nylon mesh evoking a stray shoal of jellyfishes or of sea anemones.

In the small dining room at the rear, the cladding of its only continuous wall – which also includes a large curve – is characterized by a wavy relief meant to evoke the sandy surface of the beach when moulded by the wind. This surface has been finished with a special paint performing a "peach skin" effect. In order to emphasize the sculptural quality of such mouldings, a continuous linear light has been recessed into a perimetrical gap of the ceiling.

A sea of white colour has been used to enhance and link all these elements together, flooding all surrounding parts, from walls to ceiling, from the resin floor to the Corian made bar counter; a white sea working in this environment as an undifferentiated neutral background that intentionally disappoints any predictable expectation for blue colour.











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