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Release Date: October 13, 2008

CHEF BIOS

Chef Arturo Iengo

Executive Chef, Ristorante Pascalucci, Benevento, Italy

Arturo is an internationally renowned chef and restaurateur who has lived and worked in Naples since 1975. Passionate about the area and the food that it is famous for, he worked for a number of hotels and restaurants including, currently, the Ristorante Pascalucci in Benevento. He is a professional sommelier and teaches culinary master classes at hotel management schools in Campania.

Chef Fabio Salvatore

Executive Chef, Café Milano, Washington, DC

Born and raised in Casalincontada (Abruzzi), Italy, Fabio began decided to pursue a dream of becoming a chef at the age of 14 and started his studies at the Istituto Professionale Albergiero in Pescara. Fabio apprenticed in such restaurants as Ristorante Ferraioli and Hotel Tassoni. At 18 he worked with renowned chef and culinary teacher Ennio Mencarelli and later became Sous Chef at the four-star Hotel Atlantic restaurant in the Emilia Romagna region. Fabio cooked at well-regarded restaurants in Italian cities such as Riccione and Ancona, and in London, England. Fabio moved to the United States in 1998 where he became the Executive Chef in Ristorante Terrazza in Chevy Chase, MD. Since November 2003, he has been the Executive Chef at Café Milano in Georgetown, Washington, DC.

Chef David Rogers

Executive Chef, Restaurant Associates at the National Gallery of Art

David Rogers began his culinary career in Kansas City, Missouri at *Fedora Café*, an award-winning American bistro. Building on his success, he accepted a position as sous chef at *Café Allegro*, the number one Zagat-rated restaurant in Kansas City. There, Rogers honed his style of contemporary seasonal cuisine with ethnic

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