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# il Buco

## *Wine Director and Sommelier Paul Lang*

As a film student, Paul followed the path of most young artists and began waiting tables. Always curious and eager to learn, his enthusiasm impressed restaurateurs George Germon and Johanne Killeen of **Al Forno Restaurant** in Providence, RI and Barbara Lynch of **No. 9 Park** in Boston, MA. He was quickly trusted wherever he was needed: managing the wine cellar, purchasing cheeses, training the staff.

Paul's curiosity motivated him to travel and eventually settle in Italy. He fixed up a broken down Vespa, filled a pack with notebooks and Dostoyevsky, and set out for an adventure that would take him across Italy looking for work and inspiration. He found both. As personal chef for the Count and Contessa Contini Bonacossi of the **Capezzana Estate**, he cooked for nobles at a Medici villa in the hills of Florence. In Modena, Paul discovered the artistry of aged balsamic vinegar while living in a supposedly haunted attic. Acting as dishwasher, prep cook, waiter and sommelier, he helped friends open a small trattoria in the mountains of Northern Italy. These experiences, and many more, became the backbone of Paul's philosophy toward wine and food.

Paul returned to America eager to utilize his experiences. He worked as sommelier with Mario Batali and Joseph Bastianich at their flagship restaurant, **Babbo**. During Paul's tenure, Babbo received the James Beard Award for Outstanding Wine Service.

After two years Paul started his own company – **A Casa** - hosting personalized wine dinners. Focusing on small, family owned wine producers, most of whom he was now friendly with, and local green market ingredients, the evenings became an instant success. Specializing in the traditions of the Italian table, A Casa creates a singular, fine dining experience free from the formality of a restaurant. Mario Batali calls it "One of the best food and wine experiences you'll have..."

Paul joined il Buco in March of 2009 and his passion for small artisanal wines give him the perfect background to fill the shoes of founding Sommelier Roberto Paris and further build upon relationships with vintners from around the world.

Paul has been featured in The New York Times, The New York Post, Time Out New York, Bene Magazine and Food and Wine Magazine. Recently A Casa has been praised in Boston Magazine, Daily Candy, Men's Health Magazine, Boca Magazine, and Japan's Cuisine Kingdom.