

## “PRINCE OF PASTA PAVES NEW PATH!”

**The King Of Italian Cuisine, Chef Marcellino of Marcellino Ristorante** moves to Stetson Drive at the Southbridge-Waterfront Project this April 29<sup>th</sup>! Follow Chef Marcellino and Sima Verzino as they build their new empire to a whole new level of culinary craftsmanship!

Watch **Chef Marcellino** work his magic right before your eyes when you join him at his new location and “**Chef’s Station**” as he prepares his award-winning recipes. Even the most finicky eaters have raised both an eyebrow and a smile as he pulls from his never-ending “treasure chest” of delights. “**Ahh, let me share my passion with you,**” he says, with an adorable grin. Everything about Chef Marcellino oozes Italian, even his wink has an accent. Moving to NYC directly from Rome, Italy in 1996 with his new bride Sima, he partnered and ran award-winning restaurants in NYC for nearly six years and was awarded “honorable mention” from the James Beard Foundation. Chef Marcellino won the rank of the very few guest chefs whose dinner was a sold out affair, raising substantial contributions for their scholarship program.

Exquisite food combinations of the finest and freshest ingredients is what gives him his edge. It all begins with an antipasto of the freshest, hand-carved tuna Carpaccio glistening with a sheen of the finest extra virgin olive oil, lemon squeeze and his homegrown mint all layered over peppery arugula. 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 it all with one of his hand-made desserts: **Panna Cotta** anyone? It simply caresses you from first bite.

**Added Attractions: Chef Marcellino** reveals his other secret weapon: his thin crust pizza plus many more extraordinary dishes from his wood-fired oven! Everyone’s favorite gnocchi gets a blast when he serves it bubbly and top crispy from his pizza oven or his country specialty, goat with potatoes glazed from the heat. He’ll be creating glorious chef tastings from his “Chef’s Island” where one can book a seat right in front of the maestro at work as he deftly prepares their very personal dinner.....or choose the draped enclosed tables flanking his “island” which offer dreamy privacy as his secrets are served directly to couples who desire intimate dining.

**Phoenix Opera**’s finest voices will serenade **every Friday and Saturday** evening to heighten emotions to the highest decibels.

There’s also a very **private dining area** for exclusive occasions or business dinners that require closed-door discussion. Catering, lunch and dinner take-out and a special early and late bar menu available.

“This is where we want to be,” exclaims Sima, who runs just about everything else outside of the kitchen. “We’ve recreated the same cozy, amber-lit ambiance, finely-honed service, hand-picked Italian wine selections and personalized attention from **Chef Marcellino**, staff, and myself. We’ve simply enriched the experience. The difference?.....our address. It’s always been about Chef Marcellino’s cuisine.”

**Watch for their Grand Opening in April. Their telephone number is the same: 602 216 0004 and so is their website: [www.fivestaritalian.com](http://www.fivestaritalian.com)**  
**New address: 7114 E Stetson Dr. Scottsdale 85251 \*at the gateway of the South Bridge connecting Stetson to the Fashion Mall\*Public parking directly below\***

Born on his family’s farm in the Campania region of Italy with its rolling green hills, Marcellino Verzino began sharing his craft with others at the young age of twelve. The strong

female influence of the family, his geographic heredity and Nature's abundant gift all gave way to his artistic stature. His triumphs (worldwide) reflect a life of passion, dedication and leadership. The development of his unique culinary style was born of his soul. He and his wife, Sima embrace one vision which culminates in their most recent venture. The opening of the new **MARCELLINO RISTORANTE** in the heart of elegant Old Town Scottsdale, affords this vibrant, multi-talented couple to share their love of life with all entering into their realm. Their belief? Purity, honesty and truly great food.

His awards and rewards are numerous. The following mentioned are a few of his highlighted accolades:

1997- Honorable Recognition from The James Beard Foundation, NYC

2001- Award of Excellence- New York Times, critic Joanne Starkey

2004- Coveted Five Stars- Arizona Republic, Phoenix, Arizona- Howard Seftel

2004- Voted Best New Chef- Food and Life Magazine

'05, '06, '07, '09- "Best Upscale Italian Restaurant"- New Times, Phoenix, Arizona