



## CHEF BIO

### **Francesco Schintu**

*Zeffirino Executive Chef*

A native of Italy's Isle of Sardinia, Zeffirino's Executive Chef, Francisco Schintu, grew up in a culture rich with tradition. The local flavor of Sardinia, combined with the rich island environment of his childhood surroundings, were early influences for Chef Schintu to take on a career in the culinary arts, ultimately leading to worldwide recognition as one of the world's premier chefs specializing in Italian Seafood Cuisine.

Francesco Schintu began a culinary apprenticeship at local hotel in Sardinia at the age of fifteen, and continued the apprenticeship for seven years until he had saved enough money for culinary school. While attending the renowned Culinary Academy of "Santa Maria", Schintu gained experience working under Chef Gian Paolo Belloni at Villa Manuelina of Recco Genoa. Belloni noticed Schintu's natural talent in the kitchen and hired him at the 'Zeffirino Ristorante' in Genoa, Italy.

In 1999, Schintu was offered the position of Executive Chef at 'Zeffirino Restaurant' in Las Vegas, Nevada. Today you can taste Schintu's combination of talent, heritage, education and experience in every dish served at Zeffirino Ristorante in the Grand Canal Shoppes at The Venetian.

**MAESTRO DI CUCINA:** Gian Paulo 'Zeffirino' Belloni

**EXECUTIVE CHEF:** Francesco Schintu