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CHEF MIKE ISABELLA OPENS GRAFFIATO FOR CHEF TAKEOVERS AND NEW TASTING MENUS ON MONDAYS
Graffiato to Showcase Gem Tasting Menu and Host Guest Chefs for Monthly Industry Takeovers in 2013

WASHINGTON, DC – December 17, 2012 – Just 18 months after opening one of Washington, D.C.'s most popular restaurants, Chef Mike Isabella is handing over his open kitchens at Graffiato to other talented chefs, on Mondays. Beginning in January, Graffiato will offer a series of new menus and events on Sundays and Mondays, including a unique 12-course tasting menu from sous chef, Adam Brick, seasonal wine dinners with chef de cuisine, Marjorie Meek-Bradley, and monthly Industry Takeover Nights with guest chefs and mixologists.

“Many chefs have Sundays and Mondays off and some restaurants even close, so we wanted to give the industry a place to get excited about on those nights,” said Graffiato chef/owner, Mike Isabella. “I’ve popped up, taken over and collaborated with a lot of chefs in the past few years, so I’m really happy to give my chef de cuisine and sous chef an opportunity to showcase their menus at Graffiato. Industry Takeover Nights will be a lot of fun with chefs and mixologists from D.C. and friends I’ve worked with from around the country.”

Gem Tasting Menu

Every Sunday and Monday

Food gems are coveted and often scarce ingredients that can be prepared in a new way. Graffiato uses many whole animals and fish, so there is a limited quantity of ingredients like lamb neck, chicken oyster, halibut tail, beef tendon, cod throat, pig snout, and tuna marrow to create gems for just 12 guests each week.

The 12-course tasting menu, a departure from Graffiato’s Italian-inspired small plates, will be conceived weekly, and prepared by sous chef, Adam Brick, under Isabella’s guidance. The 2008 Culinary Institute of America graduate has been cooking in professional kitchens in his native Austin, Texas since age 14. Brick is a skilled whole animal butcher and charcuterie maker, and has worked in some of the finest kitchens in New York, including Aureole, Daniel, and Momofuku Ssam Bar.

Beginning January 13, the Gem Tasting Menu will be offered for \$85 at the six-seat ham bar on Graffiato’s second floor at 8:00pm every Sunday and Monday. Reservations are taken one month in advance by e-mailing requests to events@graffiatodc.com, and a sample menu is available at GraffiatoDC.com.

Seasonal Wine Dinners

One Monday Per Season

Five-course plated, seasonal wine dinners are a celebration of Graffiato's extensive and unique wine collection, and another departure from the small plates, share-style menu Isabella made popular at Graffiato. Chef de cuisine, Marjorie Meek-Bradley, elevates the ingredients and techniques used at the intimate gatherings, and each dish is paired with a season-appropriate wine.

The next wine dinner is set for Monday, March 11. Italian winemaker, Cesare Benvenuto, from Pio Cesare will co-host the evening and guide guests through carefully paired wine selections from the Alba and Piedmont regions of Italy.

Industry Takeover Nights at Graffiato

First Monday of Every Month

The first Monday of each month, Graffiato is turning over the stoves to chef friends and mixologists to help co-host industry night. From 10:00pm to 1:00am, guest chefs will serve complimentary late night snacks at the first floor pizza bar, and the bar will offer drink specials, including some libations from guest mixologists.

While Industry Takeover Nights are open to the public, the late-night monthly events aim to gather restaurant industry employees who often have Monday evenings off from work, as well as those seeking a friendly watering hole and a bite to eat after their shift. It is also a platform for D.C. chefs and those from other cities to showcase their food among peers, or collaborate with other chefs.

January 7: Chef Bryan Voltaggio

James Beard Foundation Award finalist and Top Chef alum, Bryan Voltaggio and his talented team showcase bites and drinks from Voltaggio's newest restaurant, Range, in the Chevy Chase Pavilion in Northwest D.C.

February 4: Chefs Scott Drewno and Erik Bruner-Yang

Scott Drewno, executive chef of The Source, and Erik Bruner-Yang, chef/owner of Toki Underground, hot off their fall Noodle Dinner collaboration are teaming up to serve late night Asian cuisine at Graffiato. Toki Underground head mixologist, Colin Sugalski, will also mix up a special cocktail at the bar that evening.

Visit GraffiatoDC.com for more information and future Industry Takeover guests.

ABOUT GRAFFIATO

Graffiato is Chef Mike Isabella's first restaurant, an Italian-inspired small plates concept in the Chinatown neighborhood of Washington, D.C. where Isabella serves seasonal, artisanal pizzas and small plates inspired by the food he grew up eating in New Jersey prepared by his Italian-American grandmother. With heavy influence from Isabella's Mediterranean and Latin culinary training, Graffiato is anything but a traditional Italian eatery. Among the many accolades it has received since opening, the Restaurant Association of Metropolitan Washington nominated Graffiato as Best New Restaurant in 2012.

ABOUT CHEF MIKE ISABELLA

Mike Isabella is a Washington, D.C.-based chef and restaurateur, owner of Italian-inspired small plates restaurant, Graffiato, and partner of Bandolero, a modern Mexican concept in the heart of Georgetown. *Mike Isabella's Crazy Good Italian*, his first cookbook, was published in September. Isabella was named *FOOD & WINE* magazine's [The People's Best New Chef](#) Mid-Atlantic for 2012. Before opening Graffiato, Isabella was the executive chef of Jose Andres' Zaytinya. Previously, Isabella worked under Marcus Samuelsson, Jose Garces, and a host of other decorated chefs. Outside the kitchen, Isabella appeared on Season Six of *Top Chef* and was the runner-up on *Top Chef All-Stars*. In spring 2013, Isabella plans to open Greek concept, Kapnos, and Italian sandwich shop, G, both in Washington, D.C.

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