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## CHEF FABRIZIO FACCHINI: Chef Owner, Chef Partner, Executive Chef & Brand Ambassador From Italy to USA

By Lauren Bens & Hillary Latos

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World-renowned restaurateur Fabrizio Facchini, who has brought his authentic Italian cuisine and innovative cooking techniques to the US is on fire, and with multiple hotspots, he's only getting hotter! Facchini might have gotten his start in the hospitality industry in Italy, but he has already made his mark on New York's international food scene. With a new restaurant set to open soon in the city, there will be even more of Facchini's modern and mouthwatering dishes for you to savor – now that's amore!

Along with his partner, Dr. Alexandre Scheer, MD of Scheer Medical Wellness, Chef Facchini is expanding his edible empire, one trendy restaurant at a time. Dr. Scheer might be a doctor by day, but he transforms into a devoted restaurateur by night, and is helping to transform the New York dining experience.





Dr. Alexandre Scheer, MD

*How did you get into the restaurant/hospitality business?*

I've been cooking since I was since little, it's always been a passion of mine. I used to watch my grandmother cook and play with the food. My parents didn't want me to work in a kitchen, so they sent me to school to study business and marketing.

I might not have attended culinary school, but I always cooked for family and friends. After living in Belgium, my wife and I decided to go back to Italy where we restored an old 13th century country house and turned it into a small boutique hotel and restaurant.

*What made you move to the US? How would you describe the New York restaurant scene?*

While running our boutique hotel and restaurant, we had many guests who were from the United States. Many of these guests, who became close friends, were huge fans of my food and convinced us that we would be successful if we moved to the US. I had lived in the US for a year during in the 90s with a student program and always loved it there. We also thought it would be a great opportunity for our kids. The New York restaurant scene is comprised of food from all over the world in the center of the world.

*What is the secret sauce to your success? Did you ever imagine you would become such a big name in the industry?*

There's no secret really, just a lot of passion, creativity, learning, evolution and work. I'm doing well, but I'm very ambitious and have more goals I want to accomplish. I never could have imagined I'd get to where I am now, but now that I'm here, I have to keep going.

*How do you bring the authenticity of Italian cooking to your restaurants here?*

I try to reproduce the flavors of what I used to eat growing up, which includes using traditional recipes and techniques and sourcing the best ingredients, both imported and domestic. Everything is made with love and passion.

*How do you balance work and family life? How involved are you in the restaurants?*

My wife and my kids are very involved in what I do. We try to decide everything together. I'm very busy with work, but I always try to make time for my family. I created my very first hospitality business with my wife and so my kids were born into the hospitality industry, they know a lot about it.

*Where do you live? Favorite things to do in New York, hobbies, etc.*

I live in Saratoga Springs, although i stay in the city four to six days a week and hope to relocate closer to the city soon. When i have time, i love to just walk around New York City, try different food and get inspired. I also do many events for non-profit organizations.

*What made you decide to open in Saratoga?*

I met a couple of partners who wanted to develop a restaurant and bring authentic Italian cuisine and a wood-fired oven to Saratoga, so I decided to go in with them.

*Favorite travel spots? Do you go back to Italy often?*



I love to travel all over the world. South America is one of my favorite places. There are also so many great places to see within the US. We try to go to Italy as often as possible but things have been so busy we haven't been back for any big holidays in a couple of years.

*What can you tell us about your soon-to-be new restaurant? When is it opening?*

"Cotto" which means cooked in Italian, will feature dishes with fresh and authentic flavors, but we plan on showcasing them in a more modern and creative way. We are also developing a great mixology list, as well as extensive wine, liquor, tea and coffee menus. We are going to be located in the new Marriott Renaissance Hotel in Chelsea, so we plan to offer breakfast, lunch, dinner and delivery 24/7.

*What is most rewarding about the charities/organizations you are involved with?*

I am involved in different charities and organizations both directly and indirectly. I'm the President of Slow Food Chefs Alliance USA, as well as Advisor for the Ass. Italian Chefs of NY. I have also done many events for foundations including Natures Kids in Costa Rica, No Kids Hungry, The Food Bank NY with NYCWFF of Food Network, Noah Home in San Diego, and others. I believe that we all need to help, it's so rewarding.

@cheffacchini

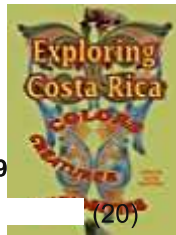
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