

Jonathan Scinto is a Private Chef & TV Personality. Jonathan was born to an Italian Jewish family in Queens, New York. While, most toddlers were watching Sesame Street, Jonathan watched Julia Child and Emeril. His mother Alison allowed him to experiment in the kitchen using the blender to make crazy concoctions, scrambling eggs on the floor and even practicing his knife technique on his parent's new vinyl chairs. The love of food was evident to his mom and dad.

The Long Island native utilizes rustic Italian flavors and Asian influences to create what Chef Jonathan calls "Itasian", a fusion of Italian and Asian cuisines. When Newsday asked Chef Jonathan about his cooking style he told the journalist that he relies on his design knowledge to create plates of art work. **"You eat with your eyes, then your mouth, so it's important to grab your attention at first site then first bite, I don't believe in using pre-made ingredients, I use only the freshest herbs and spices for my clients to achieve my #boldassflavors"**.

After graduating college with a BFA degree from N.Y Institute of Technology and working for several restaurants, Jonathan was hired by Post Perfect to work in their Catering & Client Services department working with A-list clients like, HBO's Sopranos, Sex & the City, Back Street Boys, O-Town, Mariah Carey, Linkin Park and Alicia Keys to name a few. With his vast knowledge of the industry he decided to open up a café with his father on Long Island which was one of the 1st to focus on farm fresh and scratch made cuisines. He sold the café in the mid 2000's to pursue other ventures and TV.

In October of 2014, he auditioned for the hit TV show on FOX "MasterChef" and was picked as a contestant after a grueling 3 month process. It never would have happened though if it wasn't for his wife Annmarie, who saw the open call in NYC. Annmarie said in a recent interview **"Of course they would pick my husband, he's a natural in front of the camera and people can relate to him, he brings an authentic freshness to TV that is missing on all the food shows today"**.

As a national TV Personality, Jonathan has been seen on MasterChef Season 6, Food Network Chopped, Amazon Studios Marvelous Mrs. Maisel, ABC's Quantico Season 2, FOX's Blacklist: Redemption, Showtime's Homeland Season 6 and News 12 Long Island Cooking Segments to name a few. Jonathan just finished filming a new TV special for the Food Network set to air in the spring of 2018. He was chosen by the Food Network & Cooking Channel to compete at "Rooftop Chopped" and "Iron Chef Showdown" hosted by Ted Allen and Alton Brown.

Jonathan is a diehard culinary competitor and is a 2 time New York State "Taste of America" champion in Seafood. You will find him competing at the World Food Championships, the biggest food competition in the world with \$300,000 plus up for grabs and several other culinary competitions yearly for Chef's Roll, Barilla Pasta and Avocados from Mexico, where he has finished as a finalist several times. He was recently nominated for Best of Long Island in the Chef Category for 2018 by the Long Island Community.

He's had several articles published in Entrepreneurial Chef Magazine, Newsday, Long Island Herald, Culination Magazine and LI Business News. He believes in giving back to his community and works with non-profit organizations helping them raise awareness for Mental Illness, Cancer and Children related causes.

You can catch up with Jonathan by following him on his social media for all of his news and events. Jonathan is the owner of Chef Jonathan's Private Parties & Events. He lives on Long Island, NY and is married to Annmarie, they have 3 daughters.