



**Chris Macchia**  
**Chef Partner: Coco Pazzo**  
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Youthful and imaginative, Executive Chef Chris Macchia brings the Coco Pazzo menu to life with the finest local and organic ingredients the season has to offer. And, his creative talent is in perfect harmony with the flavorful tradition of Tuscan fare.

Chris grew up in a New York Italian family where food and family were synonymous. His early memories include his father's hand-made cavatelli and Sunday gatherings at his grandmother's home in Brooklyn where the family spent hours around the table. "That's just what we did," says Chris. "Every Sunday was an experience with food and family." By the time he was in high school he had decided that he wanted to be a chef.

Chris graduated from the Culinary Institute of America (CIA) in 2000 and spent two years at the Gotham Bar & Grill in New York. His notable experience also includes the Four Seasons in Maui and the Peninsula Hotel in Chicago. Chris yearned for his Italian roots and followed his dream to Coco Pazzo Café in 2005. With grooming and guidance by Owner Jack Weiss, he became Executive Chef at Coco Pazzo Café where he remained until his move to Executive Chef at Coco Pazzo in 2008.

Chris has always been passionate about ingredients and flavor. His unforgettable dishes at Coco Pazzo incorporate the finest and freshest ingredients resulting in flavor beyond expectation. Imaginative and talented, Chris delivers the freshest pasta, impressive wood-fired entrees, and a risotto said to be one of Chicago's best. Chris believes in the Tuscan tradition that food should be alive with quality and brought to the table with a perfect combination of flavors. This is a philosophy he lives by each day at Coco Pazzo.