

COTTO
DESIGNS
CERAMIC
STUDIO



COTTO DESIGNS

Cotto Designs is a ceramic studio based in Lima, Peru with more than 15 years of experience. Founded by the graphic artist Corinna Silva-Rodriguez in 2005, in the garage of a house and that has grown slowly until becoming this place exclusively designed and built, for crazy ideas to be designed and become a reality.

Cotto Design focuses on the production of designer's homeware pieces, design and production of plates for world's leading restaurants as well collaborated in the research, production and realization of art works for local and international exhibitions.





OUR GLAZES



Our ceramic glazes are more than just finishing touches — they are a prove to our commitment to perfection and innovation.

Crafted with an impeccable and distinctive formula, each glaze encapsulates a harmonious blend of contemporary colours and traditional elegance.

The artistry behind our ceramic glazes goes beyond aesthetics; it's a reflection of our dedication to presenting you with nothing less than exceptional beauty.

OUR CLAY

Our passion for heritage and sustainability comes to life through our unwavering commitment to using 100% Peruvian clay and materials in every creation.

Our artisans, skilled in their craft, transform this clay into works of art that encapsulate the soul of our natural resources.

Our pride in using local materials extends beyond tradition; it's a statement of environmental responsibility.

By sourcing exclusively from our homeland, we support local communities and reduce our ecological footprint. With every purchase, you contribute to the nurturing of both heritage and sustainability.



HAND MADE



Every ceramic piece we offer is a representation of the hands that crafted it -a fusion of time- honoring techniques and contemporary design.

When you bring our ceramics into your home, shop or restaurant you welcome a piece of Peru, meticulously handcrafted and passionately infused with the spirit of its people.

DRINKWARE





DINNERWARE





HOMEWARE







HOSPITALITY

At Cotto Designs we take pride in crafting exquisite and unique pieces that elevate the aesthetics of restaurants, coffee shops, hotels, shops, and artists alike.

Our dedication to creating exceptional ceramics is evident in every handcrafted piece that leaves our workshop.

Every ceramic piece we create demonstrate our dedication to the art of craftsmanship.

Our commitment to quality ensures that each item is not just a product, but a representation of the passion and skill that goes into its making.



CLIENTS



List of clients we have worked with:

- Abel Bentin - Lima, Peru
- Amaz - Lima, Peru
- Astrid & Gastón - Lima, Peru
- Baoli - Miami, USA
- Caleta Dolsa - Lima, Peru
- Carnaval - Lima, Peru
- Casa Lola - Lima, Peru
- Central - Lima, Peru
- Clon - Lima, Peru
- D'Sala Café - Lima, Peru
- Elmer Restaurant & Epicerie - Paris, France
- El Tucán - Miami, USA
- Estero - Playa del Carmen, Mexico
- Estatera Restaurante - Lima, Peru
- Geometrica - Lima, Peru
- Gocta Natural Reserve - Amazonas, Peru
- Hapo - Santa Cruz, Bolivia
- Hilton - Lima, Peru
- Hotel B - Lima, Peru
- Hotel Manto - Lima, Peru
- Isolina - Lima, Peru
- Karla Novy - Lima, Peru
- Kjolle - Lima, Peru
- Kubrea - Lima, Peru
- Lila - Lima, Peru

CLIENTS

Lima - London, UK
Macchia - Lima, Peru
Marion - Miami, USA
Marcelo Wong - Lima, Peru
Maz - Tokyo, Japan
Mauka - Cusco, Peru
Merito - Lima, Peru
Mó Bistró - Lima, Peru
Morning Cofee - Lima, Peru
Neira Cafe - Lima, Peru
Nazcaa - Dubai, UAE
Olluco - Moscow, Rusia
Pan Sal Aire - Lima, Peru
Pickadeli - Lima, Peru
Puna - Lima, Peru
Public Kitchen - New York, USA
Queen - Miami, USA
Robata - Dominican Republic
Rosso Pizzeria - Lima, Peru
Troppo - Lima, Peru
Vicca Verde - Lima, Peru
Zara Alanya - Lima, Peru
4D - Lima, Peru





ELMER RESTAURANT & EPICERIE - PARIS, FRANCE

I MET THE CHEF SIMON HORWITZ THROUGH VIRGILIO MARTINEZ IN 2014. IN EARLY 2015 HE CONTACTED ME TO DESIGN THE TABLEWARE FOR HIS NEW RESTAURANT IN PARIS, ELMER. THERE WERE SEVERAL MONTHS OF VIDEO CALLS LOOKING AT SHAPES, SIZES AND FINISHES OF PLATES, CUPS, BOWLS, RESULTING IN A VERY NICE EXPERIENCE AND A GOOD FRIENDSHIP.

EVERY FAMILY TRIP TO PARIS THERE ARE A COUPLE OF OBLIGATORY STOPS AT ELMER TO ENJOY ITS SPECTACULAR MENU.









March 29, 2017

The Prettiest Restaurant Plates in Paris

By Sara Lieberman

Meet the ceramists making beautiful dishes for some of the city's chicest restaurants.



At Elmer, plates are commissioned from the Peruvian ceramist Corinna Silva-Rodriguez Bonazzi. Alban Couturier

Cotto Designs

For his first restaurant, [Elmer](#), chef Simon Horwitz wanted to celebrate his native French cuisine, but also pay homage to all he'd discovered during his travels — particularly his influential internship at Central in Lima, Peru, where chef Virgilio Martinez's contemporary menu of native Peruvian ingredients named his establishment one of the world's 50 best restaurants. Fittingly, the dishes are commissioned from a maker in Peru (and the chairs are from Italy, the wood tables from Burgundy and the lights from Germany). "I like the idea of exclusivity and promoting her work," Horwitz says about the ceramist Corinna Silva-Rodriguez Bonazzi. Her [Cotto Designs](#) dishes are as popular as the foods they carry (like baby pigeon with grass-green asparagus or sea urchin with potatoes and sorrel). Guests often inquire about purchasing their own sets — and soon, they will be able to. For Silva-Rodriguez Bonazzi's part, it took about five months to develop and design Horwitz's order and then about 10 weeks to produce about 800 pieces, which vary in size and color. The palette resembles a morning sky: pale yellows, baby blues and brighter hues splattered on white. Silva-Rodriguez Bonazzi's Lima studio gets so humid she often has to wait up to 10 days before firing anything. "The process is slow, but I am still inspired."

[HTTPS://WWW.NYTIMES.COM/2017/03/29/T-MAGAZINE/DESIGN/PRETTY-RESTAURANT-PLATES-PARIS.HTML](https://www.nytimes.com/2017/03/29/t-magazine/design/pretty-restaurant-plates-paris.html)

CENTRAL RESTAURANT - LIMA, PERU

IN 2007 WE STARTED DEVELOPING A SERIES OF GLASSES, CUPS AND PERSONAL TEAPOTS FOR VIRGILIO MARTINEZ AND THEN LITTLE BY LITTLE THE TABLEWARE.

A CHALLENGE FULL OF SPECIAL SHAPES AND COLOURS, THEY MADE THIS COLLABORATION A JOURNEY FULL OF CREATIVITY, ART AND QUALITY.



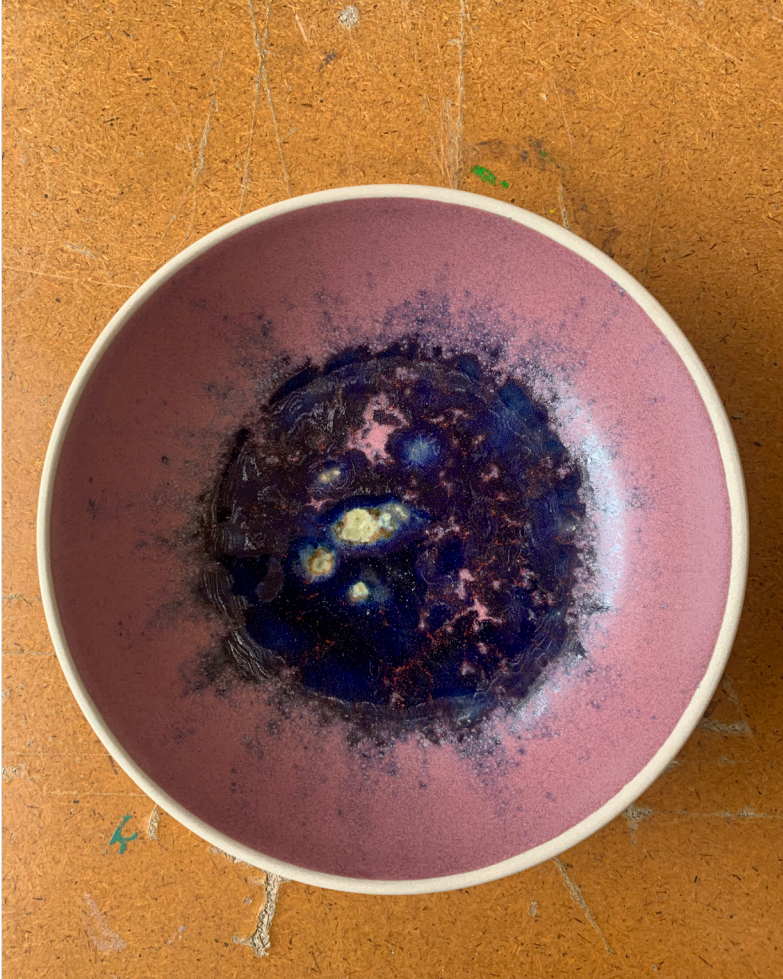




OLLUCO RESTAURANT - MOSCOW, RUSIA

RESTAURANT EXPERIMENTATION OF CENTRAL





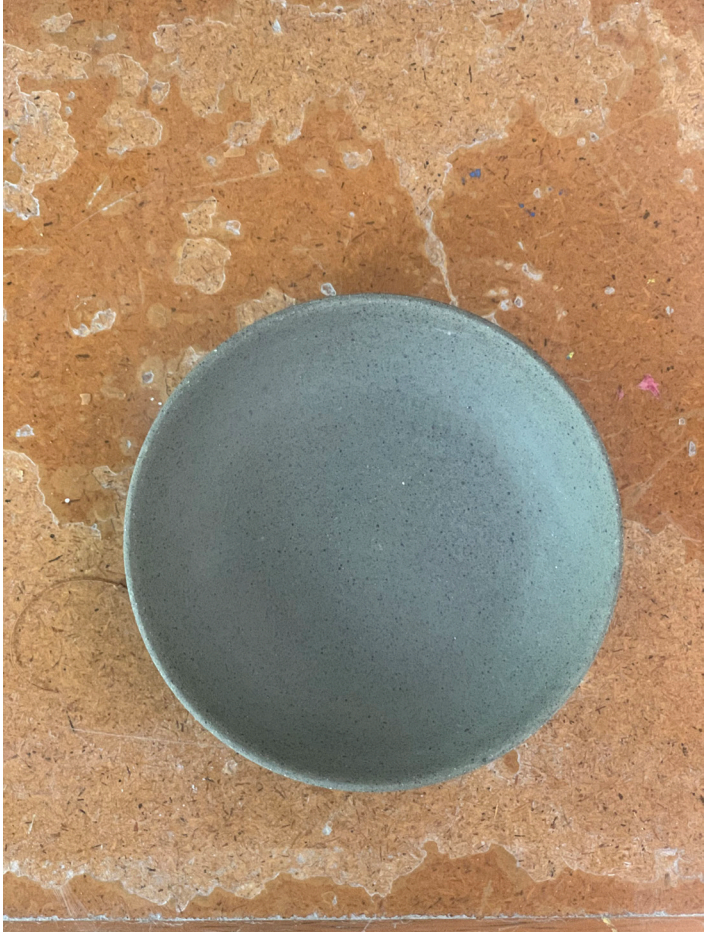


MAZ RESTAURANT - TOKYO, JAPAN

RESTAURANT EXPERIMENTATION OF CENTRAL









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