

# FACES OF THE FRONT

**Chef Matt Adler** is the executive chef at Italian fine-dining restaurant **Osteria Morini** in the Capitol Riverfront. With previous stints cooking under James Beard-award winning chef Alain Ducasse and in Osteria Morini's New York location, Matt has led the kitchen at DC's Osteria Morini since its opening in 2013. Ranked by Washingtonian magazine as one of DC's 100 "very best" restaurants, Osteria Morini received praise from the magazine for offering a, "robust yet refined comfort." We spoke with Chef Adler about what he recommends at Osteria Morini, the return of "Morini Mondays," and his favorite places to dine in the Capitol Riverfront.



**What do you love about working in the Capitol Riverfront?**

**Yards Park** is beautiful. In the spring and summer, if I ever have to sit down for a meeting, it's always outside. We work in one of the most tranquil neighborhoods in DC.

**What are your favorite dishes on the menu at Osteria Morini? Any drinks to recommend?**

I'm particularly fond of the house made burrata with roasted figs right now. For drinks, Kristi Green, our beverage manager, makes a mean smoked negroni!



**What are your favorite places in the neighborhood?**

When I first started at the restaurant, **Bluejacket** was opening, so that really became my neighborhood bar. Most recently, I have been loving **Due South**, which just opened around the corner from Osteria Morini. Delicious smoked wings!

**Are there any specials at Osteria Morini for fall and winter that we can share with our readers?**

We start "Morini Mondays" November 2<sup>nd</sup>, which is our \$10 pasta night every Monday until the spring.

**What inspires you about cooking meals inspired by the Emilia-Romagna region of Italy?**

The beauty of Emilia Romagna is the ingredients and products from the region. Parmigiano Reggiano, Balsamico, Prosciutto di Parma and so many others. When you have ingredients like that it makes my job as chef easy.