Gabriele Grigolon, a native of Italy, brings years of experience with him to the Terra Momo Restaurant Group. Gabriele can be found at Nova Terra in New Brunswick or at Eccoqui in Bernardsville, the newest addition to the Terra Momo Group. Prior to arriving in the states four years ago, Gabriele spent time in kitchens in Paris and the south of France, Monaco and Italy. Some of these include Il Cortile, a one star Michelin Guide restaurant in Paris under the management of Alain Ducasse, in the Hotel de Paris and Harry’s Bar in Monte Carlo, and at Aimo e Nadia, a two star Michelin Guide restaurant in Milan, among others. While working in Monaco, he received the Grand Cordon D’Or, a prestigious yearly award given to only 20 chefs in Europe.

Raoul Momo and Carlo Momo, partners in Terra Momo Restaurant Group, grew up in the foodservice industry as children of parents who owned and operated an Italian eatery, and they have been restaurant owners themselves for the past 22 years.

As Terra Momo looks to the future, the brothers emphasize that buying local is very important to their company — as is dealing with supplier partners who share the same commitment to sustainable business practices and organic production. They maintain that the integrity of the cuisine served at all of their restaurants is the essence of how they are defined in the restaurant industry.

A supporting member of the New Jersey Restaurant Association, Terra Momo has partnered with the organization to highlight New Jersey agriculture and its positive impact on the food industry.