

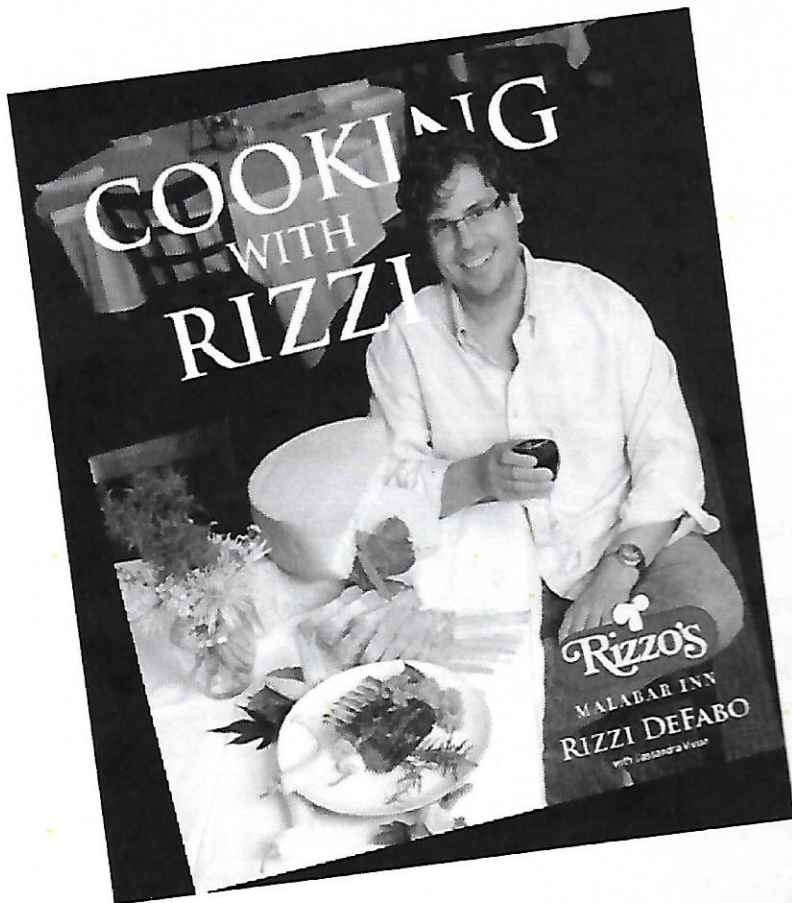
Welcome Our Special Guest

Rezero “Rizzi” DeFabo attended grade school for eight years at the Cathedral School, now known today as Aquinas Academy. He is also a 1991 alumnus of Greensburg Central Catholic High School. Rizzi grew up in the restaurant business performing all aspects from bussing tables, to cooking, to developing old world recipes. He was taught to cook by his maternal grandmother, Nonna Rocco. As a young boy, he spent endless hours by her side helping to make traditional Italian recipes while listening to family folklore. His parents and relatives on the DeFabo side also related stories to him about the humble beginnings of the restaurant.

Rizzi lives in Greensburg, Pennsylvania. He loves to travel and spend time with his friends but cooking and baking will always be his passions. He repeatedly returns to the Abruzzo and Molise regions of Italy to learn more about his heritage and to sharpen his gastronomic skills.

Among his many accomplishments, Rizzi received the 2002 Italian American Heritage Award from the Senator John Heinz History Center in Pittsburgh, Pennsylvania, an accolade to his culinary expertise and promotion of traditions of the Molise region. He was instrumental in the establishment of the Order Sons of Italy in America, Emilia Sanmartino Chapter, Crabtree, Pennsylvania, and served as its first president. In an effort to preserve and promote interest in Italian traditions and customs, Rizzi volunteers in local schools giving cooking and baking demonstrations. He also generously supports and participates in Italian community events throughout the Pittsburgh area.

Rizzi’s culinary expertise and enthusiastic promotion of his Molise Italian heritage have been recognized in scores of articles in prominent Pittsburgh newspapers, *Savour Magazine*, and various Italian heritage newspapers in both the United States and Italy.



“Cooking with Rizzi” authored by Rizzi DeFabo