



• GRAFFIATO •

Jennifer Resick Williams  
Know Public Relations  
814.659.3117  
[jennifer@knowpr.com](mailto:jennifer@knowpr.com)

## **CHEF MIKE ISABELLA TO PUBLISH FIRST COOKBOOK WITH DA CAPO LIFELONG BOOKS IN FALL 2012**

Top Chef All-Stars Runner-Up Shares *Flavors from a Jersey Italian*

**WASHINGTON, DC** – Top Chef All-Stars Runner-Up Mike Isabella will publish his first cookbook with Da Capo Lifelong Books in fall 2012. In *Mike Isabella's Crazy Good Italian*, Chef Isabella will share his favorite homestyle recipes that “speak to the heart and the gut,” inspired by his New Jersey upbringing and the traditional Italian and Mediterranean dishes he learned from his grandmother, but with a modern twist.

“My grandmother taught me to cook as a way to occupy my mind and my hands and keep me out of trouble. She passed away when I was 21 and I thought I’d never cook traditional Italian food again,” said Mike Isabella, Chef/Owner of Graffiato. “Fifteen years later with the opening of Graffiato, I’m ready to share my version of Italian food and hope I can inspire home cooks with my twist on classic Jersey-Italian dishes.”

Tender pork ragu, roasted potato gnocchi, traditional meaty Italian “gravy” and light, sweet zeppoles are a few of the dishes Chef Isabella will share in his cookbook. While Graffiato, Chef Isabella’s first restaurant in Washington, DC, will feature Italian-inspired small plates and incorporate influences from his broad culinary career, this cookbook goes back to Chef Isabella’s roots with traditional Jersey-Italian fare.

Said Da Capo Press Publisher John Radziewicz, “We’re delighted to have acquired Mike Isabella’s *Crazy Good Italian*. It offers modern, mainstream Italian food for the home cook, blending the traditions of old world Italy with the excitement of the Jersey Shore. From classics like lasagna and calzone, to creative fish and shellfish dishes, to desserts like cannoli and panna cotta, it’s all here—with recipes that have as much personality as Mike does.”

### **About Chef Mike Isabella**

Mike Isabella is the Chef/Owner of Graffiato, an Italian-inspired restaurant set to open in Washington, DC in spring 2011. Before opening Graffiato, Chef Isabella was the executive chef of Jose Andres’ Zaytinya. During his three-year tenure Chef Isabella generated accolades and national attention for Washington, DC’s Mediterranean powerhouse restaurant. Previously, Chef Isabella worked under Marcus Samuelsson, Jose Garces, and a host of other chefs and restaurateurs. Outside the kitchen, Chef Isabella recently appeared on Season Six of Top Chef and he was the runner-up on Top Chef All-Stars.

### **About Da Capo Press**

Da Capo Press is a member of the Perseus Books Group—*Publishers Weekly’s* 2007 Publisher of the Year. Their *New York Times* bestsellers include such titles as H.G. Bissinger’s *Friday Night Lights*, Jenny McCarthy’s *Belly Laughs*, Cami Walker’s *29 Gifts*, Regina Leeds’ *One Year to an Organized Life*, Alex Kershaw’s *The Bedford Boys* and *The Longest Winter*, Dan Rooney by the Pittsburgh Steelers owner, John Wilcockson’s *Lance*, Christopher Hitchens’ *The Portable Atheist*, Diane Kress’s *The Metabolism Miracle*, and *How to Lose Friends and Alienate People* by Top Chef judge Toby Young. Their line of cookbooks includes Isa Chandra Moskowitz and Terry Hope Romero’s *Veganomicon* and Dr. Neal Barnard’s *The Get Healthy, Go Vegan Cookbook*, and they’re the publisher of the annual *Best Food Writing* series.

###