

BEST CHIEF

Meet the Chef: Alex Pineda



Chef Alex Pineda took his first steps in the kitchen of his mother Lydia Shire's legendary BIBA, making pizzas at just seven years old. He's since trained in London at Dinner By Heston Blumenthal and at Quo Vadis with Jeremy Lee.

While in Barcelona, Pineda staged at Tram-Tram with Isdre Soler and Can Fabes with Xavier Pellicer. He worked for Wolfgang Puck in LA and at The Waterhouse in the New Hampshire mountains, where he began to put his own spin on things. At Scampo, Pineda was proud of his legacy but focused on carving his own path.

In 2021, Pineda partnered with The Landing restaurant in Marblehead, MA. As his first venture into ownership, he doubled revenue within two years of taking over. The growth of The Landing is only the beginning. Pineda's next project will not only draw a loyal following but will also shake up the culinary landscape in Boston neighborhoods that have yet to experience food made with love.