

# NONNINA

Chris Macchia | Executive Chef/Partner

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With an ode to his comfortable, food-filled, and warm Italian upbringing, Chris Macchia joins partners Tony Priolo and Ciro Longobardo at Nonnina as Executive Chef and Partner. Inspired by the cuisine and hospitality of his grandmother, or “Nonnina,” Chef Macchia invites diners to explore traditional Italian fare resembling the classic lifestyle of generations past, with a modern twist.

A New York native, Chef Macchia realized his passion for cooking at a young age, growing up in a large Italian American family and preparing meals alongside his parents and grandmother. Falling in love with food culture at an early age, Chef Macchia began his official culinary career following graduation at the Culinary Institute of America in New York, from there perfecting his skillset at restaurants including Gotham Bar and Grill (New York, NY) and Four Seasons Resort Maui (Wailea, HI) before joining Coco Pazzo Restaurants (Chicago, IL) as the Executive Chef. Acknowledging his time with Coco Pazzo as the kick starter to his Italian adventures filled with one-of-a-kind food experiences, Chef Macchia grew to appreciate the “simplicity of cooking with equally simple, high-quality ingredients.”

Uniting with Chef Tony Priolo and Ciro Longobardo at Nonnina, Chef Macchia welcomes Chicagoans with a new dining destination for uncomplicated, yet unexampled Italian fare, including sandwiches, salads, gelato, and other unique grab-and-go options as well. Embedding each homemade dish with fresh, seasonal ingredients utilizing a variety of traditional cooking techniques, hearty meals are accentuated by great food and a welcoming ambiance, all the while praising the grandmothers of him and his partners.

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