



BIOGRAPHY

GIO OSSO-EXECUTIVE CHEF

Gio Osso is the Executive Chef for Estate House, one of the SouthBridge Restaurant Group collection in the SouthBridge district of downtown Scottsdale. As Estate House's top chef, Osso is responsible for all culinary operations and oversees 20 employees and ensures that multi-level restaurant runs smoothly-- from the dining room to a multitude of private dining areas; *The Conservatory*, *The Den*, and *The Butler's Pantry* and *The Penthouse* a private dining venue on the fourth level of the restaurant. Osso is also responsible for the lounge menu at Upstairs at Estate House.

A native of New Jersey, his Italian-born family spent every summer on the southwest coast of Italy, where fresh seafood was always available. At an early age, Osso keenly watched his mother cook and which ultimately inspired him to study at the New York Restaurant School, where he graduated at the top of his class. He landed cooking positions at small New York restaurants such as Il Cortile in "Little Italy," Park Ave. Café and at the Algonquin Hotel, where he worked in all facets of the industry including line cook, sous chef and even pastry assistant. Later, he learned about "Nouvelle Cuisine" at New Jersey's Sonoma Grill where he served as Sous Chef under the expert tutelage of John Foy. He later helped opened two 3-star restaurants, 44 E. Madison and Seasons at the Inn, also in New Jersey. From there, Osso has been on an upward climb. In 1999 he opened his own restaurant, American Gourmet, a New Jersey cafe offering everything from deli and catering to retail items. In 2002, Osso relocated to Scottsdale Arizona where he opened his second restaurant, Sugo, a 4-star rustic southern-Italian restaurant. Osso's culinary passion and his fierce love of the kitchen is unwavering—"cooking is in my blood," says Osso.

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