Marcel Machado is the head chef at the successful MKT restaurant, which opened its doors on Metcalfe in Montreal’s Golden Square Mile in 2015, and will soon be opening at a new location under the name Osteria MKT. The upgraded venue will include a state-of-the-art restaurant, conference centers, catering services and a distinctly unique attraction: an innovative piazza island bar.

Chef Machado comes from three generations of Italian chefs, including his grandfather and father, who taught him the art of cooking. His skills are combined with dedication and passion, necessary traits in the food industry. He transmits this passion for food and freshness to each and every plate served at MKT.

And with the immense success of its current location, the venture to a new and larger space seems to be the perfect next step. When asked about the potential for the new Osteria MKT, Machado tells us he will be bringing new and interesting changes but will also keep in mind the loyalty of his regular customers and the need to keep their favorites on the menu.

Machado’s own favourite from the menu? Pici alla contadina: a true rustic comfort food from Tuscany. This dish is a hallmark of authentic Italian cuisine and an example of traditional cucina povera where simple, fresh ingredients are the focus. Taking authentic Italian dishes and elevating them is what MKT Restaurant is known for, and what the new Osteria MKT will continue to provide to its customers.