



## INDUSTRY UPDATE

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APPOINTMENT

10 September 2019

# Fabrizio Facchini

Appointed **Executive Chef**At **Renaissance New York Chelsea Hotel** – NY, USA[View Fabrizio Facchini's LinkedIn Profile](#)share this article [in](#) [twitter](#) [facebook](#) [email](#)

The highly anticipated Renaissance New York Chelsea Hotel has announced the appointment of award-winning Fabrizio Facchini as the Executive Chef of the hotel's upcoming restaurant, Cotto, soon to be one of Chelsea's hottest dining destinations. Facchini will oversee the menu creation and vision of Cotto, while using the best of local and imported ingredients. In addition to the restaurant, Facchini will spearhead all food and beverage operations at the Renaissance New York Chelsea Hotel, including catering for private events in the Cardinal Ballroom and the two-story rooftop lounge, Somewhere Nowhere.



Most recently, Facchini served as the Executive Chef at Memoria in New York and Taverna Novo in Saratoga Springs, NY. Prior to bringing his Italian expertise to the United States, he was the chef and owner of Antico Borgo, the former boutique hotel and restaurant in Arcevia, Italy. He is currently the president of Slow Food Chefs' Alliance USA, brand ambassador for Urbani Truffles and Pastificio G. di Martino, and board member of the Association of Italian Chefs New York. Amongst many other accolades, Facchini has been recognized in the Michelin Italy Guide and was honored by the Italian American Chamber in New York for his authentic cuisine.

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