



Burro e Salvia is celebrating 10 years of handcrafted pasta. Since its opening, our Pasta Makers and Chefs have charmed Londoners, becoming a destination for pasta connoisseurs by bringing to life traditions and techniques through a monthly changing menu inspired by fresh, seasonal produce and with a focus on low intervention wines from regions across Italy.

We are now looking for new passionate, talented people to join our team, continuing to develop Burro e Salvia as one of the little gems of Shoreditch, and more broadly London.

WHO WE ARE

Nestled in the heart of Shoreditch on the iconic Redchurch Street, Burro e Salvia is a charming little pasta emporium, an 18-seat restaurant, a deli, and a pasta school. Our concept takes inspiration from the contemporary Italian trattoria, with a simple, honest, and yet sophisticated twist to recipes and ambience. We take as much pride in the quality of our ingredients as we do in building relationships with our guests.

We are a small team and take an all hands on deck approach, across the deli and restaurant. Through the dishes we make, or the deli items we stock - whether it is a tomato passata or a Christmas Panettone- we share stories of Italy with our customers.

Since its inception, Burro e Salvia's ethos has been that good food is simply made with the highest quality ingredients. "We don't just want any extra virgin olive oil, we want the best extra virgin olive oil," says our founder Gaia.

The same approach applies to drinks. All of the wines chosen at Burro e Salvia are wines we love to drink, both on their own or paired with our food. We work with some of the best importers to select wines that are special, because made by small producers who create unique expressions of grape and place in the bottle.

WE ARE LOOKING FOR:

**PART TIME PASTA CHEF (CDP LEVEL)
P/T 16/24 hours /3 days per week
£14/16 ph depending on experience + service charge**

We are looking for a part-time individual to join our kitchen, making the best quality food for our pastificio/deli and trattoria style restaurant. While previous experience of at least 2-3 years in the kitchen is essential, this role can be the springboard for your career as you explore your passion for Italian cuisine with our locally sourced produce, alongside regular guest chefs who visit to inspire us with new menus and recipes. There is a high degree of autonomy and there will be shifts where you will be working alone in the kitchen.

THE BENEFITS WE OFFER

Monthly rota
Overtime paid
No late night shifts (last seating at 9:30pm)
24-31 December closed
Up to 50% discount on food
Cost price on drinks
In-house training including days with guest chefs
Opportunity to grow with regular performance review
Regular visits to suppliers, producers and wine tastings
Intro to Italian language course
Food Hygiene Certifications