

ONE65

Francesco Di Marzio

Chef de Cuisine, O' by Claude Le Tohic

Francesco Di Marzio brings an enviable wealth of experience in Michelin Star restaurants to the role of Chef de Cuisine at O' by Claude Le Tohic, the fine dining concept within ONE65. Di Marzio's impressive career has seen him work with some of the worlds most respected chefs in renowned restaurants around the world. ONE65 represents an exciting next step in Di Marzio's culinary journey, in which he will be working closely with Executive Chef and Partner Claude Le Tohic to present an exquisite fine dining experience in the heart of San Francisco.

Di Marzio's storied career has seen him make many international moves, although he started his path with humble beginnings in Italy, starting in as a line cook in Tivoli, just outside of Rome. Following this, Di Marzio spent his summers and weekends working in a collection of restaurants and hotels developing his understanding of the kitchen, and creating the foundations of his extensive knowledge of flavors.

In 2009 Di Marzio had his first role in a Michelin Star restaurant, when he began as Demi Chef at Open Colonna under Chef Antonello Colonna in Rome's city center. Di Marzio worked under Chef Colonna for just under a year before being promoted to Chef de Partie, where his responsibilities expanded and he began to flourish in the Michelin kitchen environment.

Di Marzio moved to London, England in late 2012 and began working at The Greenhouse, another Michelin starred institution in the heart of London's exclusive Mayfair neighborhood. While at The Greenhouse Di Marzio was in charge of the meat section, and alongside his team and Head Chef Arnaud Bignon achieved a second Michelin star while in the role. The Greenhouse was where Di Marzio honed his skills crafting stunningly balanced, beautifully plated dishes that received critical acclaim.

A few years later Di Marzio took the role of Chef de Partie at Amber at the Landmark Mandarin Oriental in 2014, a two Michelin-starred contemporary French fine dining restaurant in Hong Kong. Di Marzio worked under Executive Chef Richard Ekkebus, as the lead of the seafood section, training his staff and organizing daily produce orders. A year after moving to Hong Kong, Di Marzio moved to San Francisco where he began at the renowned three Michelin-starred Benu, as Chef de Partie under Chef Corey Lee. Benu represented a new challenge for Di Marzio, mastering new techniques and how to apply them to new ingredients he had not worked with before.

After expanding his culinary horizons at Benu, Di Marzio was given the opportunity to return to The Greenhouse in London this time as Executive Sous Chef in 2016. A role which saw him take the reins of the two-star kitchen, managing the teams to ensure the utmost perfection of each dish. As Executive Sous Chef, Di Marzio was in charge of menu development, creating inspired new combinations, and researching new techniques to produce both complex and visually stunning menu items.

Now returning once again to San Francisco, to join Executive Chef and Partner Claude Le Tohic at O', Di Marzio brings with him an abundance of technical skill, an inspired palate and a truly creative brain.