

# HISTORY AND ORIGINS OF THE OSTERIA IN ITALY

The term "**OSTERIA**" comes from the ancient French *oste, ostesse* (12th and 13th centuries), which in turn derives from the Latin *hospite(m)*, simultaneously meaning "who hosts" and therefore the innkeeper, and "who is hosted" and that is the stranger, the foreigner, the guest, who in Greco-Roman culture was considered sacred, like the gods.

One of the first attestations of the term **hostaria** is found in the chapter books of the magistracy of the Lords of the Night (Republic of Venice - 12th century), who, as suggested by the name, watched over the nocturnal tranquility of Venice in the 13th century. The etymology of the current name recalls the function of the place which is precisely that of hospitality.



The first OSTERIE in Italy appeared as early as the 1300s, as refreshment points on the trade and exchange routes for merchants who, during their long journeys, longed for their beloved rest and were looking for a bed in which to sleep.

Already in the fourteenth century in Venice there were as many as 150 "osterie". Starting from the 15th century, the "Osterie" became increasingly numerous, meeting points for citizens and intellectuals.



At the beginning of its history, the OSTERIA was just a meeting point where people could discuss and dialogue while enjoying good wine.

The characteristic of the OSTERIE of the past was to preserve hot dishes in large terracotta pots set inside wall counters, some of these are still visible today thanks to the excavations of Pompeii.

With the passing of time, the OSTERIE became a real meeting point and lifestyle for famous people and intellectuals where they could discuss city debates at length in the company of good food and good wine.



Thanks to the growing success of the Osterie, they began to expand and spread even in "less elegant areas and outside urban settlements", as well as more and more frequently in country villages, increasing the flow of people and enhancing the value of the villages themselves!!



Obviously, to keep up with the times, OSTERIE have changed, becoming more and more similar to real restaurants, sometimes even gourmet and highly sought after by many people who want something different..



Today's OSTERIE, while maintaining an informal but elegant style, offer characteristic and particular environments with a few tables for guests, a high level of cuisine and fine wines.

The Osteria is the symbol and truest expression of our regional Italian gastronomy, excellent wine and our most ancient popular traditions that make Italy and its cuisine unique in the world!



But there are 4 elements that remind us that we are an Osteria of authentic traditional Italian cuisine:

**The Location:** The OSTERIA is located a short distance from the capital Heraklion, in the heart of the old village of Venerato in the panoramic area of "AKRA", overlooking the ancient Orthodox monastery of Paliani.

**The Vibe:** The rustic and natural decor of our OSTERIA takes our customers back in time, appreciating the simplicity of our village together with our ancient historic Venetian residence with true Italian style and taste, both in winter in the lounge with fireplace and in summer on the veranda with courtyard.

**The Cuisine:** The menus of our OSTERIA are inspired by the different regions of Italy and our passion for good and authentic traditional Italian cuisine and are the result of a careful selection of fresh and organic products.

**The Wine:** We have a wine cellar with over 150 different labels from many small producers of Italian, Cretan and Greek wines... we never lack a good bottle of wine... as in all the best Italian taverns!

And another thing that never fails is our hospitality and the unmistakable and unique Italian style that has always been part of us and that makes us proud to be Italian.

Come and visit us in our **Osteria BLUE KIPOS 67** in Venerato.

We will try to make you live a true and unforgettable experience in perfect Italian style.

*Silvia and Alessandro are waiting for you!*