



Chef Andrea Tiberi

Chef Andrea: An Italian Entrepreneur Bringing Authentic “Eatalian” Cuisine to the U.S. Culinary Community

Chef Andrea Tiberi and his partners at Eatalian Style Corporation have a simple and tasteful goal: to promote authentic Italian cuisine and culture worldwide. This ambassador of Italian cuisine operated a successful business in Italy and toured the world sharing his unique culinary vision before arriving in the United States to share his experience and insights with amateurs and accomplished chefs alike.

Chef Andrea has the distinguished honor of being Guest Chef to the Italian Embassy on two separate occasions and he is the Chef of Choice for ILICA (Italian Language Inter-Cultural Alliance). He attributes this distinction and his continuing success to a solid dedication to his craft; passion for excellence in culinary creation; and the knack of being in the right place at the right time.

An Authentic Italian Culinary Vision

After refining his art within his own country and traveling abroad as an envoy of Italian cuisine, Andrea Tiberi along with his partners, brothers Antonio and Moreno Petruzzi launched the Eatalian Style Corporation in 2000, a company dedicated to education, promotion, and provision of true Italian cooking, fine ingredients, and culture. Since their opening in Assisi, Italy, Eatalian Style has burgeoned into a highly successful business and powerful force in Italian gastronomic culture.

The thriving base of operations in the province of Umbria offers a rich variety of culinary services. A staff of over 40 chefs provides catering, classes, and event consulting. Each chef boasts his own cooking specialty so that every occasion and taste is authentic. Depending on the occasion, Eatalian Style utilizes *pasticcieri*, *sommeliers*, *gelatai*, *pizzaioli*, and banquet display artists, sending just the right culinary artist for the specific occasion.

In addition to these services, Chef Andrea and his staff manage several restaurants and hotel kitchens in Assisi and throughout Italy. The company offers consulting for novel epicurean ventures, to bring new life to established restaurants, and to provide comprehensive training programs for chefs and kitchen staff.

Italian culinary tours and cooking lessons specializing in regional Italian cuisines are available in Umbria, Tuscany, and Sicily. Guests can tour local wineries and olive mills to experience first hand the mastery of these crafts or participate in truffle hunting excursions with an experienced “Truffle Hunter” and his faithful dog.



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Chef Andrea's Vision Expands to America

With Italian and other international ventures thriving, Andrea Tiberi broadened his vision and energies to focus on the United States. Chef Andrea now resides with his family in the New York Metro area as a base for his State-side operations. The Chef travels throughout the country to host Italian cooking demonstrations and participate in cultural gastronomic events that promote the art of Italian cuisine.

Chef Andrea and his team work with restaurants and hotels to promote and enhance their Italian fare by developing Italian food and wine festivals. Last year they organized a four-course truffle tasting event in Los Angeles as part of the 2006 "Italy Around the Table" festival, which was a great success for all involved. This year, Eatalian Style hosted the 2007 Italian Food and Wine Festival in Miami for their third year in a row. The Festival is a week long celebration of Italian fun and feasting that featured different regional luncheon menus daily. Every night unique demonstrations and specialty dishes were served at dinner, including nightly wine tasting with Italian music and finished off with hand-made Gelato.

Italian Culinary Culture with a Personal Touch

The current trend in Italian cooking by highly rated Michelin Chefs is a journey back to solid authentic ingredients, preparation, and presentation of regional dishes. Americans have the tendency to serve all foods together in one large course but Chef Andrea believes the best way to enjoy real Italian food is with the presentation of traditional courses—separate plates for separate tastes—that do not overwhelm the palate.

He also firmly believes that the Italian chef needs to base his creations in the roots of culinary culture, and then should follow his instincts to add just the right personal touch or modern influence that will enhance, not overpower, the traditional dish. Empowering those he trains and consults with to harness these instincts is an important and rewarding goal for this passionate chef.

The President of the Italian Language Inter-Cultural Alliance (www.ILICAIt.org), Vincenzo R. Marra, recently had this to say about Chef Andrea:

"Andrea is a true Artist. A Chef can only be good when, like an artist, he delegates all the preparation to his helpers and, once he puts his final touch on it, the entire work takes on a new dimension...The first time I met Andrea I felt positive vibrations by his humble attitude. Only great people are able to be modest...I only choose excellence for ILICA and Andrea is a natural for [us]."



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When Mr. Marra was asked if he had a favorite dish of Chef Andrea's, he replied:
"It would be unfair to mention one rather than all the dishes I have tested since I have known Andrea....from dishes created from Renaissance menus to avant-garde new Italian cuisine... Andrea is like Toscanini when he was directing his orchestra...How could anyone take one single performance from the Maestro conducting?"

Chef Andrea and his partners at Eatalian Style Corporation are well on their way to parlaying the success they have seen in Italy, and globally, to the United States market. Both amateur and highly accomplished chefs can look forward to many culinary events and an array of Italian cooking services from this influential Italian house of cuisine and culture.

In addition to Eatalian Style's traveling chef services, they are now offering two new services: "Private and Corporate Catering" and "Eatalian Cooking Lessons". Contact Chef Andrea and his team via phone at (347) 879-3082 or email him at usa@Eatalian.net For upcoming events and more information about what Chef Andrea and his culinary team have to offer in the world of Italian cooking and customs, visit their website at www.Eatalian.net.