

San Pietro

Biography

Gerardo Bruno,
President, San Pietro

Gerardo Bruno is President of Ristorante San Pietro, a landmark southern Italian restaurant located on Manhattan's elegant East 54th Street. An entrepreneur with a scholarly nature, Gerardo has remained faithful to his mission of promoting the authentic, historic cuisine of southern Italy, with its simple ingredients, classic food combinations and natural good looks.

San Pietro's elite corporate clientele can attest to the "grit" needed for any business to survive in the world's most challenging environment, Manhattan. They can also speak warmly of the European values and sensibilities that Gerardo brings to his restaurant: a celebration of the simple, unadorned treasures of nature; maintaining the highest standards possible; and treating guests like family.

Cuisine was second nature to Gerardo, whose father was Executive Chef of the cruise ship, the *Michelangelo*. Gerardo grew up on a sprawling estate in Salerno, in the province of Campania, in which food was nourishment for the soul and body. He graduated from the Salerno Institute with a diploma in hotel administration in 1975. One year later, Gerardo and his brothers immigrated to the States, and opened up their first restaurant, Sistina, in 1984. Sistina became an overnight sensation, attracting such celebrities as Marcello Mastroianni and Vladimir Horowitz.

The Bruno brothers set their sights on a larger restaurant, and opened Ristorante San Pietro in 1992. Throughout the 90s and into the new millennium, San Pietro was a pioneer in bringing little-known Campania wines and dishes to the attention of the American public. By conducting cultural events at the James Beard Foundation, the Italian Consulate, the Amore Culinary Classic, San Pietro and other venues, Gerardo was the first Italian restaurateur in America to introduce the exquisite tastes of *Branzino al sale*, *Colatura d'Alici*, *Fave e cicoria* and other historic Campania dishes. Gerardo became the unofficial "ambassador" of Italian cuisine to the U.S., and was honored by the Italian government for his efforts to educate the global public on the authentic wines and cuisines of southern Italy.

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Appearing on Food Network and quoted in virtually every important culinary publication, Gerardo Bruno is a member of the Accademia Italiana della Cucina and The James Beard Foundation. San Pietro has received numerous accolades and awards from Italy, including recognition from the City of Giffoni, renowned film festival venue, for “Best Italian Restaurant in the U.S.”; the Italian Government’s “Most Authentic Italian Cuisine” and “Best Italian Wine Menu” awards worldwide; and Istituto Ambasciate Ambasciatori della Cucina Italiana’s “Best Italian Restaurant Outside of Italy” award. In the States, the restaurant has received WINE SPECTATOR’s “Award of Excellence” for 2001 through 2003; the American Academy of Hospitality Sciences’ “Five-Star Diamond Award; Zagat Survey’s “Award of Distinction”; and Chefs 2000 awards.

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