

*Vincent Chicco's*



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## *Executive Chef Michael Greene*

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Michael Greene, originally from Philadelphia, PA, is a graduate of Walnut Hill College. While studying at Walnut Hill, he placed as an alternate on the Culinary Olympic team in 2003. Greene also interned in France where he spent time studying in Burgundy, Bordeaux, and Dijon. After studying abroad, Greene gained experience working in various Philadelphia restaurants such as Le Bec-Fin, Morimoto, Brasserie Perrier, and Dilworthtown Inn.

At age 24, Greene moved to Murrells Inlet, South Carolina where he began his career as a Sous Chef at Divine Fish House. Greene spent 6 years with the Divine Dining Group and quickly moved through the ranks of Sous Chef, Chef De Cuisine, and ultimately Executive Chef of Divine Fish House and Woodfire Grill. After 6 years in Murrells Inlet, Greene moved to Charleston, South Carolina where he joined the team at Michael's on The Alley as a line cook in 2014. As he did with Divine Dining, Greene swiftly made his mark at Michael's on The Alley and was promoted to Sous Chef, then Executive Sous Chef, and now oversees all operations as the Executive Chef of Michael's on The Alley, The Victor Social Club, and Vincent Chicco's.

Although Greene is traditionally French trained, he is proud of his Italian heritage and background. His grandmother moved from Abruzzo, Italy to Pennsylvania when she was a teenager. Growing up, Greene and his grandmother would visit Philadelphia's Italian Market, one of the oldest and largest open-air markets in America. Greene's time spent with his grandmother helped spark his interest in the culinary scene. A few of his grandmother's Rolodex recipes have even found their way onto the menu at Vincent Chicco's.

Outside of the kitchen, Greene likes playing music, gardening, and fishing. He enjoys married life with his wife, Christina, and is a proud father to his daughter, Gianna, who just celebrated her 2nd birthday.