

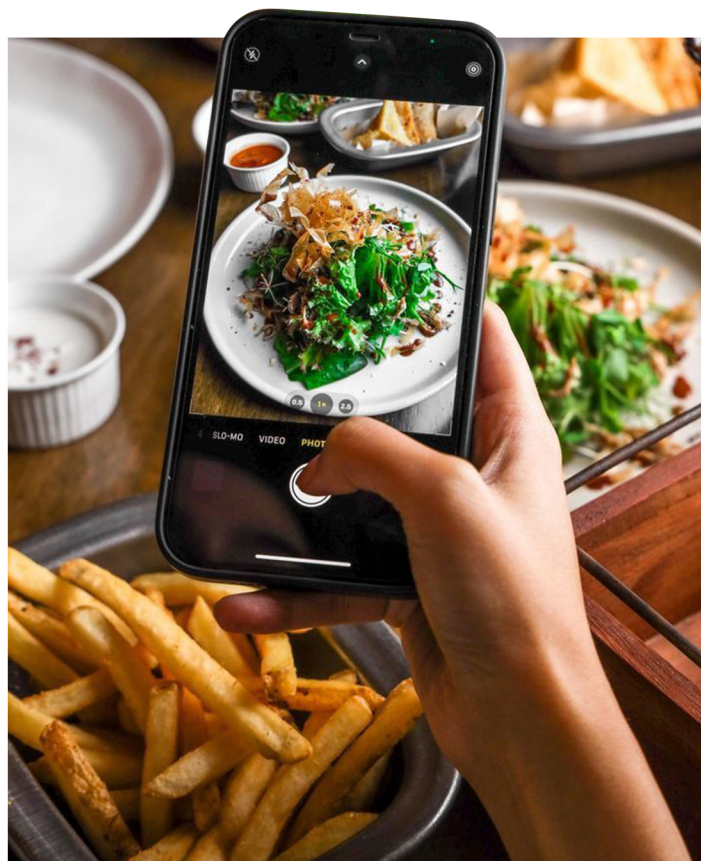
Your Food's Ready... for a Photoshoot

Shoot it Before You Eat it

Hey, Spezia Fam!
We all know the rule—the phone eats first. Whether it's your Sunday brunch or your everyday latte, if it isn't on the 'gram... did you even eat it? So this month, we're diving into something every foodie (and their camera roll) will love: **How to make your food look as drool-worthy as it tastes—using just your phone.**

Food Photography 101: Your phone is a weapon

You don't need a fancy DSLR. All you need is a phone, some natural light, and a little creativity. Here's the tea:



Natural Light is Your BFF

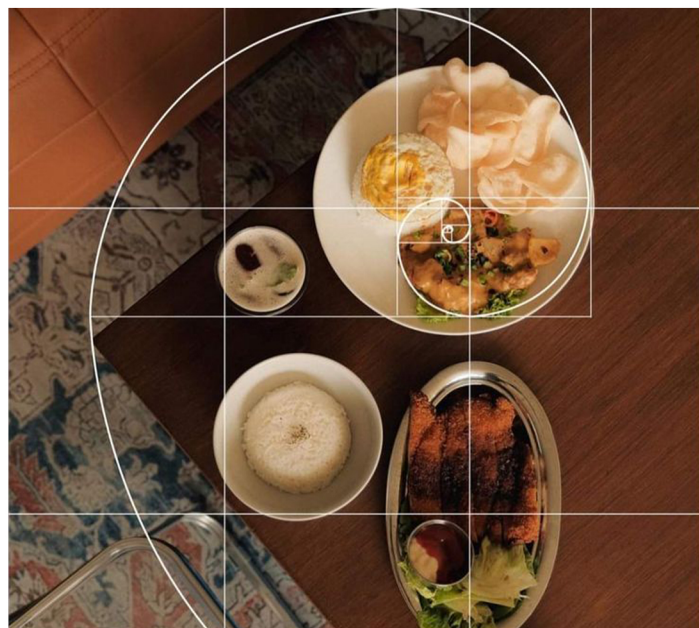
Window light > overhead kitchen light. Harsh shadows? We don't know her

Keep it Clean

A messy table isn't "aesthetic." Wipe those smudges, center that plate, and let the food shine

Angles Matter

Top-down for flatlays (think pizza or pancakes), 45° for pastas, and eye-level for those juicy burger stacks



Let the Plate Breathe

Don't zoom in too close—give your dish space to shine (like we do with our Nirvana Slice)

Color Is Key

Think of food as fashion. A pop of green, a sprinkle of chili flakes, or a contrasty napkin = instant visual upgrade.

Real Talk: Not Everything Needs a Filter

Some Editing Apps we Swear by:

- Lightroom Mobile (for pros-in-the-making)
- VSCO (for chill vibes)
- Snapseed (for that magical retouch)

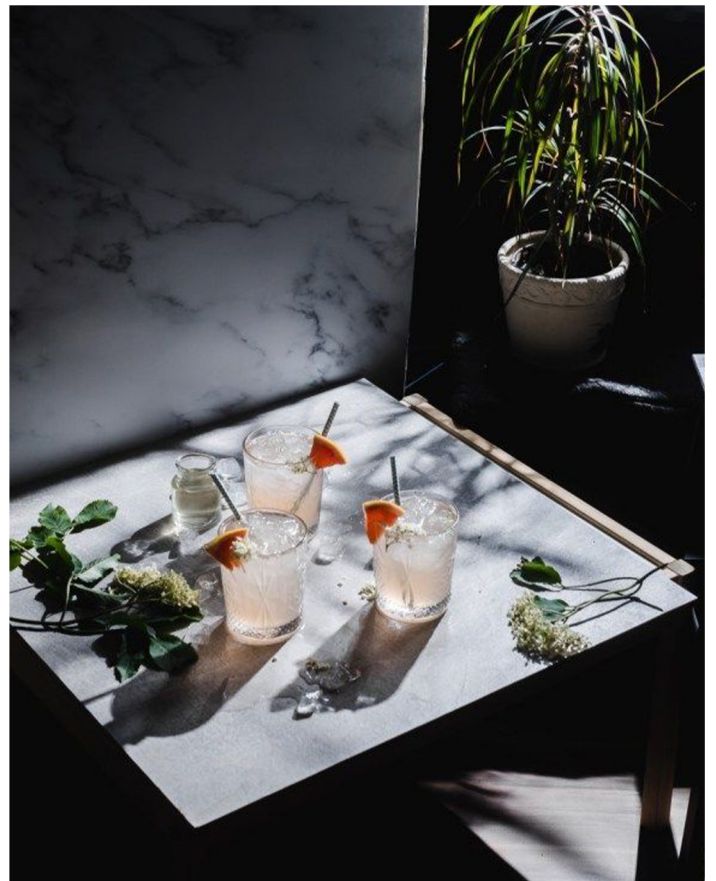
But don't overdo it—make it mouthwatering, not plastic.



TL;DR:

Natural light, clean setup, good angles, and a little love = perfect shot.

Want to practice? Drop by Spezia, grab our Nirvana Slice, and click away (before it disappears).



Let's Make Your Camera Roll Delicious. Till Next Time, Keep Serving Looks—on Your Plate and Your Feed.

*XO,
Team Spezia Bistro*