Chef Anthony Bucco graduated from the New York Restaurant School and is the current Executive Chef at Stage Left. Chef Anthony is a strong supporter of local produce and can often be seen picking his own products at farmers markets. His enjoys being creative and changing his menu according to what is in season. Chef Anthony promotes the importance of buying local through his teaching program with underprivileged children. First he takes the children to local farms where they pick their own produce and then he takes them back to the kitchen and teaches them how to make a dish with the produce they picked. He truly demonstrates the importance of the produce from the farms to the plates.

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