



About

Chef Gio Osso is first generation Italian American. His parents were born and raised in Paola, Calabria, a small beach town in southern Italy. After his parents married, they made their journey to the United States settling in the Bronx, NY where they had their first child, a daughter Maria, and shortly thereafter moving to a small predominately Italian town called Cliffside Park, New Jersey where Gio was born.

Gio's culinary career began at an early age. Of course, being from an Italian family, Gio spent all his time in the kitchen, in his highchair, watching his mother cook. In order to get Gio to eat, his mother Pina, gave him a pot of cold water, some dried herbs and spices, a wooden spoon (which later was used for discipline as most Italians do!) and Gio would stir adding his ingredients while being fed. This was just the beginning.

During the summers throughout his school years, the family would make the long trip to southern Italy to see the entire family. Aunts, Uncles, Cousins, and most of all Grandparents were so excited to see them that not one minute passed without some kind of feast being prepared. This is where the passion for food began to take hold in Gio's heart.

Upon graduating High School, Gio set his sights on Culinary School to learn the basics of cooking. It's in the countless hours of restaurant work all over New York City that Gio honed his skill. Trips to Italy refined his palette and allowed him to understand his roots and the roots of Italian Cuisine.

A trip to Italy in 2005 with some friends was the inspiration for Gio to fulfill his dream of opening his own restaurant. This dream took eight years to become reality. On June 13, 2013 Virtù Honest Craft was born.



Virtù Honest Craft opened to immediate accolades. Esquire Magazine named Virtù Honest Craft one of the 20 Best New Restaurants in America and The James Beard Foundation semifinalist nominee for Best New Restaurant in America were just two of many accolades the restaurant received within months of opening. The Arizona Restaurant Association recognized Gio as the only two-time winner of the Top Chef Award. Later in 2014 Chef Gio was inducted into the Culinary Hall of Fame and awarded Chef of the Year. Chef Gio was a three-time host for Outstanding in the Field farm dinner. Gio has cooked at the James Beard House with the Arizona 7, a group of local Chefs in the Phoenix market and the second time invited to offer the "All Chocolate Experience" that is offered at Virtù Honest Craft every Valentine's Day which is also Gio's birthday.

As time went on, Gio's passion for the traditions of Italian cuisine grew. When an old colleague of Gio wanted to retire, Gio and his business partner Nava Singam set their sights on opening a second location, Pizzeria Virtù. Gio studied under Master Pizzaiolo and President of the VPN Americas Chef Peppe Miele.

Learning the tradition of Pizza Napoletana and upholding the strict guidelines is an honor to Gio. Pizzeria Virtù also opened up to many accolades and is considered one of the top Napoletana pizzerias. Gio is a Chef that proudly waves the Italian flag alongside the American flag. His Italian American heritage will be passed along by him and his wife Bethany to his three children, Nico, Giuliana and Luca.