

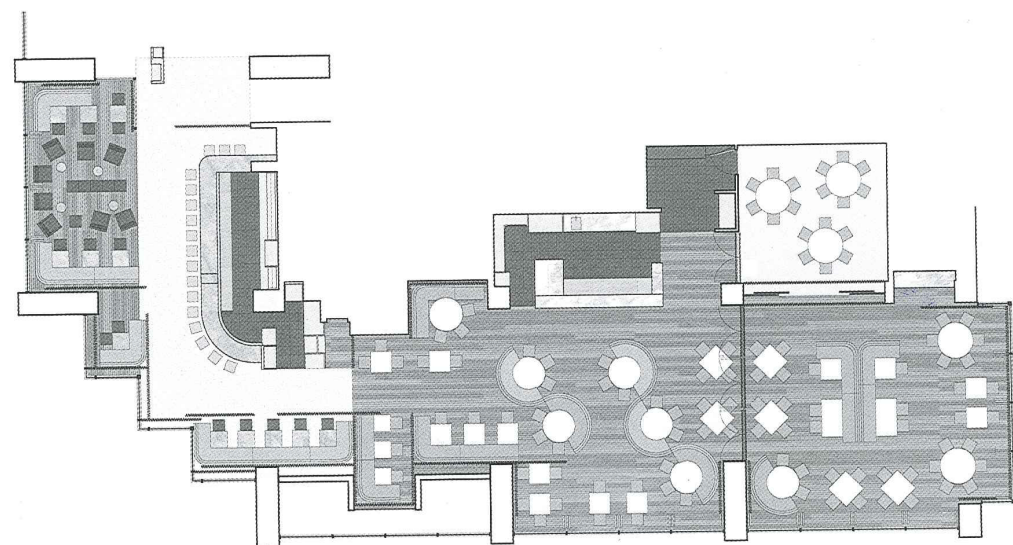
Rialto Restaurant & Bar

Rialto餐吧

设计师: Maryann Thompson 设计单位: Maryann Thompson Architects
项目地点: 美国剑桥 主要材料: 缟玛瑙、石英、红木、马海毛、绒面革、薄纱窗帘

When Jody Adams, chef and owner of famed Rialto, sought to transform the restaurant's dining room, she approached Maryann Thompson Architects to conceive a design that resounded with her take on classic Italian recipes. Jody believed that Maryann's approach to architecture and design was sympathetic with her attitude toward cuisine. In her dishes, Jody relies on fresh, seasonal and local ingredients and straightforward preparation methods to bring out the intrinsic character and subtle flavors of food. Maryann Thompson Architects typically utilizes natural materials and textures that offer a richly layered experience in their relationships. The design scheme for Rialto leverages this attitude. The restaurant's interior offers a visually and tactilely rich sequence of spaces that affords moments of mystery and suspense in one's passage through and occupation of the space.







The scheme utilizes distinctive natural materials, including onyx, quartz, mahogany, mohair, and suede. Juxtaposed against each other, one reads the strong materiality of these elements and their delicate and complementary relationships. At the restaurant's entrance, a corridor of Italian mosaic tile defines a "road" that guides one's passage through the L-shaped lounge into the dining room. Sheer curtains hang at intervals throughout the lounge and dining room, providing enclosure and a playful shift in scale without disrupting sightlines or rigidly enclosing the space. Light becomes an additional material that activates the space when filtered through or layered against these elements. Taking cues from Japanese shadow plays, the design offers moments of theatricality in one's movement through and interaction with the space. Seated behind a sheer panel, one is simultaneously a character in or a spectator of a rotating shadow play. At the onyx-topped bar, light filters through the stone surface to illuminate the wait staff from below, elevating the simple activity of drink preparation or serving into a performance. The arrangement of circular banquettes in the dining room alternatively reveals or conceals views of other tables, providing intimacy and enclosure or vantage point to watch other diners.

当著名的Rialto餐厅的主厨兼所有者Jody Adams想要改造餐厅的就餐区时，她找到了Maryann Thompson Architects，期望找到一个能与她的经典意大利食谱产生共鸣的设计方案。Jody相信，Maryann对待建筑和设计的方式是和她的烹饪态度相一致的。在烹饪的时候，Jody依靠新鲜的、季节性的、产自当地的食材，加上简单的制作方式，以带出食物本身具有的风味。Maryann Thompson Architects在建筑设计上通常采用天然材质，让空间的使用者享受丰富且多层次的空间体验。Rialto餐厅的设计方案秉承了这种态度，视觉上和触觉上都给人以丰富的空间感，人们在走入餐厅来到自己餐位的过程中，都会体验到一种神秘感和未知感。

餐厅的设计采用特色天然材料，包括缟玛瑙、石英、红木、马海毛和绒面革。当这些材料并置在一起的时候，人们会发现它们都是很重要的，这些元素之间存在一种微妙的互补关系。餐厅入口处，一条意大利马赛克瓷砖铺就的过道引导顾客经过"L"形的休息厅，来到就餐区。休息厅和就餐区挂有薄纱窗帘，既带来一种有趣的转变和隔断感，但是又不会干扰视线，也不会生硬地封闭空间。光线在这些元素间透过，增加了层次感，使空间活跃起来。餐厅设计从日本皮影戏中吸收灵感，使顾客在经过餐厅和在餐厅用餐时有一种戏剧化的体验。当在薄纱帘幕背后坐下时，人们就自然成为正在放映的皮影戏的扮演者或者观众。在缟玛瑙表面的酒吧台后面，地下的灯光透过石头照上来，照在吧台工作人员的身上，使简单的饮品准备过程和服务工作提升了一个档次。就餐区的圆形餐桌设计和弧线形的座椅产生了一种半隔断效果，营造一种亲密的用餐氛围的同时，顾客也可有选择地看到其他餐桌的顾客就餐。



