

Roberto Bellissimo

Executive Chef

blu restaurant and bar

127 West 28th Street

Manhattan

Blunyc.com

Roberto Bellissimo is the executive chef of *blu restaurant and bar*, located inside the newly opened Hotel Indigo NYC Chelsea. Bellissimo brings more than fifteen years of experience in the food services industry to *blu*, which opened in the fall of 2009 featuring contemporary American bistro fare with an Italian influence. He oversees breakfast, lunch and dinner with a strong emphasis on local sourcing.

Prior to arriving at *blu*, Bellissimo owned and operated BelliNyc/Ze Café, a private dining service, and was a private chef to a high-profile Manhattan family, spearheading all of their dinners and social gatherings.

In addition, Bellissimo served as the executive chef at Della Rovere, and sous chef at Le Cirque 2000, both in Manhattan. He has extensive international experience working at top hotels and restaurants in Milan, Amsterdam and Toronto, including the Fairmont Royal York.

Driven by freshness and quality, Bellissimo has brought on board the finest pastry chef he knows, his wife Monica Bellissimo. The two worked together at Le Cirque and she now runs a dessert and pastry business which supplies the inventive and sumptuous desserts for *blu*.

Roberto Bellissimo holds a culinary arts diploma from George Brown College in Toronto, Canada.