

EXPLORE THE ISLANDS



SKEIVA PAKKHÚS: WHERE ITALY MEETS THE NORTH ATLANTIC

- ITALIAN AND FAROESE FOOD ARE A GOOD MATCH. THE ITALIAN DISHES ARE BETTER WITH THE FRESH FAROESE INGREDIENTS. AND THAT IS BECAUSE WE HAVE THE BEST QUALITY SEAFOOD IN THE WORLD. THAT IS THE CLAIM OF HENRY SAMUELSEN, HEAD CHEF OF THE NEWEST RESTAURANT IN TÓRSHAVN

Hallur av Rana

Italian cuisine is known throughout the whole world for its distinctive flavours, use of fresh ingredients, quality and good taste. It is from this background, that Italy has given the world pizza, pasta, espressos, mozzarella, prosciutto and a whole range of famous cheeses, sausages, salads, coffees, wines and other food and beverages that people normally associated with good quality food.

Compared to Italy Faroese cuisine has a long way to go, although Faroese gastronomy has taken giant steps the last years.

But where the Faroe Islands is not really in such a state, that it can be mentioned as one of the leading food nations in the world, there is a case to be made, that traditional Italian dishes are better with Faroese ingredients.

For while seafood is an important part of Italian cuisine, the quality that the Mediterranean can offer pales in comparison with the best of the North Atlantic. And the Faroe Islands are in the midst of this rich larder of nature.

Skeiva Pakkhús



Skeiva Pakkhús is what happens when you combine the best of these two nations. A place where you bring the pasta, which is truly unique for Italy, and combine it with the best seafood from the ocean surrounding the eighteen islands of the Faroe Islands.

The new restaurant, located in an iconic and historical warehouse at the boat harbour in downtown Tórshavn, strives to combine Italian pasta with Faroese ingredients

Henry Samuelsen is the head chef in the newly opened restaurant, which plans to serve the best from two countries.

- Skeiva Pakkhús is an Italian restaurant where pasta will be the main identity of the place. Various different pasta dishes will be on the menu at any given time and will they differ in taste, form and texture. And all of the

pasta will be made in house, every day, he explains.

And while the inspiration comes from Italy the ingredients will be, as much as possible, Faroese.

- The ingredients for the dishes will be as local as at all possible. We will serve Faroese fish and shellfish, such as scallops, mussels,

langoustines, cod cheeks, lamb, just to mention a few. We are in dialog with local divers, that we contact a day in advance to let them know which quantities we need.

This fusion of Faroese and Italian food is a combination that better the dining experience, according to head chef.

As well as serving different kinds of pasta, the new restaurant will also have a variety of cheese, sausage, wines and spirits imported from Italy.

The opening hours of Skeiva Pakkhús are from 6 p.m. to 00.00 a.m. on Mondays to Fridays and from 6 p.m. to 02.00 a.m. on Saturdays.

