



# DiCiccò's

ITALIAN RESTAURANT & PIZZERIA



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Restaurant & Pizzeria

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[www.diciccospizza.com](http://www.diciccospizza.com)

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Owners:  
Grand Restaurant Group

Established:  
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## ABOUT

DiCicco's Italian Restaurant and Pizzeria is truly a family affair! Chef Alan is cooking up homestyle Italian dishes, just the way mama used to make them, in the traditionally styled ristorante. From Sicily to Napoli, DiCicco's showcases the best flavors from the Old Country. Discover amore when you bite into the mouth-watering pizza or enjoy a zesty pasta!

DiCicco's has been celebrating tradition since 1956!

Mama and Papa DiCicco opened their first restaurant almost seventy years ago. They built their success through hard work, family values, and a deep passion for homestyle Italian cooking. Today, DiCicco's honors their legacy by bringing guests the flavor of homestyle Italian cooking. Over the years, members the DiCicco family have opened 19 restaurants across California's Central Valley.

When you dine with DiCicco's, you're more than guests, you're family!

## Chef Amy – Bio

Executive Chef Amy DiBiase draws on over a decade of experience managing acclaimed local restaurants. She has previously served as the culinary lead for downtown’s Intercontinental Hotel, and the award-winning Tidal, at Paradise Resort & Spa. DiBiase is esteemed for her boldly modern take on classically revered French and Italian dishes.

Amy’s culinary journey extends all the way back to her childhood. Her career is filled with a long list of trials and tribulations, each of which have refined her capabilities as a culinary artist. For Amy, cooking is second nature and is a way of

expressing emotion. Amy grew up in a large Italian family, with a penchant for food craft. Naturally, her childhood home was filled with the rich scents of fresh Mediterranean cuisine. For the DiBiases, cooking transcended the need for sustenance. It served as a bold medium for expression, which could articulately convey complex ideas and emotions.

As a student, Amy rigorously applied herself to the study of everything restaurant-related at the prestigious Johnson & Wales University, earning majors in both Culinary Arts and Food Service Management. Upon entering the workforce, Amy quickly graduated from line supervisor to sous chef, before stepping into the role of chef de cuisine, and eventually being made an executive chef. New opportunities continued to pull Amy westward, as her career carried her from Rhode Island to Idaho, and then Colorado, before eventually landing her in sunny Southern California.

In San Diego, Amy’s business acumen and detailed knowledge of seasonal cooking made her a force to be reckoned with. As a bold, young female chef, she was a threat to the status quo. Starting at



Laurel Restaurant & Bar as chef de cuisine, Amy helped grow profits. In 2006, Amy moved to BALEEN, an elegant 150 seat waterfront restaurant located at Paradise Point Resort. At BALEEN, Amy successfully streamlined the production process and reworked the restaurant's menu to minimize food waste. Amy's efforts to deliver premium quality meals at reduced costs caught the eye of Roseville, an upscale French brasserie who offered her the role of Executive Chef. She had reached the pinnacle of a culinary artist's aspirations. From here on out Amy would play second fiddle to none but would instead take command of every culinary enterprise she worked for. Following her exit from Roseville, Chef Amy served as executive chef for several renowned local restaurants, including Cosmopolitan Hotel, The Shores, and eventually Tidal. Amy's jump to Tidal was a major step forward in her career, as she was tasked with developing an entirely new restaurant concept for Paradise Point.

Amy now serves as Executive Chef for San Diego's Grand Restaurant Group, a hospitality organization that serves the community with best-in-class dining, catering, and events. The growing family of restaurants is celebrated for their uniquely crafted cuisine and farm fresh flavors

**Private event space?**

Yes

**Patio?**

Yes

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