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Monday – Thursday 4 – 10 p.m.
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lastella.com



High-res photos

LA STELLA CUCINA VERACE BRINGS AUTHENTIC ITALIAN FOOD TO DALLAS

La Stella Cucina Verace, an original concept from Tricolore Pride LLC, today announced it will open its flagship location in Dallas this winter. Within the heart of the Dallas Arts District, experienced and renowned Italian Chef Luigi Iannuario, in partnership with world class Maitre D' Riccardo Ravaglia and VC firm Vesuvius Holdings, will bring authentic, regional Italian food, lifestyle and culture to Texas.

La Stella has a simple goal: to bring a “verace” way of life to the city of Dallas. To the La Stella team, verace is the nostalgia of family recipes and traditions, and an appreciation for good food, good wine, and “the good life.” The restaurant will bring a classic, honest, and simple approach to Italian cuisine with an emphasis on the importance of fresh, locally sourced, high-quality ingredients, replicating regional Italian dishes like never before in Dallas.

THE TEAM

Leading the culinary efforts in the Verace taste and experience is Chef Luigi Iannuario. Born and raised in Italy, Chef Iannuario received his culinary arts degree in Milan while working under renowned chefs such as Gualtiero Marchesi at L'Albereta, a three-star Michelin restaurant in the Franciacorta area. He spent his time learning and working his way up in kitchens throughout Italy and Europe and after a brief stint working in Miami Beach, Chef Luigi returned to Italy to work for the famed Giorgio Armani as Executive Sous Chef of Emporio Armani Caffè in Milan. He returned to the United States in 2006 with his family where he has held esteemed positions and most recently was the Executive Chef at Da Mario Ristorante Autentico at The Star in Frisco.

With over 22 years in the international restaurant industry, Managing Partner Riccardo Ravaglia is an integral member of the La Stella team and will focus on guest experience and service. For over nine years, Riccardo has excelled in his role as General Manager at various Cipriani establishments in New York City and worldwide, where he has set the tone for the legendary restaurants Rainbow Room and Harry Cipriani on 5th Avenue in New York City. Also hailing from Italy, Riccardo is driven by his passion for the hospitality industry and Italy's native cuisine. He brings a contagious warm and fun energy and an unmatched eye for classic design and desire for timeless white glove service to Dallas.

Rounding out the gourmand "verace" trio is Beverage Director John Dal Canton. After graduating Cum Laude from the Culinary Institute of America, John moved to Italy to learn about viticulture and viniculture firsthand. He returned to the United States in 2008 to work for famed New York restaurateur and celebrity chef, Tom Colicchio, where John ran the beverage program and managed the front of the house in Dallas and then Los Angeles. Most recently John was the opening Food and Beverage Manager of the Cowboys Club, the first private social club affiliated with a sports franchise at the headquarters for the Dallas Cowboys in Frisco, Texas. At La Stella John is curating an in-depth and cohesive wine list featuring highly allocated regional wines with a focus on older vintages of Super Tuscans and Barolos with a focus on organic and biodynamic wines. John will also oversee the bar program featuring Italian renditions on modern and classic cocktails, adding to the incredible and immersive experience at La Stella.

THE MENU

Chef Iannuario is reinterpreting comforting recipes from regions across Italy, preparing dishes the way they have been for generations, with a modern twist. Signature dishes include traditional **Gnocco Fritto con Salumi e Formaggi Misti**, **Paccheri All'Astice**, made with pasta imported from Gragnano Napoli, Fra Diavolo Maine Lobster, fresh tomato, fine herbs and lobster fumetto, **Risotto Oro del Maestro**, **Pesce Al Sale**, **Gnocchi Gratinati**, and the **Costoletta di Vitello Alla Milanese**. La Stella will also offer a dry aged meat program, including imported Prosciutto, sliced tableside, bringing a uniquely Italian experience to Texas. Desserts will include **Semifreddo alla Nutella con Meringhe e salsa caldo al cioccolato fondente** and **Faby's Tiramisu**. Chef Iannuario invites his guests to connect, grow and create memories at La Stella that almost rival a trip to Italy.

In addition to the gastronomic experience, La Stella boasts an impressive wine and cocktail program. The wine list will include vintages from world-renowned producers, ensuring the restaurant will be a favorite destination among wine-lovers throughout the Lone Star state. Not to be outdone by the impressive wine selection, La Stella will also have a unique and cheekily named cocktail list, with seasonally rotating cocktails created with house-made ingredients.

LA DOLCE VITA

Located in the heart of the Dallas Arts District, the 5,000 square foot restaurant offers a warm, contemporary atmosphere that couples modern elements with a timeless, Italian charm. With the bar acting as a center piece and also a privacy screen for private parties in the back seating area, the space is visually stunning. From cozy booths to chic tables throughout the open dining room, there truly isn't a bad seat in the house. Much like

cultures throughout Europe, La Stella is a place to see and be seen eating, drinking and celebrating in style. La Stella will also offer a "Aperitivo Sotto Le Stelle" meaning aperitif under the stars, available to rent for private events.

La Stella Cucina Verace will be open for dinner service Monday through Saturday and for private events, with plans for a live music program. The restaurant will feature a rotating calendar of eclectic local artists performing on weekends as a nod to the Arts District neighborhood that surrounds them.

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ABOUT LA STELLA CUCINA VERACE

Nestled in the heart of the Dallas Arts District, La Stella Cucina Verace is an Italian restaurant from cherished Italian Chef Luigi Iannuario, in partnership with world class Maitre D' Riccardo Ravaglia and VC firm Vesuvius Holdings. La Stella brings an authentic Italian atmosphere to Dallas that honors old-world Italian roots, lifestyle, food, and décor offering a one-of-a-kind dining experience. Chef Iannuario reinterprets comforting recipes from regions across Italy, preparing dishes the way they have been for generations, with a modern twist. Alongside the comforting and unique recipes from Chef Iannuario, is an impressive beverage program from Beverage Director John Dal Canton. The beverage program at La Stella offers an impressive wine list including vintages from world-renowned producers. Not to be outdone by the impressive wine selection, La Stella also offers a unique and cheekily named cocktail list, with seasonally rotating cocktails created with house-made ingredients. La Stella is owned by Tricolore Pride LLC.

MEDIA CONTACT

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