

## **Chef Ron Suhanosky**

From a very early age, Chef Ron Suhanosky knew he wanted to be a chef. Growing up in Connecticut, he was the pasta tester for my great grandmother's weekly Sunday meal.

Chef "Ronsky" as he is known, graduated from the Culinary Institute of America in 1992 and was one of three students in his graduating class to proceed into a line position in a four star restaurant.

He started to hone my craft as a cook at New York City's River Café in 1992 and Park Avenue Café in 1993 under chef David Burke. After cooking for three years in NYC, Chef Ronsky took a position at Biba in Boston in 1994 with chef Lydia Shire. A year later, after meeting my future wife, they decided to move to Italy and work at the world renowned Il Cibreo in Florence in 1995 with chef Fabio Picci.

He came back to Boston and headed such kitchens as Boston's Galleria Italiana in 1996 and Il Buco, New York in 1998 before opening his first restaurant, Sfoglia, with now ex-wife Colleen Marnell-Suhanosky, on Nantucket in 2000. They also had Manhattan Sfoglia, which opened in 2006.

Chef Ronsky's true passion, pasta sfoglia, by definition means an uncut sheet of pasta. He released his first cookbook, also called Pasta Sfoglia, which won a 2010 James Beard Award.

In addition to the business for ten years, he has also been a private chef for some high-profile households around the country.

Currently, he has a small Italian restaurant called Chef Ronsky's in Chestnut Hill, MA that just opened this summer and was named one of Boston's "50 Best Restaurants" by *Boston Magazine*.

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