

SEPTEMBER 11, 2025

Abernethy's Restaurant Welcomes Chef Lucio Bedon of Vicini Ristorante & Wine Bar as New Emerging Chef-in-Residence

Located on Jerry Moss Plaza at The Music Center in Downtown L.A., Abernethy's will offer a taste of the flavors of Northern Italy with Chef Bedon's thoughtfully curated menu starting September 12

LOS ANGELES, Sept. 11, 2025 -- Abernethy's at **The Music Center** is thrilled to announce the restaurant's next Emerging Chef-in-Residence, Chef **Lucio Bedon**, known for his time at L.A.'s Vicini Ristorante & Wine Bar. He will start his residency on September 12, 2025. For Chef Bedon, enjoying great food is more than just a passion, it's a way of life. He will bring decades of culinary experience to guests at Abernethy's, including time at Michelin-starred restaurants in Italy along with a wealth of expertise honed in restaurants across Southern California.

Nestled on Jerry Moss Plaza at The Music Center in Downtown L.A., Abernethy's is a destination restaurant that aims to uplift chefs from across Los Angeles County. Abernethy's highlights the diverse flavors and people of Los Angeles through its emerging chef program, bringing the story of L.A. to life on the plate.

"I'm honored to begin this new chapter of my career at Abernethy's. To present my cuisine in a setting surrounded by such extraordinary artistic experiences and creative energy is deeply meaningful," said **Chef Lucio Bedon**. "Some of these dishes have lived with me for generations and are rooted in tradition and memory, while others reflect innovation and the evolving way we enjoy food in Los Angeles today. My hope is that every dish communicates both passion and craft, offering guests a truly memorable culinary experience."

At Abernethy's, guests will enjoy Chef Bedon's menu items inspired by his time leading Vicini, as well as enticing new dishes offered for both full-service dinner and brunch. Dinner service features standouts like **Risotto Porcini** (acquerello rice, porcini mushrooms, truffle butter, parmesan) and **Tagliata di Manzo** (prime flat iron steak, arugula, lemon dressing, shaved parmigiano); the brunch menu features **Bananas Foster French Toast** (grand marnier bananas flambe, walnuts, pan brioche) and **Tagliatelle Bolognese** (fresh egg pasta, six-hour braised beef ragu). The tantalizing menu also features a wide selection of beverages to complement every meal, including sparkling, rosé and orange wines, a variety of spritzes, and more.

Chef Bedon was born and raised in Piove di Sacco near Venice, Italy, where his father fished for sardines, and he and his mother gathered moeche (soft-shelled crab). The majority of his family's meals were farmed, fished or foraged within a few miles of their home, sparking Chef Bedon's passion for the culinary arts. He cut his culinary teeth in the kitchens of his family's restaurants and entered the Dante Alighieri School of Culinary Arts at the age of 14.

For more information, please visit AbernethysLA.com or follow @AbernethysLA on Instagram and Facebook.

The Music Center's hospitality programming is created in partnership with [Sodexo Live!](#).

[Download images here.](#)

About Chef Lucio Bedon

Chef Lucio Bedon was born and raised in Northern Italy, where good food is more than a passion. It is, quite simply, a way of life. Chef Bedon grew up in Piove di Sacco near Venice, Italy, where his father fished for sardines, and he and his mother gathered moeche (soft-shelled crab). The majority of their meals were farmed, fished or foraged within a few miles of their home. Chef Bedon cut his culinary teeth in the kitchens of his family's restaurants and entered the Dante Alighieri School of Culinary Arts at the age of 14. He trained under some of Italy's most highly acclaimed chefs and, by the age of 23, was named chef of Michelin-starred Casa Bianca restaurant in Sardinia, Italy. He was later recruited by Chef Gino Angelini to join him in Los Angeles. Chef Bedon's experience in Los Angeles included several years with Patina Restaurants and as executive chef at Zucca. He later worked with The Walt Disney Company. In 2021, Chef

Bedon received a call that the Louise's Trattoria space on Pico was available. He had fond memories of the camaraderie built from living with five other Italian chefs in the apartment directly behind the restaurant. He quickly launched a successful catering business from the space, while putting in place the pieces for the deeply personal restaurant Vicini he had long dreamed of creating. With decades of cooking in Southern California, Chef Bedon celebrates his familial roots from Italy's Veneto region with elegantly prepared dishes that showcase his passion for impeccably sourced ingredients.

About Abernethy's

An Emerging Chef Restaurant

Abernethy's is a destination restaurant where tasting cultures and exploring food becomes an ever-changing culinary experience as emerging chefs are offered their own platform for culinary creativity. Featuring a new chef and menu every four-to-six months, Abernethy's hosts a roster of up-and-coming Los Angeles chefs who have a unique narrative to share through the flavors they highlight. Each new chef transforms Abernethy's with inventive and personalized dishes inspired by the diverse people and cultures that fill the heart of Los Angeles. To fuel this one-of-a-kind culinary arts adventure, some of L.A.'s legendary chefs and prominent members of The Music Center are tasked to select the most talented emerging chefs from around Los Angeles County.

Abernethy's Hall of Fame

Chef Shirley Chung (August 2019 - Chinese American)

Chef Jason Fullilove (December 2019 - Modern Soul)

Chef Ryan Costanza (February 2022 - Mediterranean Island)

Chef Geter Atienza (August 2022 - Modern Filipino)

Chef Lenora Marouani (February 2023 - Tunisian Soul)

Chef Brad Willits (May 2023 - Not-So-Italian Italian)

Chef Mindy Oh (September 2023 - Korean American)

Chef John Cleveland (January 2024 - California Comfort)

Chef Pyet DeSpain (September 2024 - Indigenous Fusion)

Chef Adolfo Perez (April 2025 - Mexican)

About Sodexo Live!

Sodexo Live! manages prestigious convention, cultural, and sporting venues and major events all over the world. With 40,000 employees and 500 sites, Sodexo Live! offers clients a range of bespoke catering, sales, and event management services, helping to transform the consumer experience into unforgettable memories. Sodexo Live! commits to unlocking customers' full potential while favoring local communities. Sodexo Live! contributes to the success of prestigious events such as Royal Ascot, the Tour de France, Roland-Garros, the Rugby World Cup, and the Paris 2024 Games, and showcases exceptional venues such as the Eiffel Tower Restaurants, Bateaux Parisiens, Yachts de Paris, the Royal Academy of Arts in London, the Hard Rock Stadium, the Scottish National Gallery and the Hollywood Bowl in Los Angeles.

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