

Art Rogers

Arthur Rogers, the executive chef and owner of Lento restaurant, was born and raised here in Rochester, New York. His culinary career began while attending Pittsford-Mendon High School. During this time he was employed as a dishwasher for the Lodge at Woodcliff. Working for Woodcliff and other area restaurants spurred his desires to become a renowned chef. Arthur attended the University of New Hampshire for hotel/restaurant management. Closely after his graduation he was accepted to work as an apprentice for Melissa Kelly of Primo restaurant. Melissa Kelly is a highly decorated, internationally known restaurateur/chef who was named one of the upcoming chefs of the 90's by *Food & Wine* magazine. Chef Rogers adopted the cooking techniques of seasonality and eating locally from his working experiences at Primo. He was drawn back to the Rochester area to begin a family and his restaurant.

Lento restaurant is a fine dining restaurant committed to providing unique and delicious dishes using food procured as much as possible from local, sustainable and organic purveyors. The word "Lento" is Italian for slow, and we have embraced the slow food movement. This means making everything from scratch, from food that was raised by sustainable and ecologically friendly practices. This means no artificial growth hormones, unnecessary antibiotics, or rendered animal by-products, and a sparing use of pesticides. There are no microwaves or steam tables in our kitchen and everything is cooked fresh to order. Our website showcases just a few of our major local providers, whom we are happy to promote on the menu so you know exactly where your food is coming from. The high quality of this food and the labor to prepare it are expensive and that is the reason for our prices. We hope you enjoy your dining experience and are happy your dollars are staying in the local economy from farm to plate.