

# Cotto, Chef Fabrizio Facchini Long-Awaited New Opening



by [Stefania Virone Vittor](#) editorial staff | October 2, 2019



Recognized internationally and appreciated by colleagues such as Massimo Bottura, Italian chef Fabrizio Facchini is adding a new chapter to his American life.

If you take a look at chef **Fabrizio Facchini's** Twitter account, you'll be surprised by the multiple titles he has: Chef Patron of the Antico Borgo Arcevia Restaurant (in the Marche region), Executive Chef USA, Chair Slow Food Chef Alliance USA, Ambassador Urbani Truffles and Pastificio G. di Martino, AICNY Member and, last but not least, Food Network Chef. And adding to all that is his most recent project: the opening of [Cotto](#) in New York City.

## The American Life

[Chef Facchini](#) strives to keep his family together, so when he decided to move to the United States he brought his family along. First stop, San Diego in 2015, then NYC a couple of years later. Since then, he has worked hard to prove his cooking talent to American foodies, eventually earning awards from the Italian American Chamber in New York for his work in bringing Authentic Italian Cuisine to the USA. Many other awards and achievements have also been garnered over the years. Including the opportunity to cook at the prestigious James Beard House in 2018, and the chance to cook at the Zero Waste Family Meal in Denver alongside Massimo Bottura and other famous chefs.



Slow Food Nations 2018

### **A New Chapter**

In Italy, Chef Facchini and his wife, Samira, learned how to manage a successful restaurant—a lesson that prepared them for new ventures like opening Taverna Novo in Saratoga Springs, and Memoria in New York City. Now, he’s ready to add a new chapter to his fantastic American life: the position of Executive Chef of the highly-anticipated, upcoming Cotto restaurant in the Renaissance New York Chelsea Hotel (opening this December).

Drawing from the best local and imported ingredients, Chef Facchini will oversee the menu creation and vision of Cotto, located on West 25th Street between Sixth and Seventh Avenues. His passion for traditional Italian cuisine and his flair for modern touches will be seen in tasty dishes as Burrata al Tartufo and Paccheri al Pistacchio di Bronte. Chef Facchini is sure to draw further American foodie attention—so stay tuned for more.

Chef Facchini signature dish