## MEET CHEF RICCARDO BILOTTA

At the age of 15, Riccardo was sought out by a restaurant owner who admired his work ethic and ease around the kitchen while working as a dishwasher. He suggested Riccardo go to culinary school and shortly after, Riccardo enrolled in the Centro Turistico Alberghiero I.A.L in Lignano Sabbiadoro, Italy, where he got his diploma in the culinary arts.

Riccardo then began his culinary trajectory over ten years ago, taking him through some of the best known establishments in Europe and America, including two Michelin starred II Pellicano in Porto Ercole, Italy, Three Michelin starred El Cellar de Can Roca in Girona, Spain (nominated number one best restaurant for 3 years) La Broche in Madrid and most recently Soho House Group and A Voce Columbus, acclaimed restaurants in New York, where he served as Executive Chef.

Riccardo's refined, modern New American and Mediterranean dishes combine classical and innovative techniques and the finest seasonal ingredients, a style that he plans on bringing to his newest position as Executive Chef here at The Columbia Tower Club. Riccardo is fluent in Italian, English, Spanish and French. A die-hard NY Knicks fan, Riccardo spends his time off watching basketball games and playing soccer.

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to American/ Mediterranean cuisine by joining our Club as Executive Chef.





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