



FOR IMMEDIATE RELEASE

Eataly Toronto Introduces New Chef Collaboration Series Celebrating the Diversity of the Canadian Coasts

First installment of the four-part series, hosted at La Pescheria, features renowned culinary talent Chef Ned Bell

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TORONTO, February 14, 2023: Today, authentic Italian marketplace [Eataly Toronto](#) announces the launch of a new four-part Chef collaboration series celebrating the diversity of the Canadian coasts (Pacific, Atlantic, Arctic and the Great Lakes) at its seafood-centric restaurant [La Pescheria](#) entitled *Eataly At La Costa* (Italian for *the coast*). The series kicks-off with *Chef Ned Bell*, renowned Canadian culinary talent, sustainable seafood advocate and owner and culinary leader at the celebrated [Naramata Inn](#) in the Okanagan region. Events for the series' kick-off will run from March 9 to 11.

Each iteration of *Eataly At La Costa* will see the collaborating Chef co-create a menu and program with Eataly Toronto's Executive Chef Steve Spiewak that spans two to three days. Each program will spotlight the collaborating Chef's expertise and coastal region while highlighting La Pescheria's focus on Italian traditions with dishes inspired by responsibly sourced fresh catches.

Programming for *Eataly At La Costa: The Best from the West with Chef Ned Bell* includes:

Cocktail Reception & Dinner with Chef Ned Bell

On March 9 from 6:30 p.m. to 9:00 p.m., La Pescheria will host a ticketed dining experience with passed appetizers followed by a seated tasting menu. Highlights of the menu include Ned's Famous Giant Clam Chowder and Malloreddus alla Vongole (housemade malloreddus with clams). Tickets for this limited experience are \$165 per person (inclusive of gratuity and a welcome glass of bubbles) and can be purchased [here](#).

Cooking Classes

Chef Ned will host two ticketed demo-style classes in an intimate setting at La Pescheria's Bar:

- Under the Shell: Scallops on Friday, March 10 from 4:30-5:30 p.m. This class will take guests through all they need to know about these delicate shellfish while Chef Ned prepares a signature dish for guests to enjoy. Tickets can be purchased [here](#)
- Under the Shell: Geoduck on Saturday, March 11 from 4:30-5:30 p.m. will showcase the lesser known geoduck, a large clam found in the Pacific Northwest, with Chef Ned's take on a favourite recipe. Tickets can be purchased [here](#)

Tickets for these limited experiences are \$130 per person (inclusive of gratuity) and guests will also receive a copy of Chef Ned's cookbook [Lure: Sustainable Seafood Recipes](#).

Tasting Menu

On March 10 and 11, La Pescheria will offer a multi-course tasting menu during dinner service (5 p.m. to 9 p.m.) showcasing the best creations from the series. Reservations for dinner service on these nights can be made on [OpenTable](#).

The next *Eataly At La Costa* series will be a collaboration with [Mallard Cottage](#) and Chefs Todd Perrin and David McMillan celebrating the Atlantic coast, running from May 25-27. Further details to be announced in early March.

ABOUT CHEF NED BELL

Chef Ned Bell is the co-owner of Hatch Hospitality and Naramata Inn as well as a chef advocate for healthy oceans and waterways, keynote speaker and educator. Ned's lifelong passion for sustainable seafood, combined with his culinary interests and remarkable talents, have led him through many roles, including Culinary Director of The Vancouver

Club, Executive Chef at YEW seafood + bar, Ocean Wise Executive Chef, and now Chef Ambassador for the Vancouver-based global program Ocean Wise. In 2014, Ned founded Chefs for Oceans to raise awareness and advocate for responsible seafood choices and the importance of supporting healthy oceans, lakes and rivers. For this work and more, Ned has earned honours that include Fellow of The Royal Canadian Geographical Society (2019), Honorary Doctorate in Technology from Vancouver Island University (2019), SeaWeb Seafood Summit Global Champion Award (2017), leading a multi-chef sustainable seafood celebration at James Beard House (2017), Food Service & Hospitality magazine's Pinnacle Award for Chef of the Year (2015), and author of best-selling cookbook Lure: Sustainable Seafood Recipes from the West Coast. Follow along @nedbell on Instagram and learn more at hatchhospitality.com

ABOUT CHEF STEVEN SPIEWAK

Steve Spiewak grew up in Chicago, moving to Colorado for school where he started cooking at farm-to-table restaurants in Western Colorado. His passion for Italian food brought him to Italy where he gained a lot of his Italian food knowledge during a 4-month trip travelling throughout various regions of Italy training at multiple restaurants. After training for Eataly at the first Eataly in Torino, he has worked and helped at 8 different Eataly locations. Chef Steve opened Eataly Chicago in 2013 as Fresh Pasta Manager, and then became the chef of the regional pop-up restaurant, creating over 15 unique regional focused menus. While running Eataly Chicago's truffle focused restaurant, Il Tartufo, it received 3 stars from Chicago Tribune critic Phil Vettel. In 2019, he moved to Toronto to help open and run the restaurant operations of Eataly Toronto as Chef de Cuisine. In early 2022, he was promoted to the role of Executive Chef.

For more information, interview opportunities, or additional assets please contact:

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ABOUT EATALY TORONTO

Focused on providing high-quality, sustainable products for all, Eataly is the largest Italian

retail and dining experience in the world, transforming the way consumers experience food, beverage and, culture. At Eataly, guests have the unique opportunity to experience Italian culture through markets, counters, cafés, restaurants and educational offerings that explore the best food and beverage options Italy's 20 regions and the world has to offer. Since Oscar Farinetti first opened Eataly Torino Italy in 2007, his philosophy has spread to 39 stores across the world, including Japan (2008), Dubai 2013, Sao Paulo (2015), Munich (2015), Stockholm (2018, Paris (2019), Toronto (2019), Dallas (2020) London (2021). Eataly Toronto, the authentic Italian marketplace, opened in the Manulife Centre at 55 Bloor Street West in November 2019. The 50,000 square foot culinary destination, located in the heart of the Yorkville neighbourhood, features 7 unique food counters, 5 production labs, 4 restaurants, 3 bars, 1 cooking school, 1 brewery, and a market that all offer traditional Italian food in a vibrant ambiance. To learn more about Eataly please visit www.Eataly.ca.

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