

CHAPEL HILL, N.C. — Giorgios Bakatsias and Chef/Partner Daniel Jackson open the doors to Osteria Georgi. This marks the first new restaurant for Giorgios Hospitality Group to open since Rosewater in 2019, and the third addition to GHG's Chapel Hill repertoire of restaurants – including Bin 54 Steakhouse & Cellar and Kipos Greek Taverna. “We are especially proud to be opening Osteria Georgi with Dan Jackson, a Chapel Hill native who has just returned to the area after polishing his talent in some of the country's most celebrated kitchens,” explained Bakatsias.

Osteria Georgi comes to life in a bright, light-filled 5000 square-foot restaurant punctuated by vivid color, lighting by renowned North Carolina sculptor Thomas Sayre, paintings by artist Arianne Hemlien, and visibility into the all-Italian wine cellar built by local woodworker John Taylor. Ceramic dishes made by NC-based Haand, artful Bauscher stemware, wood hewn tables and emerald green velvet chairs add to the artisan-driven, convivial setting. With 98 seats indoors, 45 on the patio surrounded by herbs and flowers, and 12 at the comfortable bar, Osteria Georgi promises to deliver a festive dining experience – a Giorgios Bakatsias hallmark.

Chef Dan Jackson's modern menu is just as lively, with vibrant Italian flavors. Look for simple, fresh Italian food made by hand, using exquisite local & Italian cheeses, braised meats and North Carolina seafood, and a wide variety of pastas made in house to serve alongside luscious Italian wines and riffs on classic Italian cocktails. “It's exciting to be back in Chapel Hill where my career began, and to have such incredible ingredients at my fingertips grown and made right here in Chapel Hill,” explained Dan, whose menu begins with antipasta and well-crafted Italian style cocktails. Boxcar's Robiola and Campo, Salumi, Cicchetti, olives and marinated vegetables pair with signature Negroni's, Spritz's, Amari and zero-proof cocktails. Don't miss his signature melt-in-your-mouth meatballs with eggplant and ricotta – Polpette di Norma, Tuna Crudo with Bottarga, Sformato di Parmigiano with walnuts, aged balsamic and apricot and seasonal salads, before sinking your fork into Jackson's Primi's and Secondi's. From light Ricotta Agnolotti “Primavera” to sought-after Bucatini Cacio E Pepe and Rigatoni with Pork Ragu, Jackson's pastas are all made by hand and cooked to order. Secondi's feature meat & seafood dishes like Brodetto di Pesci with a delicate saffron-infused seafood broth, classic Milanese di Pollo and Bistecca di Fiorentina, and a vegetarian-friendly Risotto with wild mushrooms. Pair these with sides like creamy Polenta with Fonduta, Gnocchi alla Romana or grilled and roasted vegetables. Finish your Italian experience with Chocolate Budino, Ricotta Cheesecake with blueberry agro dolce or gelato and an espresso, or as Italians would with an Affogato.

Dinner is served Tuesday through Thursday from 5pm-9pm and Friday and Saturday until 10pm. Weekday lunch and weekend brunch, along with retail market hours, will be introduced in the weeks to come! Osteria Georgi is located at 201 South Elliot Road, in the former Living Kitchen space in Chapel Hill. (Osteria Georgi is on the first floor of the Berkshire Chapel Hill Apartments in the Village Plaza shopping center next to Whole Foods.) Reservations can be made with RESY. Visit @OsteriaGeorgi; www.osteriageorgi.com or call 919-375-0600.

About Osteria Georgi:

The Osteria is named in honor of Giorgios Bakatsias' friend, the late, great George Tarantini, who was born in Italy and was beloved as NC State's soccer coach. “George had such love and respect for hospitality, and for all the small details that make it such a special way of connecting with each other,” explained Bakatsias. This osteria is an homage to his life and joy for gathering together to celebrate farmers, artisans and friends at the table.

About Chef Dan Jackson:

Daniel Jackson returns to his hometown of Chapel Hill, and UNC alma mater, after an illustrious 17-year culinary career. Following graduation from the esteemed Culinary Institute of America, Jackson secured a position at the celebrated Eleven Madison Park; during his two-year tenure, the restaurant earned four stars from The New York Times, three Michelin Stars, and made the San Pellegrino

“World's Best” list. After a brief stint opening a restaurant in Aspen, CO, Jackson rejoined the Union Square Hospitality Group in 2011 as Executive Sous Chef for Danny Meyer's Catering and Events. And in 2014, he accepted the role as Executive Chef at MoMa, where he oversaw three restaurants within the Museum of Modern Art, including the Italian trattoria, Cafe 2. After six years with Union Square Hospitality, Jackson became the Director of Culinary for Fields Good Chicken, a multi-unit healthy Rotisserie chicken concept in New York City. In 2020, Jackson and his wife – a fellow hospitality professional whom he met at Eleven Madison Park when she was Maitre d’ – and their three young children moved to Chapel Hill to be near family.

About Giorgios Hospitality Group:

Giorgios Hospitality Group – founded by one of the most prolific restaurateurs in North Carolina and a James Beard Foundation “Outstanding Restaurateur” nominee, Giorgios Bakatsias founded the 30-year old Mediterranean flagship restaurant Parizade, French bistro Vin Rouge, neighborhood gastropub Local 22 Kitchen & Bar, Wake Forest’s Gatehouse Tavern and Farm Table, lush garden restaurant Rosewater Kitchen & Bar in Raleigh’s North Hills, and Chapel Hill’s signature steakhouse, Bin 54 Steak & Cellar, and authentic Greek destination, Kipos Greek Taverna. All restaurants are currently open, serving in their dining rooms, patios (where possible) and offering curbside take-out and delivery.

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