



Marco Filippi: General Manager, La Posta Vecchia

1. **MV:** Marco, what is your secret of success at La Posta Vecchia?

MF: *By the way, a secret is not supposed to be revealed! But the matter is there is no real secret, the recipe is quite simple although it is easier to say than to do. Product: Being an exclusive and charming “pied dans l’eau” villa with a such an incredible, centuries-long history has helped in building a very well-defined identity. Location: A very strategic location. In my opinion this house and the nearby castle weren’t built here by coincidence hundreds of years ago and today this factor is even more important. Management and service: Mr. Scio and his family run their properties with an exceptional belief in teamwork rather than entrusting a “one man show” and by following a “customer centric” strategy aimed to incorporate new trends without forgetting the tradition of both these properties. This leads to a team who provides a most attentive, yet subtle service that is difficult to experience elsewhere. In one word, the most relevant key factor in my opinion is “people”.*

2. **MV:** Many times I’ve seen you in action, interfacing with guests. Is this your favorite part of your job?

MF: *Meeting guests and spending time with them is definitely one of my favorite parts of the job. It is so interesting meeting new people from all over the world and learning about their countries, cultures and lifestyles. Being in love with La Posta Vecchia, I enjoy playing the role of “host” and sharing details of the House and its story that allow guests to have an even more personal experience. I believe that making each of our guests feel special as individuals is one of the winning features of La Posta Vecchia and, by the way, I try to do the same with all our employees as it is essential they all feel happy and proud to be working in such a special place!*

3. **MV: What is the mix of clients at La Posta Vecchia?**

MF: *It is very mixed! Many couples, of course, of nearly any age, but also many families, single globetrotters, or little groups of friends. La Posta Vecchia attracts those who love history, archeology, art, architecture, gardening and, of course, foodies as our restaurant is an historic, unmissable destination on the Roman coast.*

4. **MV: What is your favorite room at La Posta Vecchia?**

MF: *It would be easy to say The Getty or the Medici Suite, but by having the opportunity to experience nearly every room during my last five years here it becomes a very difficult question for me. The beautiful Red Suite is the very first I ever slept in and reminds me of special memories, and the colors and view from the Castello Suite are unbeatable. However if I could live forever in the Tower Suite right next to my office in the attic, I would be the happiest person on earth!*

5. **MV: I know you like great food. Currently, what is your favorite item on the La Posta Vecchia menu?**

MF: *I truly like most of Chef Antonio's creations, however I am a great fan of risotto and I go crazy for his Risotto with herb sauce, red tuna tartare, lime and smoked stracciatella cheese. On the other hand, my other favorite experience is sitting on the terrace during summer and enjoying what he calls the "ignorant" recipe: fried calamari and prawns along a fresh salad with a glass of white wine.*

6. **MV: If you could only eat one flavor ice cream for the rest of your life, what would it be?**

MF: *I am not a big ice-cream eater however I very much like the "gianduja" flavor which is a mix of chocolate and hazelnut typical of my hometown, Turin.*

7. **MV: What are you reading currently?**

MF: *Hundreds of emails!!! During the opening season I have very little time left for reading but I have recently read a couple of novels by Nick Hornby, the last being "How to be Good".*

8. **MV:** What is the “house” wine at La Posta Vecchia?

MF: *Despite my origins, (I come from Piedmont -- land of the finest red wines) our Maitre, Daniele, who also has a degree as professional sommelier has been teaching me much about wines of middle and south of Italy which has allowed me to discover many excellent local “daily” wines. One of my favorites is “Procanico” (the local variety of Trebbiano grape) from the Trappolini winery, based near Viterbo.*

9. **MV:** Do you see yourself as primarily contemporary or classical?

MF: *I have a classical education and work in a quite classical environment, however as I believe it is essential to live in the present and think of the future, I have more of a contemporary approach to both life and business.*

10. **MV:** Where are you traveling next?

MF: *Wherever I have the opportunity to travel; I currently miss skiing but any trip to a new destination is worth it!*