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## THE 5-STAR BOSCOLO HOTEL & SPA NICE UNVEILS ITS NEW ROOFTOP AND AN EXCLUSIVE CULINARY EXPERIENCE

**À Nice, le Boscolo Hôtel & Spa 5\* has unveiled, since April 15, the reinvented concept of its rooftop as well as its culinary experience, crafted by the new Chef Pasquale Lanzilotti.**

Since April 15, 2026, the Boscolo Hôtel & Spa Nice 5\* - located on Boulevard Victor Hugo in Nice - has kicked off the summer season by unveiling the concept of its rooftop along with its new culinary experience orchestrated by Chef Pasquale Lanzilotti.

Recently appointed as head of the kitchens, the Chef, together with Frédéric Herlin, Director of Food & Beverage, has worked closely to design an exclusive gastronomic offering across the hotel's three iconic venues: the Rooftop, the Genesi Bar, and the restaurant Angelo.

*"My ambition for summer 2026 is to create distinct worlds with strong identities, offering both hotel guests and local clientele a variety of experiences throughout the day, tailored to different moments and desires,"* explains Frédéric Herlin.

### **The BClub rooftop, in red and white**

Until the end of September, head to the 6th and top floor of the Boscolo Hôtel & Spa Nice to discover the Boscolo rooftop. A true chic and glamorous hotspot of Nice's nightlife, it offers a stunning 360° panoramic view over the rooftops of the city and the surrounding hills of the Nice hinterland.

Inspired by its Italian roots, the rooftop partners with Ca' del Bosco, an iconic house from the Franciacorta region, globally renowned for the elegance of its sparkling wines and the excellence of its craftsmanship. Designed in an elegant and contemporary atmosphere, with a palette of red and white tones, the rooftop offers a true escape—both gastronomic and festive.

Open for lunch and dinner, seven days a week, the restaurant presents a seasonal Mediterranean menu with Italian influences. Designed as an invitation to travel, it highlights fresh ingredients elevated by Chef Pasquale Lanzilotti.

*“I favor classic Italian cuisine, with a few reinterpretations, based on the selection of high-quality ingredients, while ensuring the original flavors are preserved without being altered,”* the Chef explained.

At the bar, the Italian art of living is expressed through a selection of Spritz, as well as cocktails, mocktails, and other carefully curated spirits—perfect for accompanying warm summer evenings.



## A journey for the senses and live cooking show

The new momentum driven by the hotel also extends to the Genesi Bar, offering an unexpected take on refined mixology with signature cocktails crafted from local essences and spirits, all set in a lively lounge atmosphere enhanced by DJ sets.

Whether for a coffee break or an aperitivo, the hotel bar becomes the perfect place to start the day gently or unwind in the early evening. It is also where the hotel's breakfast is served. On the menu: a generous buffet featuring exceptional, artisanal products, along with a show cooking station to complete the experience.

Finally, located in the hotel lobby, the restaurant Angelo offers a more relaxed, friendly, and accessible atmosphere, with sharing plates that are perfect for after-work gatherings or moments with friends. The Chef has also drawn inspiration from his roots to deliver a cuisine grounded in the great traditions of Italian gastronomy, while adding a contemporary and creative touch.

Open to external guests by reservation, the BClub rooftop, the Genesi Bar, and the restaurant Angelo offer a total of 190 seats, collectively embodying the art of living and the excellence of Italian hospitality in Nice.



Frédéric Herlin, Director of Food & Beverage, and Chef Pasquale Lanzilotti — Photo credits: Boscolo Nice @cedou

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## ABOUT CHEF PASQUALE LANZILOTTI

*Originally from Apulia, Chef Pasquale Lanzilotti draws his inspiration from the culinary traditions of Salento, where he grew up. Trained from an early age in respecting ingredients and authentic flavors, he has built a demanding career shaped by pivotal encounters and a constant pursuit of excellence. After starting out alongside Chef Antonio Ciaccia, he refined his craft in Bari with leading figures of Italian gastronomy—such as Chef Antonio De Rosa—before joining the prestigious Hotel Cipriani in Venice, where he rose to the position of sous-chef.*

*He then pursued an international career, notably at Reid's Palace, where he developed a refined and elegant culinary signature. With experience across Europe, the Cayman Islands, Antigua and Barbuda, and New Orleans, he has crafted a cuisine that remains true to his roots while embracing contemporary influences.*

*His approach is grounded in the highest quality ingredients, precise cooking techniques, and a pure expression of flavor. Defining himself прежде всего as a “cuoco,” he champions a sincere and exacting vision of cuisine, where tradition and modernity are brought into perfect balance. He previously served as Chef at the Boscolo Hôtel & Spa Lyon 5\*.*



Chef Pasquale Lanzilotti — Photo credit: Boscolo Nice @cedou

## ABOUT BOSCOLO HÔTEL & SPA NICE 5\*

Located in the heart of Nice-Alpes-Côte d'Azur, France", on Boulevard Victor Hugo, the Boscolo Hôtel & Spa Nice 5\*— part of the Boscolo Collection— celebrates the timeless charm of the Belle Époque and the excellence of Italian-style hospitality. Easily recognizable by its historic façade, the hotel features 112 rooms and suites, a 500 m<sup>2</sup> spa with heated indoor and outdoor pools, as well as three restaurants, a rooftop with solarium, and swimming pool. The hotel holds the Green Key and Nice Historic Hotel certifications.



## ABOUT THE BOSCOLO HOTEL COLLECTION

With two properties – one in Nice (Boscolo Hotel & Spa Nice 5\*) and the other in Lyon (Boscolo Hotel & Spa Lyon 5\*) – the Boscolo Hotel Collection embodies the excellence of Italian hospitality, combining luxury, innovation, and authenticity. Ideally located in the heart of these cities, both hotels offer a unique experience with a spa, Italian restaurant, panoramic rooftop terrace, bar, and terraces. The Boscolo Collection reflects the passion of a family dedicated to hospitality, where every detail has been carefully considered for the comfort and well-being of guests. “Fatto con Amore” (Made with Love) is the group's commitment to providing impeccable service and genuine hospitality, making every visit a memorable experience in the heart of Nice and Lyon.



BOSCOLO HÔTEL & SPA NICE 5\*  
12 Boulevard Victor Hugo 06000 Nice  
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### ROOFTOP BCLUB

*Open from April 15 to September 30, 2026*

From April 15 to April 30: open from 9:00 AM to 5:30 PM (Bar: 10:00 AM to 5:00 PM, Restaurant: 12:00 PM to 3:00 PM). Pool: 9:00 AM to 5:30 PM.

From May 1 onward: open from 9:00 AM to midnight (Bar: 10:00 AM to 5:00 PM, Restaurant: 12:00 PM to 4:00 PM and 7:00 PM to 10:00 PM). Pool: 9:00 AM to 5:30 PM.

### GENESI BAR

*Open daily*

Breakfast: 7:00 AM to 11:30 AM  
Snacks and bar: 12:00 PM to 11:00 PM

### RESTAURANT ANGELO

From April 15 to April 30: Dinner from 7:00 PM to 11:00 PM  
From May 1 onward: Dinner from 7:00 PM to 11:00 PM (open Wednesday through Sunday)



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