

Chef Dominick Maietta
Executive Chef, Coqueta

Born in New York City's Bronx borough, Chef Dominick Maietta formed a love for cooking and baking pastries at an early age – watching, helping and learning from his grandmothers. Following WWII, Chef Maietta's grandfather opened and operated Hungarian Village restaurant in NYC's Upper East Side neighborhood, where he and his wife cooked small portions [tapas]. This restaurant was an originator of the small plate [tapas] style in NYC during the 1950's – and would prove to be a major culinary inspiration in the chef's life. Chef Maietta's professional kitchen aspirations also stemmed from numerous family members on his father's side mastering the Italian culinary arts, working as chefs and running Italian restaurants all along the United States' Northeast region.

Maietta began his professional career in 2006 interning at San Domenico on Columbus Circle in Manhattan. Passionate about Spanish food, Maietta interviewed with highly acclaimed Spanish native, Chef Luis Bollo of Ibiza Restaurant, and was hired onto the team. From there, he spent 3 more years as Sous Chef at Meigas, also a Bollo restaurant.

In the winter of 2010, Maietta was hired to open Chef Bollo's Salinas Restaurant in Manhattan, which received 2 stars by *The New York Times*, and in 2011, was named *Esquire* Magazine's Best New Restaurant of the Year.

Throughout his young career, Chef Maietta has developed and honed his skills in many renowned restaurants throughout the Northeast and Northern California – including, Salinas, Blue Hill at Stone Barns, Soho House - New York, Ibiza, Meigas, Moderne Barn, San Domenico, Near and Natural Gourmet Shop, Crabtree Kettle House and pastry chef at Valbella [NYC]. Chef Maietta has appeared on Michael Colameco's "Real Food" [Salinas], ABC News Connecticut [Ibiza] and News 12 Connecticut cooking segments [Meigas].