



JOSEPH BASTIANICH

Since those long-ago days of red checkered tablecloths and fiasco Chianti, Joseph has been part of an Italian wine and food “revolution,” much of it ignited by his mother, Lidia Matticchio Bastianich of Felidia, and fueled ever since by Joseph’s ever-expanding array of projects: restaurants, a retail shop, a winery in Italy, books and much more.

After a brief stint on Wall Street, Joseph spent a year traveling Italy, working on vineyards and in restaurants, and immersing himself in the rich tradition of Italian wine-making and cuisine. Shortly after returning to the states, Joseph partnered with Lidia to open his first restaurant, Becco, a theater-district trattoria where his ingenious “prix fixe” wine list created a huge buzz.

In 1998, Joseph teamed up with Chef Mario Batali to create the now-legendary Babbo Ristorante Enoteca. The restaurant attracted a flood of critical praise, including an enthusiastic three stars from the New York Times and was honored as The Best New Restaurant in America from the prestigious James Beard Foundation.

Continuing their partnership, Joseph and Mario opened the family-style, Roman-themed Lupa, the ground-breaking Esca, where Bastianich, Batali and Chef David Pasternack have introduced America to “crudo”- the raw seafood that is a staple in fishing villages along the southern coast of Italy - and the casual, raucous Otto Enoteca Pizzeria. Soon Joseph and Mario decided to explore Spanish cuisine, and created the taverna Casa Mono and Bar Jamón, a wine and tapas bar.

Joseph and Mario teamed up with Lidia Bastianich and opened Del Posto, a beacon of elegance and sophistication, in December of 2005.

Meanwhile, Joseph and Lidia have created a multi-unit Italian restaurant concept called Lidia’s with locations in Kansas City and Pittsburgh.

Never content to stand still, Joe again partnered with Batali and with Sergio Esposito to open Italian Wine Merchants, an upscale retail shop devoted to Italian wines. On location at Italian Wine Merchants, Studio del Gusto functions as a display kitchen and salumeria where Bastianich and his partners hold cooking demonstrations and wine tastings, pairing highlights from their collection with house-cured meats and home-style cuisine.

Recently, the native New Yorker headed West and opened a suite of restaurants: In Los Angeles, Pizzeria Mozza, Joe's collaboration with Mario and Chef Nancy Silverton, opened to rave reviews, and is awaiting the arrival of its sister restaurant, Osteria Mozza. Bastianich and Batali are then opening the eponymous B & B and Enoteca San Marco in Las Vegas

Because great food should never be eaten without equally outstanding wine, Joseph ventured into his ancestral Friuli-Venezia Giulia to create the acclaimed wine estate, Azienda Agricola Bastianich, and into Maremma, Tuscany where he established the wine estate La Mozza s.r.l. He is also bottling a delicate olive oil from groves in Colli Orientali and Trieste.

Joseph has teamed with Babbo General Manager and journalist David Lynch to write *Vino Italiano*, a comprehensive look at Italian Wines. In November of 2004 they published the *Vino Italiano Buying Guide*, a companion to their award-winning book.

In 2005 Joseph won the James Beard Foundation's Outstanding Wine and Spirits Professional award, as well as the title of Bon Appetit's Wine and Spirits Professional at their annual American Food and Entertaining Awards.

Joseph appears regularly as a wine authority on both Lidia's and Mario's television shows and as a contributor on NBC's Today Show.