

# MAINLINE

THE ART+CULTURE+LIFESTYLE MAGAZINE

## Top Food Personalities Jan/Feb 2010

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*Mainliners love good food- cooking it, eating it, writing about it, selling it and bringing people together with it. From Merion to Paoli, West Chester to Pottstown, the Main Line area is chockablock with talented individuals who make food just a little, ok a lot more, enjoyable. So we wanted to highlight a few of our favorite Main Line foodies- some well known, some less so and well, one who's just starting out on his culinary journey. The list could go on and on, but we've narrowed it down to the people that we think are making the biggest impact on the food scene.*



### The Humble Enthusiast

Andrew Masciangelo  
Chef, Savona

From the time Savona opened in 1997, Andrew Masciangelo worked his way through the kitchen ranks until eventually becoming executive chef in 2005. Over the past four years, Masciangelo has become one of the top chefs on the Main Line as he brings a farm-to-table approach to Savona's posh dining room while giving a nod to his Abruzzese heritage with a rustic Italian menu in Bar Savona. Masciangelo takes his inspiration from the Italian Riviera and incorporates flavors from the countryside. The results are dishes like his signature sautéed dover sole in a lemon-pine nut butter sauce, and lobster salad with pomegranate, fennel and saffron. He takes pride in his long-lasting relationships with local farmers, his dedication to serving clean, flavorful dishes, and his tightly knit, creative culinary team. Masciangelo is a humble chef and a quiet personality who prefers the comfort of his custom-built Bonnet stove (one of only a handful in the country) to making the rounds in the dining room. When he is coaxed out of the kitchen and starts talking about food, his passion and knowledge are instantly recognizable.



### **The Tastemaker**

Melissa Monosoff  
Sommelier, Savona

Closing out the year with two regional ‘best-of’ nods and earning a reputation for enticing imbibers to try wines and beers not typically on their radars, Melissa Monosoff is making her own rules for drinking with dinner. At Savona and Bar Savona in Gulph Mills, Monosoff manages the impressive 1,000-bottle wine cellar and has expanded Savona’s wine and beverage program to include by-the-glass selections, tasting flights, and a beer list. Diners can trust that Monosoff will make the right choice in pairing a wine with Chef Andrew Masciangelo’s fresh, French-Continental dishes. In Bar Savona, where the vibe is casual and rustic pizzas are the top menu choice, Monosoff encourages guests to try a new craft beer, a flight of wines, or a clever cocktail made by the ace mixologists behind the bar. Wherever guests are sitting, Monosoff’s breezy, knowledgeable personality brings about a fun, relaxed drinking experience. Looking ahead, she plans on adding more of her popular Friday night beer and wine tasting classes. Cheers!