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**FOR IMMEDIATE RELEASE**

**Restaurant Volterra Brings Tuscan Warmth and Charm  
to Historic Ballard**

**Volterra's April opening marks the return of award-winning chef, Don Curtiss**

Seattle Washington—April 4, 2005—Volterra, inspired by the warm, traditional, largely-undiscovered Tuscan hilltop town by the same name, will open mid-April in the heart of historic Ballard.

Founded by partners Don Curtiss and Michelle Quisenberry, Volterra features Chef Don Curtiss' Tuscan-inspired menu, showcasing his innovative style applied to the bountiful ingredients of the Pacific Northwest. The warm, rich-red walls, chocolate-brown leather and textiles, and dark woods are offset by the alabaster light fixtures—designed by Quisenberry and hand-carved in Volterra, Italy.

"Michelle and I were married in Volterra last summer and were touched by the genuine kindness of the people and warm hospitality," said Curtiss, chef partner of Volterra. "It inspired us to bring the warmth of Tuscany to our new restaurant. The town sparks culinary inspiration at every turn; Fresh ingredients are abundant on every narrow cobblestone street—from the tiny fresh produce stand to the traditional butcher shop."

Curtiss has a long history and following in the Northwest. He received acclaim as "One of America's Most Innovative Chefs," from *Wine Spectator* while serving as the opening chef of Andaluca. He later served as executive chef of Assaggio and then Prego Ristorante where *Italian Cooking and Living* named him "One of America's Top 26 Chefs."

While Curtiss is running the kitchen, managing partner Michelle Quisenberry—one of Puget Sound Business Journal's "Top 40 Executives Under 40"—will bring her financial experience and vivacious personality to the front of the house.

Volterra, open for dinner every night and brunch on weekends, features seasonal Tuscan specialties, finochiona and other cured meats from Armandino Batali's Salumi, all natural and organic meats and poultry, and housemade pasta. The 75-seat restaurant also features a warm-weather patio, late-night dining in the bar, an extensive list of Italian and local wines by the bottle or glass, and housemade limoncello. Its signature cocktail list, anchored by the house cocktail Volterra Sky, was developed by Kathy Casey Food Studios.

*Volterra is at 5411 Ballard Avenue Northwest in the Ballard neighborhood of Seattle. For reservations, call 206-789-5100.*

*Open Monday - Thursday 5:00 p.m. – 12:00 a.m., Friday 5:00 p.m. – 1:00 a.m., Saturday 9:00 a.m. – 1:00 a.m., and Sunday 9:00 a.m. – 9:00 p.m. Visit Volterra online at [www.volterrarestaurant.com](http://www.volterrarestaurant.com).*

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