



Contact: Lindsey McBride (503) 238-9508
lindsey@lindseymcbride.com
Sara Ledoux (415) 713-5406
saraledoux@comcast.net

Nel Centro

Fragrant, Sensuous, Inspired

Fact Sheet

MANAGEMENT

David Machado, Executive Chef/Owner

1408 SW Sixth Avenue
Portland, Oregon 97201
At the Hotel Modera
503.484.1099
www.nelcentro.com
<http://nelcentro.typepad.com>

Pronounced Nel CHEN-tro, Italian for “in the center”

RESTAURANT and BAR SERVICE

Dinner/Bar: BREAKFAST, LUNCH, DINNER AND PRIVATE DINING

OVERVIEW

Located in the heart of Portland's arts and theater district, Nel Centro, Portland's newest downtown restaurant, features a sophisticated, modern vibe and showcases Oregon's natural bounty with sublime, inventive dishes. Chef/owner David Machado draws inspiration from the Italian-French Riviera, highlighting cuisine from Genoa and Nice. Nel Centro's moderately priced menu includes appetizers, salads, pizza, pasta, entrees, sides and desserts. Dinner menu prices range from \$8.00 to \$24.00. The lunch menu starts at \$8.00 and tops out at \$18.00. Selected dishes will be fired in a large deck oven and rotisserie visible from the dining room. Valet Parking is available.

MENU HIGHLIGHTS

Starters: Minestrone alla Genovese; Salt Cod Croquettes; Goat Cheese Baked in Grape Leaves; Artisanal Salumi Platter; “Nut et Cru” Tuna Carpaccio with Lemon and Herbs.

Pastas and Entrees: Pansotti with Walnut Sauce; Fresh Tagliarini with Porcini Sauce; Herb-Basted Rotisserie Chicken; Daube of Beef; Grilled Delmonico Steak with Anchovy Butter; La Bouillabase with Red Pepper Rouille.

CHEF EXPERIENCE

David Machado, a 1986 honors graduate of the California Culinary Academy, has more than two decades experience as an executive chef, restaurant industry executive and successful independent restaurateur in Portland and San Francisco. After creating several of Portland's most popular downtown restaurants, including Pazzo Ristorante and Southpark Seafood Grill & Wine Bar, Machado launched Portland's "eastside dining craze" with Lauro Kitchen and Vindalho. Nel Centro brings Machado full circle -- to his urban roots in the center of the city. His reputation led to teaching invitations from the Tenuta Capezzena Culinary Center in Tuscany, The Culinary Institute of America in Napa Valley and to present to audiences at the James Beard House in New York City.

WINE PROGRAM

Consultant David Holstrom, known to industry insiders as "Guy du Vin", directs Nel Centro's wine program. The wine list focuses on the wines of southern France and northern Italy as well as varietals from Oregon and Washington. Holstrom's award winning wine lists are easily identifiable for three ever-present qualities – the selections are playful, cerebral and always a great value.

PASTRY CHEF

Lee Posey is Nel Centro's Pastry Chef. Well known to Portland diners, Ms. Posey served as the managing pastry chef at Pearl Bakery for almost eleven years and at Pazzo Ristorante prior to that. She will direct the creation and production of breads, pastas, desserts and specialty items for the restaurant.

SEATING

The restaurant can accommodate 115 guests in the dining room with room for 30 in the bar. Two private dining rooms can accommodate events up to 30 people. Al fresco dining for 50 is available in the courtyard in season.

JULIE'S TABLE

A special feature at Nel Centro is Julie's Table, affectionately named for Machado's wife and partner of more than 24 years. Hand-crafted from a reclaimed panel of Doug Fir, **Julie's Table** accommodates special parties of twelve, or, smaller parties seeking a quintessentially Portland communal dining experience.

AMBIANCE

The 4,700 square foot space includes the dining room, bar, and, two private dining rooms. Portland-based Holst Architecture designed the contemporary space. Modern, minimal, with European influences, the design forms an urban oasis with large windows that frame a dynamic cityscape of theatergoers, commuters, students and city dwellers.

The adjacent public courtyard features a dramatic living wall, fire pits and outdoor seating and teak decking. Recycled and sustainable materials are used throughout including zero-VOC paint, wool carpeting, leather upholstery, recycled newsprint bar and counter tops and reclaimed Doug Fir tabletops.

SUSTAINABILITY

Every aspect of Nel Centro is built with a commitment to sustainable practices. Products are always sourced locally and seasonally from the best farm-to-table growers and producers, and, the nearby Portland Farmers Market. A comprehensive recycling program includes food-composting, oils donated to biofuel programs and, green products for to-go and take-home containers. With public transit at the front door, diners and employees alike will have fast and easy options whether coming or going.

LOCATION

Nel Centro is adjacent to the Hotel Modera in downtown Portland's cultural center. Top venues for music, theater and performance are within easy walking distance from the restaurant. Portland's renowned Farmers Market is a few blocks away, as is Portland State University. The newest Light Rail line, the Green Line, opens this fall offering free travel for downtown riders and for transporting visitors from the Portland Airport to downtown.