



**Award-winning
Roman Chef Francesco Apreda and
Sommelier Marco Amato
visit *arte italia*
January 22-25, 2012**

Acclaimed Master Chef Francesco Apreda and Sommelier Marco Amato will be *arte italia*'s special guests for four wine pairing classes January 22-25, 2012. From Imàgo, the renowned panoramic restaurant located on the 6th floor of Rome's legendary Hassler Hotel, Chef Apreda has attained international status for his innovative culinary creations, incorporating both modern techniques with a steadfast commitment to traditional basics.

Chef Apreda's passion for cooking began at age 14 when he discovered a love for making classic Italian desserts and pastries. Choosing to broaden his talents, Francesco earned his diploma in Culinary Arts and Hotel Activities at IPSSAR (Istituto Professionale Statale per i Servizi Alberghieri e della Ristorazione) School of Formia and secured a position as Commis chef, or apprentice, at the Hassler Roma at the young age of 19.

Through an insatiable desire to learn and grow professionally, Chef Apreda began a journey that took him to London to collaborate with various notable chefs, and then to Tokyo to manage Cicerone, the Imperial Hotel's new Italian restaurant.

Francesco's return to Rome as Executive Chef of the Hassler Hotel was the realization of a dream. The vast experiences he gained through time spent abroad gave him a great appreciation for the integrity and unique characteristics of true Italian ingredients, while at the same time rediscovering the value of authentic flavors from his native Italy.

Only 37 years old, Chef Apreda has helped distinguish Imàgo as one of Europe's finest Italian establishments, earning it numerous awards such as the 2008 Michelin star and the prestigious two forks recognition by Gambero Rosso.

The culinary class schedule for each day will include a mix of classic and contemporary cuisine. Guests will learn how to prepare an authentic Italian meal beginning with antipasti, primo piatto, secondo piatto and dolce. In addition, wine pairings will be incorporated into the menu each day.

- Sunday (1/22), Monday (1/23) and Tuesday (1/24) classes begin at 4:00 pm
- Class on Wednesday (1/25) begins at 6:00 pm

All classes run approximately 3 hours. For reservations, e-mail events@arteitaliausa.com or call 775-333-0313.

Tuition Fees: \$50 per class (20% discount for seniors (55+) and students)

arte italia will award scholarships to those demonstrating need for financial assistance.

All tuition fees are donated to St. Vincent's Dining Room by arte italia.

Please make checks payable to:

arte italia
165 West Liberty Street
Reno, NV 89501

Classes are held at *arte italia*, 442 Flint Street, Reno. Parking is located in rear of building.