

Luigi Iannuario

Executive Chef- Terra Rossa at Red Rock Casino, Resort and Spa

Luigi Iannuario was born in Milan, Italy in 1974 and became curiously passionate about food at the young age of 11 in the kitchen of his family home. Learning to cook one ingredient at a time, he was taught by his father and learned to make meals for his family, an important role he took on nightly. From that moment on, and several bus routes daily, Iannuario was inspired by the fresh ingredients that surrounded him and dedicated his time going to culinary school and working in kitchens. While other kids his age were spending their summers being teenagers, Iannuario was spending his time gaining valuable experience with internships and spending his earnings on cooking tools.

Iannuario received his culinary arts degree from *Istituto Alberghiero Professionale "Carlo Porta"* in Milan in 1991 and later attended *Istituto Tecnico Professionale "Stendhal"* where he received a tourism degree in 1994. He spent his time learning and working his way up in kitchens throughout Italy and later moved to London for an opportunity to work as a sous chef. One evening while at home in London in 1998, his roommate received a phone call from a restaurateur in Miami, Florida who was looking for an executive chef. When Iannuario was asked if he knew anyone, without hesitation he knew he was the man for the job and craved the chance to experience life as a chef in the United States. He moved to Miami Beach and worked at *Caffe Sambuca*, where he was at the helm of the kitchen and led with great success.

In the summer of 2001, Iannuario returned to Italy on vacation, and like all things Italy, it was an amorous trip where he met his future wife. He had to return back to the United States to open *Ristorante Spris* in Hartford, CT and after four months, he longed to be close to his bride-to-be. He returned to Italy to get married and seized an opportunity to work for the famed Giorgio Armani as executive chef of *Emporio Armani Caffè* in Milan. Iannuario and his family spent the next five years in Italy together. During this time, Iannuario was named "Best Young Chef" in the county of Cremona in 2005, an honor he cherished immensely. Over the years in Italy, Iannuario had the pleasure to work under some of the most respected Italian chefs in the world, including Michelin-star chef Gualtiero Marchesi, Alberico Penati, Sergio Mei and Nadia Santini.

Iannuario decided to return to the United States in 2006 with this family, where he worked for the BICE Restaurant Group, first in Dallas, then Houston, before opening a new location in Cleveland, Ohio. He later returned to Dallas to work at award-winning *Nicola Ristorante Italiano* before heading to Las Vegas for an opportunity with Stations Casino as executive chef of *Terra Rossa*.

Since joining Station Casinos in early 2012, Iannuario has integrated his passion for food, innovative approach and vast knowledge, honed by his worldly experience, to the *Terra Rossa* kitchen. An artist at heart, he enjoys the rush and excitement of new challenges and creating relationships with guests, but most of all he enjoys that every day is different than the next. When he is not in the kitchen, he enjoys spending time with his family, although he admits many of those occasions still include cooking with his wife, two daughters and two sons, where everyone has a role in the kitchen and works together in

harmony. His personal style of cooking is combining traditional recipes with a contemporary spin, respecting the best available ingredients with a careful approach to presentation.