Daniele Turchetti  
Executive Chef  
Locanda del lago

Daniele was born in 1968 in a Porpetto, a town in Italy situated in Friuli Venezia Giulia.

Both of his parents worked full time. When they were away, he spent most of his days with his grandmother, where he learned to cultivate wild mushrooms and tend to her garden.

In his family not only was food eaten out of necessity, it was part of their culture, helping mold him into who he is today.

His passion for food and cooking grew so strong, that in 1991, he opened Bottega Turchetti, a specialty food store where he prepared and sold organic meats.

He continued this endeavor until 1995, when he met Lombardo Berardino, the proprietor of La Caveja, located in Pietravairano Campania.

La Caveja was a sustainable foods restaurant where they raised their own animals, harvested their own vegetables, and made their own olive oil.

In 1999 he returned to his hometown, and was presented with an opportunity to work in Blasut Restaurant. Working there, he traveled to New York to Hostaria Mazzei to participate with other chefs from Friuli to introduce their rustic Italian food, such as homemade Italian sausage, Burrata, pasta and other rustic dishes to New Yorkers.

In New York, he had the pleasure of meeting Domenico Avelluto, Giuseppe Guglielmi and Vito Cinquepalmi, the owners of Mazzei.
They offered him a position that would make his dream of coming to America true. Soon, after that, he became chef of Hostaria Mazzei in Westchester, NY.

In 2004 he was hired by Fireman Hospitality Group to become executive chef of Café Fiorello. In 2005, he became executive chef of Bond45 in New York. In 2010, for same company, he opened Bond 45 National Harbor and then went back to New York as the executive chef for Trattoria dell Arte, famous for hand-made thin pizza, named best pizza in New York.

In 2011, he moved once more to open Bond45 in Washington DC. The restaurant is a well-reviewed, Italian steakhouse, also known for their Italian Antipasto and fresh pasta dishes.

Most recently, with family in Los Angeles, he came to LA for vacation. He fell in love with the area, (especially the weather) so he decided to look for opportunities in the Golden State, and found Locanda del Lago.

With Lago, he will bring his home-made sausage and Burrata making skills to the restaurant, as well as developing creative, delicious seasonal dishes.