

## PRESS RELEASE

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### **Chef Ken Vedrinski to Open an Oceanfront Italian Inspired Seafood Restaurant—Coda del Pesce—in Charleston, SC**

CHARLESTON, SC – April 15, 2013—One of Charleston's most acclaimed and accomplished chefs, Ken Vedrinski, will be expanding his restaurant offerings this summer as he opens his newest venture, *Coda del Pesce* (Italian for “tail of the fish”). The 70+ seat contemporary Italian influenced restaurant will showcase the area's most untapped asset—the ocean and the view and menu will highlight this incredible bounty.

Located on the main street of Front Beach on the Isle of Palms (1130 Ocean Blvd., Isle of Palms, SC, 25 miles south of downtown Charleston), the restaurant is currently undergoing a complete renovation to ensure key elements highlight the impressive backdrop. This includes adding floor to ceiling windows to overlook the ocean, restoring and featuring reclaimed woods for new flooring and wall treatments, utilizing natural materials like driftwood in areas such as lighting and using colors like beachy blues and grays. There will be a small outside deck overlooking the ocean featuring 18 seats covered in an arch filled with Italian styled topiaries, perfect for small and more intimate gatherings. The inside hosts a welcoming bar area for a more casual island drop-in. Open seven days a week, the bar begins service at 4:30pm daily and dinner from 5:00-10:00pm Sunday through Thursday and until 11:00pm on weekends.

Most every dish at Coda del Pesce will feature fresh, locally or sustainably caught seafood in primi, secondi and piatti selections that will change daily based on what's fresh and available. The core of the menu will be reflective of the local waters and Vedrinski will offer a fresh perspective to this style of cuisine. Vedrinski will offer his popular house made pastas and crudo loyal diners have grown accustomed to at his downtown establishment Trattoria Lucca. Wines, all Italian, will be extensive and mostly comprised of hard to find varietals, all hand selected by Vedrinski based on relationships he has formed with the producers.

“This waterfront location really spoke to me when I first saw it and the concept instantly came,” stated Vedrinski. “The menu will read like you would expect in this environment and will feature Italian inspired cuisine with the freshest and most seasonal seafood available—mostly sourced from the local overlooking waters.” Coda del Pesce will become the only restaurant of this kind that is located on the ocean in Charleston, SC.

Vedrinski remains committed to providing one of the city's finest dining experiences now in two locations. Trattoria Lucca will continue under the direction of Vedrinski and his long standing kitchen staff led by Sous Chef Nicky Francis, who has been with Vedrinski for the last 10 years. Selected as one of the Top 20 Best Italian Restaurants in the US by *Travel & Leisure* in 2012 and a semi-finalist for the Best New Restaurant award by the James Beard Foundation after it opened in 2009, Lucca is one of the city's top restaurants.

**-more-**

**Chef Ken Vedrinski Opens Waterfront  
Italian Inspired Seafood Restaurant**

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An award-winning, highly acclaimed chef, Vedrinski moved to Charleston in 1996 to open and serve as Executive Chef at the Woodlands Resort & Inn where he earned the state's only Mobile Five Stars and the only perfect food score in North America by *Conde Nast Traveler*. He later opened Sienna in Daniel Island which was elected as one of *Esquire* magazine's Top 20 Best New Restaurants in 2004. A risk taker and innovator, he opened Trattoria Lucca in a tucked away up-and-coming area in downtown Charleston where it quickly became one of the hottest places to dine in the city. Coda del Pesce will carry on the traditions Vedrinski is best known for and will be a great addition to his remarkably unique offerings for the city.

To learn more, visit [www.codadelpesce.com](http://www.codadelpesce.com) or follow on twitter at @codadelpesce.

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Expected Opening: Memorial Day Weekend  
Chef and Owner: Ken Vedrinski  
Manager: Eric Zwart  
Architect: Marc Camens Architectural Group LLC  
Builder: Phillip Smith  
Seating: Approximately 60 inside, 9 at bar, 18 on oceanfront fresco dining  
Hours: Seven Days a Week, bar: 4:30PM daily; dinner: 5:00-10:00PM Sunday-Thursday; 5:00-11:00PM Friday and Saturday  
Parking: street metered parking and nearby lots

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