

MATTO

BAR & PIZZERIA

Biography of Enzo Carbone, Executive Chef



Enzo Carbone's interest in cooking rose from within his family and relatives who were owners and chefs of a Trattoria in Naples, Italy. By the tender age of 14 he was well versed in family style and traditional Italian cooking. But his life as well as his career aspirations were formalized when he was accepted as an apprentice chef at the famous "Circolo della Stampa" restaurant in Napoli, where he learned about classical Italian cuisine and a profound knowledge in produce.

In order to enhance his practical skills with business acumen he studied hotel management in schools in Italy and Switzerland – the famous "La Roche" Institute in Crans Montana where

he graduated with a major in Culinary and Hotel Management.

Chef Enzo has been creating in the kitchens of the world for nearly 20 years taking him from Switzerland to the UK, from New Zealand to Oman, and on to Shanghai in 2000 where he opened Cucina in the Grand Hyatt Shanghai.

In 2005 he received "Ambassador of the Culinary Arts" award out of Italy Premio Guido Alciati Turin.

In 2006, Enzo joined the Salvatore Cuomo Group as Corporate Executive Chef and Managing Director for the Asian Pacific area. Under Enzo's management, the group opened multiple restaurants in Korea, China, Japan, Singapore including The Kitchen Shanghai which was named "Best Italian Restaurant" by Shanghai Tattler and one of Asia's finest restaurants in the Miele Guide 2009/2010.

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Along with Yenn Wong, owner of JIA Boutique Hotels, Enzo conceptualized the restaurant **Issimo** in JIA Shanghai in March 2008 and then **208 Duecento Otto** in May 2010 in the buzzing neighbourhood of Hollywood Road, Hong Kong.

With their unique interior design, rustic Italian menus and under Enzo's culinary direction both Issimo and 208 Duecento Otto become one of the hottest venues in their respective cities, winning a string of prestigious local and international awards within a short time of their opening.

While Chef Enzo's culinary experience covers an extensive range of Italian cuisine, hailing from Naples the home of the traditional Napoletana Pizza he has a natural passion for and is a seasoned specialist of Napoletana Pizzas, a signature of Issimo, 208 Duecento Otto and now MATTO Bar & Pizzeria in Shanghai where he is currently part-owner and Executive Chef.

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