



Giorgio Rapicavoli is an acclaimed chef and owner of the wildly popular [Eating House](#), as well as newly open [Luca Osteria](#) in Coral Gables. Born and raised in Miami, Chef Giorgio Rapicavoli has dedicated his career to championing Miami's culinary scene and inflecting his Argentine and Italian heritage into the city's rich melting pot of food and culture. He is the first-ever Miami contestant to win Food Network's *Chopped* which quickly followed with a ranking on *Forbes Magazine's* 30 Under 30 in 2012. In addition to having been recognized by the James Beard Foundation, he was a semifinalist for Rising Star Chef in 2013, a nominee for *Food & Wine's* "The People's Best New Chef" in 2014, and a semifinalist for Best Chef: South in 2015 and 2016.

Rapicavoli trained under Miami chefs Adam Votaw and Robin Haas before becoming executive chef at Chispa Doral at just 21. He honed his skills during a three-year executive chef stint at 660 at The Angler's Miami Beach prior to opening his famed pop-up Eating House in Coral Gables in 2012. After the success of the pop-up, Rapicavoli reopened the same concept as a standalone restaurant to widespread critical acclaim. In 2015, Rapicavoli partnered with Grove Bay Hospitality Group to open Glass & Vine in Coconut Grove's iconic Peacock Park. In September 2019, Eating House's second outpost debuted at Time Out Market Miami, followed by the openings of Grails Restaurant and Spanglish Kitchen & Bar in Wynwood later that year. Rapicavoli's newest project, Luca Osteria, named after his three year old son, opened in February 2021 on Giralda Avenue's 'Restaurant Row' in Coral Gables. In the summer of 2021, Eating House closed its doors after nine years at 804 Ponce de Leon Boulevard and is slated to reopen spring 2022 at 128 Giralda Avenue, just steps away from Luca Osteria.