



Mario Batali believes that olive oil is as precious as gold, shorts are acceptable attire for every season, and food, like most things, is best when left to its own simple beauty. To that end, Mario creates magic night after night in his many New York City Italian hotspots, the flagship of which is Babbo Ristorante e Enoteca, an award-winning Greenwich Village dining spot where Mario has seamlessly combined traditional Italian principles with intelligent culinary adventure since June 1998.

Raised in Seattle, Mario initially studied the golden age of Spanish theater at Rutgers University. Soon after graduating, he took his first bite of culinary training at Le Cordon Bleu in London, from which he withdrew almost immediately due to a "lack of interest." An apprenticeship with London's legendary chef Marco Pierre White and three years of intense culinary training in the Northern Italian village of Borgo Capanne (population 200) gave him the essential skills and knowledge to return to his native U.S., anxious to plant his orange-clogged foot firmly in the behinds of the checkered tablecloth-Italian restaurant establishment.

Always eager to educate the masses about Italian cuisine, Mario hosts two Food Network programs, "Molto Mario" and "Mario Eats Italy." He also engages in fierce culinary battle in the Food Network series "Iron Chef America." Mario has authored *Simple Italian Food* (Clarkson Potter, 1998), *Mario Batali Holiday Food* (Clarkson Potter, 2000), and *The Babbo Cookbook* (Clarkson Potter, 2002). His latest book, *Molto Italiano - Simple Classic Italian Recipes to Cook at Home* (Harper Collins), will be released in the spring 2005.

Among his many accolades, Mario was named "Man of the Year..."

Mario Batali

Speech Topics

- ☐ Chef
- ☐ Celebrity

