



## STEVE MANNINO EXECUTIVE CHEF, RUSTICO

As Executive Chef of Rustico, Steve Mannino brings an innovative brand of cooking that is equal parts rustic and refined. Cleverly creating dishes that both evoke familiar classics and thrill with the unexpected, Mannino's style ignores fussy trends in favor of bold, soulful and often surprisingly simple plates. His honest and passionate cooking is short on shortcuts, long on character and defines the heart of Rustico.

Before leading the kitchen at Rustico, Mannino held posts in some of the top restaurants across the country including New York, San Francisco, Chicago and Boston. Mannino spent eight years working with acclaimed chef Todd English during which he opened and served as Executive Chef at both Olives Restaurants in Las Vegas and in Washington, DC. Under his leadership, *Food & Wine* named Olives in Washington, DC "Best New Restaurant" in 2000.

Mannino later worked with Stephen Starr and Starr Restaurants, where he was responsible for opening both Buddakan and The Continental in Atlantic City. He then opened his own hospitality consulting firm, where he worked with clients such as the 9:30 Club in Washington, DC and Fox Restaurant Group in Scottsdale, Arizona.

A graduate of the Culinary Institute of America in New York, Mannino began his career under the direction of Chef David Burke at the Park Avenue Café in New York and later in Chicago, where he helped open a branch of the celebrated restaurant. Mannino also spent time in the critically acclaimed Les Nomades in Chicago.

At Rustico, Mannino is able to incorporate his classic culinary style into the menu while keeping focus on artfully weaving together beer and fire – the driving forces behind his kitchen. His training brings exceptional technique that's often executed with unexpected elements, such as in his Carrot Hummus with Spiced Lamb and Truffled Cous Cous Carbonara. With a firm commitment to only the finest, seasonal ingredients and nods to tradition – unmistakable in his airy Ricotta Doughnuts – there's simply nothing predictable or lacking verve in Mannino's food.

Rustico is an exuberant neighborhood restaurant driven to deliver a one-two punch of honest, robust cooking and an incomparable beer selection. Warm, vivacious and adamantly unpretentious, Rustico is quite simply a fun place to be. With a cache of over 400 beers, a bustling bar scene and a passionate kitchen committed to its craft, Rustico is a restaurant to visit with family and friends time and time again. Since opening in 2006, it has been featured in *The New York Times*, *USA Today*, *Food Arts*, *The Washington Post*, *Washingtonian*, *Northern Virginia*, *Imbibe* and *Washington City Paper*.