

CHEF ALBERTO LAZZARINO



Chef Alberto Lazzarino was born and raised in Piemonte in Northern Italy, a region most famous for its truffles, Barbaresco and Barolo wines. After culinary and wine school Alberto worked in Italy, Spain and France when famed restaurateur Mauro Vincenti imported Alberto to Rex Il Ristorante. Mauro recognized his talent and Alberto was on his culinary way in Los Angeles. After Rex, Alberto was instrumental in the opening of Alto Palato in West Hollywood. Alberto moved to Il Moro in West LA where Zagat gave him Best Italian Restaurant 2 years (01/02) in a row. Cheebo in Hollywood called on Alberto to be their chef and he

received rave reviews by Los Angeles Times, LA Weekly and it was dubbed one of Bon Appetite's 25 favorite places to eat in America. After such accolades Piccolo Ristorante asked Alberto to executive chef his most intimate setting to date. After one year Alberto once again received Best Italian Restaurant in Los Angeles by Zagat 2007 and a beautiful review by S. Irene Virbila of the Los Angeles Times. Melograno in Hollywood became Chef Alberto's jumping off point where he was able to create and be recognized for his style of Piemonte Cuisine after 2 years commanding his own restaurant we bring you Private Chef Alberto.

Through Alberto's history in Los Angeles and the followers of his Piemonte Cuisine he has achieved a large commitment of private clients. Alberto's relationships with his Private Clients has made him one of the family in many households.

For more info and Press page see: www.cheflazzarino.com

RESUME



Villa La Cassinella

www.villalacassinella.com

Summer Season 2010

Lake Como, Italy

Chef Alberto is thrilled to go back to his roots, refresh his palate and scour Italy for new tastes and impressions.

Private Chef Experience:

- **Kevin McKidd, Grey's Anatomy Actor.** We have a 3 year working relationship.
- **David & Andrea Nevins , Exec. Producer Imagine Television "24".** We have a 3 year working relationship.
- **Nancy Cotton, SVP, Fox Television Studios.** We have a 6 year working relationship.
- **David M. Fite and Danita Loews, Private Investors:** Prepared dinners for the family of 6 and staff of 5 this included children's menu and adult menu. The Fite's entertained at

least 4 nights a week and I prepared a party menu including wine pairing to go along with each course. The Fites live in Wyoming and Australia and were in Los Angeles for the summer.

- **Bruno & Miranda Heller, Writer and Creator and Executive Producer of The Mentalist: CBS & Rome: HBO:** I am the Heller's chef on call for private dinners and their large parties. We have a working relationship that spans 15 years.

- **Noam Murro, Biscuit Films, Film & Commercials Director.** and **Yasmine Amitai, Editor & Assoc programmer for AFI & Sundance:** I have an ongoing working relationship with the Murros. I will cook an intimate dinner for their family or a larger celebration. I have worked with them for the past 10 years.

- **RJ Cutler , President & CEO Actual Reality Pictures:** I have an 8 year working relationship with both RJ personally and his company. I have prepared intimate dinner parties and company parties for 200 people.

- **Hill Harper, Actor CSI NY.** I have an 8 year on going working relationship with Hill from cast parties to dinners at home with friends.

- **Kathy Busby, VP production New Line Cinema:** I have a 10 year on going working relationship with Kathy who loves to entertain at home.

Restaurant Experience:

Los Angeles

Melograno. Owner/Executive chef. Specializing in the region of Piemonte and paired with the classical wines of the area this is where Chef Alberto got to create from the passion of his birthplace. 2007-2009

Piccolo Ristorante. Executive Chef, this small venue in the heart of Venice Beach has an extraordinary following for fine Italian food and wine. Rated a 26 out of 27 in the 2007 Zagat Guide, Piccolo is touted as L.A.'s best!

Cheebo 2003 to 2005 Executive Chef. In charge of designing and implementing new kitchen, managing kitchen staff of 15, food cost control, developing new menu and seasonal items. Was given rave reviews by LA Times & LA Weekly to name a few. Bon Appetit named Cheebo one of America's top 25 must eat at restaurants.

Il Moro Ristorante 2000 to 2002 Executive Chef In charge of managing kitchen staff of 20, food cost control, developing menu and seasonal items. Created many new permanent favorites on both the regular menu and the dessert menu. During my years there I received the "Best Italian Restaurant Award" from Zagat's 2001 & 2002.

Chalet Gourmet January 97 to October 97 as Executive Chef. I was recruited to revamp the existing menu and give their prepared foods section a higher culinary profile to attract a buyer. Within 6 months of my departure Bristol Farms acquired the store and all of my menu items were incorporated in Bristol Farms National Menu.

Il Pastaio Pasadena. 1995 to 1996 as Executive Chef. I opened this restaurant in Pasadena for the Drago's. I was in charge of managing kitchen staff of 12, food cost control, developing menu and seasonal items. My job as a chef was to get the restaurant up and running so that they could franchise the menu and run it with no chef.

Porta Via January 95 to June 95 as a Sous Chef. I was hired to open this restaurant implement and test the new menu and establish a working kitchen.

Alto Palato Ristorante July 94 to October 94 as a Sous Chef. I was hired to establish this new restaurant and its menu, utilizing my areas of specialty: Fish and Pastas.

Rex Il Ristorante January 93 to July 94 as a Sous Chef. I was recruited from Italy for my pasta and fish expertise. The owner died and I was traded to open and establish another venture...Alto Palato.

Italy France & Spain

Cogim srl, Sestriere July to September 89 (Palace Il Sestriere) Sous Chef.

Jet Hotel , Caselle February 90 (Stage) as a Commis.

Going, Torino June to September 90 (Mar y Land Formentera Spain) as a Pasta Specialty Chef.

Rist. S. Marco Canelli October to November 90 as a Sous Chef.

Sestritel, Sestriere December 90 to March 91 (Grand Hotel Sestriere) as a Sous Chef.

Scinsieme, Les Deux Alpes June to September 92 (Hotel Grizzly Les deux Alpes- France) as Head Chef.

Rist. S. Marco Canelli October 98 to July 99 as Sous Chef.

Muscatel, Alba December 99 as Guest Chef and Consultant for holiday menu 99/00.

Education:

Wine School: Graduated **Istituto Agrario Specialized in Enologia** 1986.

Culinary School: Graduated from **Il Centro Formazione Professionale di Agliano** Commis di Cucina 1990.

References and contact info are available upon request!



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Sample Menu

butternut squash soup with mascarpone and amaretto cookie filled beignets, toasted sage oil fragrance

poached pear over baby wild arugula and white endive salad, gorgonzola cheese, candied walnuts and pomegranate vincotto with extra virgin olive oil dressing

homemade Ravioli "del plin" filled with roasted rabbit and porcini mushroom sautéed with roasted garlic and rosemary sauce

broiled wild black bass served over slow braised fennel puree, orange and brandy reduction sauce

trio of selected Italian cheese served with dry figs compote, acacia honey flavored, and red wine concentrate

roasted green zucchini and mint puree soup served with Dungeness crabmeat and red

bell pepper oil

heirloom rainbow beet carpaccio, frieze lettuce, braised Belgium endive, warm goat cheese cake-anchovy aioli dressing

Risotto with fontina cheese fondue and fresh black truffle (white truffle when available) grilled asparagus and quail egg.

Pan roasted breast of duck served with sautéed seasonal vegetables, bosc pear chutney and aged balsamic vinegar reduction

Warm chocolate cake drizzled with a kumquat confit sauce

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