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GRAND CENTRAL MARKET ADDS OLIO WOOD FIRED PIZZERIA TO ITS ROSTER OF NEW RESTAURANTS

LOS ANGELES (July 22, 2013) – [Grand Central Market](#) continues its hot streak of new restaurant additions with Olio Pizzeria GCM featuring artisanal wood-fired pizza. The debut of Olio this Fall is part of the unprecedented year-long celebration of new restaurant openings every month at the iconic food arcade, which is the oldest food hall in the city.

Olio Pizzeria GCM is the second [Olio restaurant](#) for chef/owner Brad Kent. Since 2010, his olive wood-fired, thin-crust pies have attracted pizza aficionados to the original location on West Third Street and won numerous accolades including being named one of the nation's "Top 10 Destination Pizzas" by Zagat.

"The inspiration for Olio Pizzeria GCM is the 1917 Market itself. The pizza will be hand-made, Old World-style in keeping with what Italians coming to LA at the time would have made," said Kent. "The centerpiece will be my dream pizza oven which I'm bringing over from Italy. In fact, the pizza and all toppings will be cooked in the wood-fire oven; we won't be using any gas or electricity."

In addition to classic Olio pizza varieties, Kent plans to create seasonal pies especially for the Market with locally sourced ingredients such as roasted frisée and lemon-infused mascarpone.

Grand Central Market is in the midst of adding a wide array of new vendors with new flavors, cuisines and tastes throughout the marketplace. The new eateries include Sticky Rice, serving authentic Thai "Comfort Food;" Valerie at Grand Central Market, a bakery and coffee shop from acclaimed Valerie Confections; specialty coffee innovators G&B Coffee; and Horse Thief, serving Central Texas BBQ. Additional upcoming openings include DTLA Cheese, The Oyster Gourmet and Egg Slut.

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Olio Pizzeria GCM
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Celebrating the cuisines and cultures of Los Angeles since 1917, the historic Grand Central Market food arcade (between Broadway and Hill Street at the base of Angels Flight) is an unparalleled eating and shopping experience showcasing the best local chefs, culinary purveyors and entrepreneurs. For more information visit www.grandcentralmarket.com and connect with us @GrandCentralMkt or <https://www.facebook.com/GrandCentralMarket> .

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