



## Anthony Di Iorio

Executive Chef/Co-owner Vesta Mtl  
Executive Chef Pizzeria GEMA



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### CHEF BIOGRAPHY

Anthony is a professional chef with 15 years' experience, graduating from St. Pius X Culinary Institute. Growing up in RDP in the east end of Montreal and being of Italian origin, home-cooked meals were always something he was used to. Watching his mother and grandmother in the kitchen creating incredible meals for the whole family is where he found his passion for food and pizza. From his father and grandfather, he learnt the art of butchery, making charcuterie and fermentation, still holding up the annual family tradition of wine-making. Working in restaurants like Osteria Venti and Impasto under Chef Michele Forgione, and internships with Chefs Marc Vetri, Jeff Michaud, and Brad Spence in Philadelphia, he was able to enhance his knowledge on how to make everything by hand. From pastas, to meats, to pepperoni, to natural sourdough starters, Anthony is always striving for perfection and still holds on to his ideology of everything should be homemade. As an experienced pizzaiolo, Anthony believes Pizza Is Life! and is now Executive Chef/Co-owner of Vesta Mtl and Executive Chef of Pizzeria GEMA and tries to bring a little part of his family to his clients' plates. Most recently, Anthony collaborated with S.Pellegrino for the brand's inaugural Chef Collective which brought together chefs from across the nation to highlight Canada's emerging culinary scene and promote local restaurants. Chef Anthony co-hosted a media event to bring awareness to the struggles the industry faced over the past year and promote the charitable contributions S.Pellegrino made within the Quebec hospitality sector.