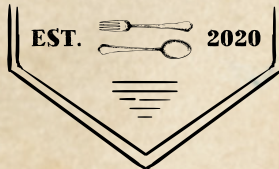




**RUSTICUCINA**



# PRESS KIT





## About

This eatery focuses on a “farm to neighborhood” mantra that emphasizes the way food promotes community.

Local, organic ingredients are sourced from within the county and used to curate menu items that are meant to bring friends and family together – celebrating both mouthwatering cuisine that feels like home in their own neighborhood.

Known for pioneering the restaurant industry as one of the first San Diego restaurants to introduce tableside Cheese Wheel Pasta, their focus is on creating lasting flavors and memories for every guest.

Happy hour, “build your own pasta” dishes, and the date night special reign supreme here, offering a variety of options to please every palate!



RustiCucina brings a truly authentic Sicilian experience to the University Heights neighborhood, specializing in a dinner service that transports your tastebuds to Italy.

The rustic ambiance makes for a charming space perfect for any occasion and allows for both indoor and patio seating.



### Media Contact:

Hector Garcia, Alternative Strategies  
619.858.0322 [hector@altstrategies.com](mailto:hector@altstrategies.com)



BIO- OWNER AND CHEF

Marco  
Provino



RustiCucina's Executive Chef Marco Provino brings with him a wealth of culinary knowledge from his roots in Bagheria, near Palermo in Italy.

From a young age, he took after his mother and grandmother in the kitchen – always willing to lend a hand and learn something new. At just 14 years old, he began his career in the restaurant industry, starting his first job at La Prodo in his hometown.

After gaining professional studies at Pietro Piazza, a leading culinary institute in Italy, his love for Italian cuisine continued to grow. With a dream of sharing his passion with the foodie community, he moved to San Diego in 2012 to continue cultivating his career and positivity influence the culinary scene here in San Diego!

After eleven years, he takes immense pride in his involvement with a variety of hotspots like RustiCucina, Truffle, The Heights, Cali Breakfast, and Alegra. In his free time, you can find Chef Marco tending to his garden and cooking with his homegrown vegetables!



# RUSTICUCINA OFFERS...



**DATE NIGHT  
MENU**



**HAPPY HOUR**



**50% OFF WINE  
NIGHTS**



**LARGE PARTY  
RESERVATIONS**



**OUTDOOR  
PATIO**



**TABLESIDE  
CHEESE WHEEL  
PASTA DISHES**



**Media Contact:**

**Alyssa Hiestand, Alternative Strategies**

**619.858.0322 [alyssa@altstrategies.com](mailto:alyssa@altstrategies.com)**