

# Missy Robbins - Biography + Timeline

## HEAD CHEF & OWNER OF LILIA

**1950's:** Missy's grandparents own Browns Lake, a resort in Wisconsin. Hospitality is in her genes.

**1970's:** Missy is born into a family of hosts, travelers, and foodies. In her hometown New Haven, she becomes a regular at the old school Italian spots that serve baked ziti, eggplant parm and the best pizza in the country.

**1980's:** Missy leads a life fairly typical of a suburban upbringing. She hosts her first dinner party in her teens. She made fettucini alfredo and ceasar salad. Clearly a foreshadowing to the future.

**1990's:** While finishing her studies at Georgetown, Missy decided to turn her passion for food in to a job cooking at local hot spot 1789. What started as curiosity quickly turned into career.

1 year after college, Missy moved to New York to learn from some of the best in the business. She trained with top chefs, including Anne Rosenzweig and Wayne Nish.

Missy's itch to cook in Europe lead her to a life-changing extended stay in Italy, where she apprenticed at restaurants, ranging from a Tuscan Trattoria to a coastal fish emporium to the Michelin starred Agli Amini in Friuli.

**2000's:** Truly a turning point in Missy's career

Missy found her Italian soul in her five years as Executive Chef at Spiaggia from 2003-2008 in Chicago. Focusing her skills on fine dining Italian allowed Missy to find her true passion in cooking and to more fully understand regional Italian cooking.

Missy returned to New York in fall of 2008 to be the Executive Chef of A Voce Madison and A Voce Columbus. While there she maintained Michelin stars at both locations for the entirety of her tenure and also was honored to be one of Food and Wine Magazine's Best New Chefs in 2010.

**2016:** Missy opens her first solo venture. She is excited to continue on her family tradition of hospitality, welcoming guests to Lilia, the restaurant she would want to go to nightly.