

Claudio Aprile



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Bio

One of Canada's most celebrated and visionary chefs, Aprile was born in Uruguay; grew up in Toronto, and has travelled, lived, and worked internationally. He has spent his professional life in kitchens working through the ranks becoming the successful restaurateur that he is today and why he is a fan favourite as one of the head judges of Masterchef Canada, entering it's 5th season in 2017.

Throughout his 30+ year career, Aprile has passed through some of the most renowned kitchens around the globe. Bali Sugar in London earned him outstanding reviews as a young executive chef where he received local and international critical acclaim. On returning to Toronto in 2000, Aprile cemented that reputation at Senses in Toronto, where he wowed critics and diners alike with his innovative use of experimental cooking techniques.

Aprile's first restaurant, Colborne Lane, opened to immediate success. Colborne Lane was lauded as one of the best restaurants in the world, and Aprile was named one of the most innovative chefs working in Canada.



Central to Aprile's success is his dedication to creativity, and drive to expertly deliver the unexpected. With Colborne Lane offering beautifully crafted, precisely plated cuisine, he switched gears with Origin restaurant.

Opening in 2010, Origin offered fast, fresh, and accessible food, delivered to guests sitting right across from the chef in the open kitchen. Toronto Life magazine and Now magazine voted Origin the #1 restaurant in Toronto. Origin restaurant had three locations throughout Toronto, with a brand of cuisine recognizable by expertly crafted, culinary combinations.

In July 2017 Claudio Aprile opened the doors to Copetin. The restaurant, in the redesigned space that was the original Origin. Aprile's new restaurant will be made up of three spaces - a main dining area with an open kitchen, a bar and a patio. Inside it will seat 80 guests, with an additional 12-seat private dining room for special events and custom menus. Copetin draws on many genres of cooking and plans to offer guests a thoughtful, elevated menu that includes the element of surprise.



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