



UNION PASADENA TEAM OPENS KNEAD & CO. PASTA BAR + MARKET Chef Bruce Kalman showcases handmade pasta at Los Angeles' Grand Central Market

Los Angeles, CA (January 27, 2016) — Chef Bruce Kalman and restaurateur Marie Petulla of critically acclaimed restaurant **Union** in Pasadena, are excited to announce the opening of **Knead & Co. Pasta Bar + Market**, now serving consciously-sourced homemade Italian food all day long in downtown Los Angeles' Grand Central Market.

“We are taking the ethos of our neighborhood Pasadena restaurant—seasonally Californian interpretations of Northern Italian Cuisine—to downtown Los Angeles, making it more casual and accessible while still maintaining our commitment to high quality, local ingredients,” said executive chef and partner Bruce Kalman. “In addition to some of the more creative dishes, I’m throwing in some Italian-American dishes that speak to my East Coast roots slinging pizzas in New Jersey—there is something for everyone that walks through the market.”

Open for breakfast, lunch and dinner, seven days a week, Knead & Co. features two bars, seating 16 people total, that overlook an open kitchen and the "pasta lab" where passersby and diners alike can watch freshly rolled and extruded pasta being made from freshly-milled local flours from Pasadena's Grist & Toll. The pastas are made throughout the day on a bespoke machine by industry legend Emilio Miti.

“We are excited to join a passionate and talented group of food purveyors and chefs at the historic Grand Central Market,” said restaurant partner Marie Petulla. “We have absolutely loved serving the Pasadena community over the past two years and look forward to connecting with a broader audience in expanding to downtown LA.”

The tightly edited, seasonal menu will offer a mix of traditional, yet elevated, Italian-American dishes like *Sunday Gravy Spaghetti & Meatballs*; and *Baked Ziti with housemade ricotta and San Marzano tomato*, as well as more creative dishes akin to what you'd find at Union like *Spelt Cavatelli with spicy fennel sausage, Koda Farms chickpeas, and rapini*; and *Porcini Lasagnette with wild mushrooms, garlic, and herbs*.

The all-day bar will offer breakfast items including *House Made Pastries*; *Breakfast Raviolo with farm egg, kale, ricotta and San Marzano tomatoes*; and *Polenta Porridge with berries, figs, pistachios, and a 63-degree egg*.

During the day, made-to-order *panini (Porchetta Dip Au Jus with spicy giardiniera)*,

fresh pasta salads (Charcoal Wheat Orzo Salad with roasted spring onions, charred cauliflower, golden raisins, and Drake Farms goat cheese), panzerotti, which are Italian hand pies, and farmer's market-sourced salads and sides are available. Kalman's classic Italian house-made desserts like cannoli, tiramisu and zeppole are designed to grab and go.

In addition to seated dining, there will be a curated market where food lovers can purchase Kalman's freshly-made pastas; sauces, cheeses and butter all made in-house; Kalman's legendary giardinere; and, an array of local and imported specialty goods.

Knead & Co. Pasta Bar + Market

317 S Broadway

Los Angeles, CA 90013

Open seven days a week

Sunday – Wednesday: 8am-6pm

Thursday-Saturday: 8am-9pm

<http://kneadpasta.com/>

About Executive Chef Bruce Kalman

Born and raised in northern New Jersey, Bruce Kalman is a James Beard-nominated chef and a partner in two new restaurants, Knead & Co. Pasta Bar + Market in Downtown Los Angeles and Union in Pasadena. He began his career at a local pizzeria in New Jersey, and later attended a small hands-on culinary program at Hudson County Community College in Jersey City, NJ.

After school, Bruce cooked with Paul Bartolotta at Spiaggia in Chicago before taking on executive chef rolls at Okno, Green Dolphin Street and Coco Pazzo. He then took on executive chef stints in Santa Fe (Il Piatto) and Phoenix (Chelsea's Kitchen) before making a move to Los Angeles to open The Misfit in Santa Monica, serving farmer's market-driven fare, with a strong emphasis on Northern Italian and Mediterranean flavors and preparations.

He continued this tradition of hand-crafted cuisine as executive chef of The Churchill in West Hollywood, before becoming the co-owner and chef of the award-winning Union in 2014 and the newly opened Knead & Co. Pasta Bar + Market with business partner Marie Petulla.

About Marie Petulla

Marie Petulla is the restaurateur and co-owner in Knead & Co. Pasta Bar + Market in Downtown Los Angeles, as well as Union in Pasadena. The Chicago native got her start in hospitality in 1991 waiting tables, bartending and managing in between traveling the world. In 2001, she joined Nicole Parthemore and Dana Hechtman at their critically acclaimed She She Restaurant in Chicago. After four successful years there, Marie moved to Los Angeles, where she worked as the GM of Firefly in Studio City. In 2014, she partnered with Bruce Kalman to open Union, an intimate 50-seat restaurant known for Northern Italian cuisine that showcases fresh, California ingredients. With nearly 15 years of front-of-house experience, Marie prides herself in delivering personalized service to every guest, fostering a family atmosphere among her team, dedication to the community and local sustainability.

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