

Gahanna

OHIO



Mezzo Italian Kitchen and Wine Chef Spotlight on Magellan Moore

Quick Facts



Magellan Moore
Mezzo Italian Kitchen and Wine

- **Position**
Executive Chef
- **Favorite dish to eat**
Lasagna
- **Favorite dish to prepare**
Pan-Seared Sea Scallops
- **Food he could not live without**
Bacon

Mezzo Italian Kitchen and Wine opened in 2008 and Magellan Moore has been with the restaurant from the beginning. Before creating such delectable dishes as the Pan-Seared Chicken Scallopini on the Mezzo menu, he worked with a number of top chefs including David Tezzloff at G. Michael's, in Columbus.

Moore didn't always know that he wanted to be a chef, but as a child he spent as much time in the kitchen, as possible. He loved his grandmother's cooking. "She always had these big rollouts, one large table of just ham, turkey, everything – a big feast." Years later he was able to make a career out of his passion for cooking.

That career started with studying and training under various chefs around the Columbus area. Though he grew up in Columbus, Moore says he never realized how beautiful Gahanna was until he moved here to work at Mezzo, to begin his first executive chef position. Mezzo has a unique beauty of its own, with chandeliers of forks and knives dangling above customers, vibrant color and lighting schemes and decorative plate designs adorning the ceiling. Plus, with Gahanna being the Herb Capital of Ohio, Moore has the best herbs at his fingertips. "I cannot think of a dish that does not start or finish with herbs, except dessert." The restaurant will go through 15-20 pounds of basil in one week alone.

When he's not surrounded by various herbs, ingredients and cooking utensils, Moore can be found working just as hard elsewhere. "I'm a gym rat, so when I'm not here, I'm working out." Seems he can't leave food too far behind though, while torching calories at the gym his mind wanders to his menu or next dish. Inspiration can hit him anywhere. "I'll be watching TV and I'll see some architecture or something that inspires my next dish."

Moore plans to continue creating unique plates for Mezzo and growing with the company because, in his words "We bring it! We have the interior design – one of the most beautiful restaurants I've ever seen – a great wine list and from my side, the food." All of Mezzo's ingredients are brought in fresh and as Chef Magellan Moore says, "When you go fresh, it's very hard to go wrong."

Mezzo Italian Kitchen and Wine

130 Creekside Plaza
Gahanna, OH 43230
www.mezzoitalian.com

