

Marcellino Ristorante

7114 East Stetson Drive | Old Town Scottsdale
480.990.9500 | www.5StarItalian.com

Chef Marcellino Verzino was born on his family's farm in the Campania region of Italy and was raised in the small town of Reino, Benevento; where lush rolling hills are filled with olive groves and vineyards and everyone knows each other's families for generations. He began cooking for his family at the young age of twelve and his roots are steeped in all facets of food and wine with a profound understanding of their origins. At age 21, he moved to Rome where he was personal Chef to world-renowned scientist and socialite Adriano Bussati Traverso. He went on to open restaurants in Calabria and Abruzzo; cooked on the island of Poros, Greece and owned trendy bistros in Rome. Moving to New York City in 1996, and opening his own restaurant granted Chef Marcellino the highly coveted "Award of Excellence" from the New York Times and "Honorary Recognition" for his outstanding contribution to the James Beard Foundation.

Today, Chef Marcellino and wife Sima proudly present their beautiful Old Town Scottsdale Ristorante to an internationally established clientele. Chef is passionate in crafting his cuisine. With historic Italian recipes he weaves his own combinations of the finest and freshest ingredients to create signature flavors while maintaining the integrity of true Italian cuisine. From *Porcini Fettuccine*: handcrafted porcini infused fettuccine with chunks of fresh lobster, sautéed with shiitake mushrooms and truffle oil, to *Filetto di Bisonte*: Bison tenderloin with Almond Grappa reduction, mixed mushrooms and potato puree. It's what gives Chef his edge. "It is my honor to have guests embrace and love who I am and what I create for them," states Chef Marcellino.

Since opening in Arizona Chef has been awarded the *Best New Chef*, *Best Italian Restaurant*, *Best Hand Crafted Pasta* and the distinguished *5 Stars Award* by Howard Seftel, former food critic for the Arizona Republic. Chef Marcellino has appeared on numerous television shows in Arizona as well as in New York as he educates and engages audiences in the fine art of Italian cuisine.

The kitchen is not Chef Marcellino's only domain. He is passionate about creating a complete dining experience for his guests and the ristorante will caress you from the moment you arrive. The design inside and on the patio showcases his talent to also create an ambiance that welcomes guests as if they were walking into his home. He designed his bar to accommodate conversation and camaraderie along with perhaps an appetizer of hand-carved tuna Carpaccio glistening with a sheen of the finest extra virgin olive oil, a lemon squeeze and his homegrown mint all layered over peppery arugula, and a glass of stunning Italian wine. His Chef's Island is a U-shaped gathering of comfortable seats to watch the maestro work his magic with his wood-fired oven creating the likes of his signature *Gnocchi al*

Pignatelli. Hand rolled, light and sumptuous potato/pasta orbs in Chef's secret tomato sauce and melted mozzarella bits brought to a bubbling brown crispness in his wood-burning oven. It's a very special spot to enjoy the fruits of his labor. There is a small private dining room with a family styled table for up to 14 for business or for celebrations.

It just may be delightful torture trying to choose from his huge arsenal of fresh pastas, immaculately balanced flavors of his Mediterranean seafood and choicest array of carne dishes. Finish your dining experience with Chef's handcrafted *Tiramisu*. Rich, espresso drenched savoiard layered with the lightest mascarpone cream dusted with unsweetened cocoa and you're already making reservations to return.