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FOR IMMEDIATE RELEASE

**Gregg Denter appointed Executive Chef at Cello Ristorante & Bar,  
Allegretto Vineyard Resort**

September 14, 2022 (Paso Robles, Calif.) — The [Allegretto Vineyard Resort](#), a premier wine country destination, announced the appointment of Gregg Denter as Executive Chef at Cello Ristorante & Bar. The awarded resort refines its farm-to-table culinary offerings to reflect the resort's Tuscan inspired nature.

"We're thrilled with the experience, culinary prowess and passion Chef Denter brings to the resort. The Chef's garden is beaming with ingredients for his dishes as he also engages with local growers and farmers to adapt to his new menu offerings," said Proprietor, Douglas Ayres. He continued, "we're equally excited about the seasonal specials that will be offered."

Trained in traditional methods of cooking at the Culinary Institute of America (CIA) at Hyde Park, New York, Denter brings a solid traditionally-trained approach to his modern cuisine. At Cello, he plans to approach the menu with a Tuscan spin. "People who come to the resort feel like they're in Italy. I want to carry that Tuscan feel through their dining experience," commented Denter.

To that extent, the mood is expressed in classic dishes such as local fresh pasta, Chicken Milanese, Bucatini Pomodoro, and Cellos's signature pizzas. Specialties boasting fresh seafood from Morro Bay will be offered for both lunch and dinner. Highlights of the evening menu include the chef's succulent rack of lamb, double-cut pork chop, and masterfully-prepared tomahawk ribeye steak.

Throughout the day, veggie lovers have a wide selection of delicacies including a breakfast of Avocado Toast with sundried tomatoes, citrus cannellini beans, and ricotta cheese. Colorful lunch salads are thoughtfully prepared from local farmer's market produce and Cello's very own organic vegetable garden.

The Tuscan influence continues at Cello's bar with offerings such as *Italicus Spritzer*, a zesty cocktail made with the floral Italicus liqueur, bitters, a splash of soda water and topped with champagne. Offerings also include Negroni and Aperol Spritz to name a few.

Cello Ristorante & Bar

Hours:

Breakfast: 7:30AM - 10:30AM

Lunch: 11:30AM – 2:30PM

Dinner: 5:00PM - 9:00PM

Cello Bar

Sun - Thur: 7:30AM - 10:00PM

Fri - Sat: 8:30am - 11:00pm

For reservations or menu review, visit [Cello Ristorante & Bar](#), email or call 805.369.2503.

## **ABOUT ALLEGRETTO VINEYARD RESORT**

The award-winning Allegretto Vineyard Resort in Paso Robles wine country offers guests exceptional experiences, services, and amenities along the path of life's journey. The Tuscan-inspired resort is set on 20 acres that include 8 acres of biodynamically farmed vineyards guarded by sheep and llamas, and over 200 fruit-bearing olive, citrus, pomegranate, and figs trees, while lavender, roses, and Mediterranean climate florals blossom in the manicured gardens.

Those seeking deeper, more explorative experiences will enjoy the remarkable 360 vistas of Paso Robles on the Mount of Olives, reflect within the world's first Sonic Labyrinth, meditate along Star Garden Trail's twelve stations and seven paths, find solace in French-inspired Abbey, or find inspiration through the curated art tours showcasing the resort's vast collection of museum quality art from around the world.

The resort is indeed a world unto itself with 171 guest rooms and suites, Mediterranean-inspired cuisine at Cello Ristorante & Bar, Willow Creek Tasting Room showcasing Allegretto Wines, poolside cabanas and spa, bespoke spaces with stunning vignettes, intimate meeting rooms, ballroom, 12,000-square-foot piazza, and over 40,000 square feet of event space. The Allegretto Vineyard Resort is located at 2700 Buena Vista Drive in Paso Robles, California, 93446. For more information, please visit

[AllegrettoResort.com](http://AllegrettoResort.com), or call 805.369.2500.

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