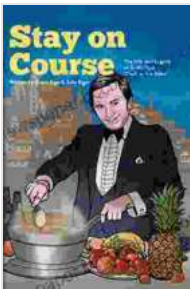


Stay On Course: The Life and Legacy of Ennio Riga, Chef to the Stars

Ennio Riga was a world-renowned chef who cooked for celebrities and dignitaries. He was known for his innovative Italian cuisine and his dedication to using fresh, local ingredients.



Stay on Course The Life and Legacy of Ennio Riga,

“Chef to the Stars” by Julie Riga

★★★★★ 5 out of 5

Language : English
File size : 32068 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting: Enabled
Word Wise : Enabled
Print length : 191 pages
Lending : Enabled



Riga was born in Italy in 1935. He began cooking at a young age, and by the time he was 16, he was working in a restaurant. In 1960, he moved to the United States, where he quickly established himself as a top chef.

Riga cooked for a number of celebrities, including Frank Sinatra, Dean Martin, and Sammy Davis Jr. He also cooked for presidents and other dignitaries. In 1985, he was named Chef of the Year by the James Beard Foundation.

Riga died in 2011, but his legacy lives on. He is remembered as one of the greatest chefs of all time. His cookbook, "Stay On Course," is a classic of Italian cuisine.

The Early Years

Ennio Riga was born in the small town of San Vito al Tagliamento, Italy, in 1935. He was the youngest of five children. His father was a farmer, and his mother was a homemaker.

Riga grew up in a poor family, but he had a happy childhood. He loved to play soccer and spend time with his friends. He also enjoyed cooking. He would often help his mother in the kitchen, and he learned to make many of the traditional Italian dishes.

When Riga was 16 years old, he left home to work in a restaurant. He worked long hours, but he loved the work. He quickly learned the basics of cooking, and he soon began to develop his own unique style.

The Move to America

In 1960, Riga moved to the United States. He settled in New York City, where he worked in a number of restaurants. He quickly made a name for himself as a talented chef, and he soon began to cook for celebrities and dignitaries.

In 1972, Riga opened his own restaurant, Ennio's. The restaurant was a huge success, and it quickly became one of the most popular restaurants in New York City. Riga was known for his innovative Italian cuisine and his dedication to using fresh, local ingredients.

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The Later Years

Riga continued to cook until his death in 2011. He was 76 years old. He died of cancer, but he left behind a legacy of great food and memories.

Riga was a pioneer in the culinary world. He helped to introduce Italian cuisine to the United States, and he inspired a generation of chefs. He was a beloved figure in the culinary world, and he will be greatly missed.

Stay On Course

"Stay On Course" is the biography of Ennio Riga. The book chronicles his life from his humble beginnings in Italy to his rise to fame in the culinary world.

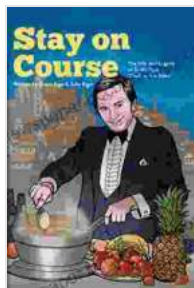
The book is written by Riga's daughter, Donatella. She tells the story of her father's life with love and respect. She paints a vivid picture of a man who was dedicated to his craft and who loved to make people happy.

"Stay On Course" is a must-read for anyone who loves food or cooking. It is a heartwarming and inspiring story about a man who lived his dream.

Buy the Book

"Stay On Course" is available for Free Download at [Our Book Library.com](http://OurBookLibrary.com) and other online retailers.

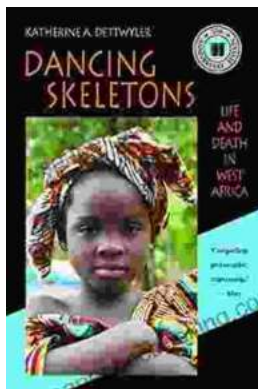
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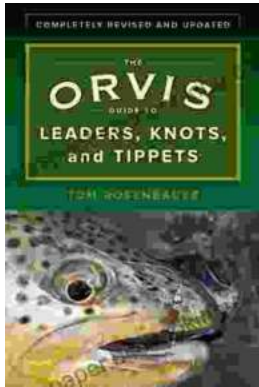
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