



## **OSTERIA 57** EXECUTIVE CHEF RICCARDO ORFINO



Chef Riccardo Orfino got his strong passion for cooking from his mother and grandmother; which led him to attend the Hotel Institute in Castelfranco Veneto at the age of 14.

After culinary school, at the young age of 23 years old, the first important opportunity came knocking at his door: the chance to go to Milan and work for one of the greatest names in the Italian restaurant world: **Il Luogo di Aimo e Nadia**. With 50 years of history, two Michelin stars, and an infinite knowledge of the best raw materials in our country, it definitely was one of the most important experiences in Riccardo's formation.

His hard work, sacrifices and passion allowed him to manage the first Bistrot of Aimo and Nadia in Milan, under the supervision of Chefs Fabio Pisani and Alessandro Negrini. Two years of many successes, with local awards and mentions in Italy's top food guides (Michelin, Espresso and Gambero Rosso).

At 27, another important break: flying to New York to work at **Eataly**, a company synonymous with 'Made in Italy' products and brands, where Riccardo spent two years as Chef de Cuisine at upscale restaurant **Osteria della Pace** at their Downtown location. His experience in this role provided Chef Orfino the tools to move to the next level. At Eataly, he gained a better understanding of the American market and how to operate a large company with an even larger team, but most of all, the beauty of what Italian cuisine means to New Yorkers.

After gaining enough managerial experience to take on a new role, Orfino decided to embark on a new adventure by accepting a position as Executive Sous Chef at **La Pecora Bianca** in March 2017. In this position, he was the point person for many executive decisions involving the restaurant group, and was ready to take on a role as the face of a restaurant.

When the opportunity came knocking at his door in April 2019, Chef Orfino answered, and accepted a position at **Osteria 57**, as an Executive Chef and Partner. Orfino was elated by his new responsibility and to be part of a team philosophy that he believed in. At the restaurant, they give special attention to a pescatarian and vegetarian lifestyle and its ethical impact to the environment. Working in an Italian kitchen that embraces a coastal cuisine approach with no meat is exciting and challenging, especially as an Italian chef. Preparing dishes using simple cooking techniques with fresh flavors, and choosing vendors that share the same passion for its carbon footprint, Chef Orfino knew his mission for the restaurant. Enabling him to become more creative in the kitchen and with his vendor selections, the establishment will be paving the way for environmentally friendly business practices.

Gaining praise along the way, Chef Orfino has had the honor of being a guest of the James Beard Foundation a number of times, including the first during the Expo in Milan, as well as an Urbani White Truffle dinner, and lastly, winning Primo di New York, a pasta competition to decide on who has the best pasta dish in New York.