



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:

SHOP & RESTAURANT SENIOR WAITER
Full Time 40 hours/4 days per week
£27K per annum + service charge

We are looking for a f/t individual to join our front of house team, working across the pastificio/deli and trattoria style restaurant.

The ideal candidate is passionate about most things Italian – but necessarily food & wine, and has previous experience in retail and restaurants. Ultimately he/she is a charming storyteller with an eye for detail in mind and always a smile.

Though we are a boutique pastificio and restaurant, there are busy moments and the candidate will be able to work in team and under pressure with an ability to multitask, contributing to create an environment where the company's commitment to food is of the highest standard.

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
- Opportunity to grow with regular performance review
- Regular visits to suppliers, producers and wine tastings
- Intro to Italian language course
- Intro to pasta making course

If interested in the position send your cv to gaia@burroesalvia.co.uk