



bio: alfredo malinis, jr

the son of a u.s. naval officer, alfredo malinis, jr. moved from the philippines at age 2, and has made maryland his life long home and base for his culinary career. a graduate of the academy of culinary arts at the indiana university of pennsylvania, "freddo", began a 10 year term as the executive chef at the chesapeake yacht club, a private sailing club outside of annapolis, maryland. as freddo grew, he left to seek the spoils of a private cheffing career. he was a sought after chef, helping numerous local restaurants define their kitchens with his talented taste for food, all the while cheffing for some of the eastern shores most prominent families.

in 2009, freddo defined his path by opening level small plates lounge with a young upstart restaurant group. freddo has propelled level small plates lounge to award winning status. in just two short years level has received numerous regional culinary awards and attracted national press, for its commitment to sustainability, locally sourcing, and simple approach. included in the prestigious washingtonian top 100 restaurants in its first year, freddo doesnt only work for himself. he offers his talent by supporting many local charities and foundations in the greater annapolis area, including Hospise100, CF foundation, and the Chesapeake Bay foundation.

his passion shows....he is known not only for his talented plates, but his 'Old Bay Tattoo', no chef is without their mark! freddo can be found fishing or golfing, or rummaging the fields of his 20 plus local farm sources through out the chesapeake region. his sources are not rhetoric, he builds direct farm relationships by walking the fields with farm owners learning about bugs, sustainability, and natural farming techniques. freddo is committed to bringing culinary awareness to the bountiful chesapeake region and great food to your plate!