

For Immediate Release

New Chef Unveiled at Piazza D'Angelo in Mill Valley
Massimo Covello Brings Local, Organic Touches to Marin's Favorite Italian Kitchen



Mill Valley, CA/October 2009 - [Piazza D'Angelo](#) has announced the appointment of [Massimo Covello](#) as Executive Chef. Covello has kept many of the restaurant's Italian signature dishes, while at the same time bringing his personal inspiration to the kitchen by adding local, organic touches to the menu.

Massimo Covello is a native of Acri, a beautiful town of rolling hills in the Calabria region of Italy. He started off his culinary career working alongside Chef Ugo De Martin at the Hotel Cortina in Cortina d'Ampezzo. Soon after, Massimo went to work at the famous Grand Hotel Baglioni in Florence, where he mastered his pastry technique and the art of Italian cooking.

Massimo's first job in the United States was with Gary Rulli in Larkspur, developing what is known today as Emporio Rulli. In 2004, Massimo took on the role of sous-chef for Chef Duilio Valenti at Il Frantoio in Mill Valley. Massimo was recently hired to bring all of his culinary achievements to the kitchen of Piazza D'Angelo. For almost thirty years, Piazza D'Angelo has been at the nucleus of Mill Valley's lively dining/nightlife scene. As the new Executive Chef, Massimo is putting a strong emphasis on local, fresh produce and organic, seasonal dishes that embody the core of southern Italian cooking.

Rotating daily specials on Covello's new seasonal menu include such starters as **Tonno Crudo** (Hawaiian ahi tuna tartare with capers dressing served with Star Route frisee salad); and **Fiori di Zucca** (Tempura fried Capay Farm zucchini blossoms filled with Bellwether Farms ricotta and smoked mozzarella served with La Tercera agretti salad). Rotating daily special main courses include **Halibut alla Mediterranea** (seared Alaskan halibut with Capay Farm heirloom tomato, olives, capers, and garlic, served with sauteed Swiss chard); and **Risotto with lobster mushrooms, Capay Farm zucchini and parmigiano**.

Classic Piazza D'Angelo menu items include: **Tagliatella Bolognese**, **Saltimbocca alla Romana** (milk fed veal scallopini, prosciutto di Parma, and sage in veal reduction sauce served with Swiss chard and roasted Yukon potatoes); and **six classic pizzas** made in their wood-burning oven.

Although Massimo is far from his home in Calabria, he still brings his love for simple ingredients and Mediterranean-style cooking in to every dish he serves. "I have great respect for the ingredients. I try to focus on local, fresh produce and let them shine on their own."

In the near future, Chef Massimo will be hosting a monthly Farmers Dinner, a four-course feast with wine pairings that spotlights a local purveyor, such as Capay Farm, Star Route, and Magruder Ranch.

Piazza D'Angelo is located at 22 Miller Avenue in downtown Mill Valley, California. The restaurant is open daily from 11:30 AM until 11pm, and is open for brunch on Saturday and Sunday. Piazza D'Angelo is a proud sponsor of this year's [Mill Valley Film Festival](#) (October 8th - 18th). Attendees can receive 10% off their dinner bill when they present their movie ticket stub.

For more information go to www.piazzadangelo.com. Reservations are available through OpenTable.com, call (415) 388-2000.

###

For more information, contact:

Kevin Blum
[SF City Dish](#)
415.290.2767
kevin@sfcitydish.com