



Roslyn Zecchini

Executive Chef - Pasta Pane

RZ: As a child, I remember spending a lot of time with my mother in the kitchen. I loved helping her make dinner every night. My mother has always been a great cook and entertainer and food has always brought us all together.

I find the kitchen to be an outlet for my creativity, passion, and drive. Food is a form of art and creative expression. The instant gratification felt after preparing a meal that people enjoy, evokes a sense of fulfillment.

RZ: After spending one and a half years in Italy, I wanted to come home for the summer to spend time with my family.

SM: You first began working at Mare and then moved to David's other restaurant, Forno Bistro. How did your experience in these two kitchens differ?

RZ: Every kitchen is different. I just went in open minded and did my job. Respect is not something that is given, it is earned.

SM: In 2008 you were promoted to executive chef at Forno. Was this your first experience as executive chef? What did you learn about yourself in this new role?

RZ: Yes, it was. I realized my responsibilities tripled. I had to develop a team that could produce the product to my expectations. I learned how to communicate better and lead by example. I've always been the type of person to roll up my sleeves in any situation. I think that's really important when you are running a kitchen. Your staff always needs to know they have a good support system.

SM: In February of this year Pasta Pane was opened with you as their executive chef. Has this proven successful so far?

RZ: Absolutely! The past six months have gone incredibly well. It's a process of trial and error and we constantly are making changes to accommodate our guests' wants and needs.

SM: How would you describe your culinary style and point of view?

RZ: My culinary style is simple and straight forward. I work with seasonal produce and local farmers. I've always enjoyed traveling to get new ideas and new flavors. I prefer to be simple with my style and flavor.

Success Magazine: You are from Saratoga. Where did you get your culinary start?

Roslyn Zecchini: I was raised in a very creative and artistic environment. My entire family was interested in the arts, including acting, dancing, and cooking. At the age of fourteen, I placed my interest in dance on hold and started working as a dishwasher at Siro's Restaurant in downtown Saratoga.

It wasn't long before Chef/Owner Tom Dylan noticed my hard work and dedication and took me under his wing as a prep cook. His passion for food was inspirational. I spent my time watching and learning from him and the other cooks around me. I returned each summer throughout high school, taking on more responsibility each season. Chef Tom Dylan found something inside me that gave me the confidence to pursue my career as a chef.

SM: Why are you passionate about cooking?

SM: You are a graduate of the Culinary Institute of America. How did your experience there prepare you for success as an executive chef?

RZ: I learned the fundamentals and was able to broaden my knowledge from the talented chefs that I was surrounded by. The CIA opened up many doors for me in terms of where I wanted to take my career. It allowed me to study abroad and expand my knowledge of regional Italian cuisine.

SM: How have your travels helped shape and develop your cuisine?

RZ: While I was in school, I had the opportunity to travel extensively through Europe. Throughout my travels, I noticed similarities in the simplicity of the food and how they took great care in respecting the ingredients indigenous to the area. Through my experiences, I became inspired to apply these same ideas and views to my own style of cooking.

SM: What brought you back to Saratoga Springs?