

SANDY SPRINGS TO WELCOME NEW RESTAURANT CONCEPT FROM THE TEAM BEHIND MISSION + MARKET

Tre Vele, Italian Restaurant and Market, to Open Mid-Summer

ATLANTA: Following the success of opening award-winning Buckhead restaurant Mission + Market, brothers Ryan and Jonathan Akly and Ian Winslade today announce their expansion into the Atlanta restaurant scene with new restaurant, Tre Vele. The new concept will open in the former {three} sheets location in Sandy Springs and will be a modern, elevated Italian restaurant specializing in handmade pasta as well as other classic Italian dishes.

In collaboration with Chef/Partner Ian Winslade, most notably of Mission + Market, Executive Chef Giancarlo Ruiz will be at the helm of Tre Vele. Ruiz touts vast experience in Italian cuisine with both his Italian heritage and culinary training in Florence where he lived for 16 years. Following his tenure under Italian chefs, Ruiz moved to Atlanta where he gained experience in some of Atlanta's top restaurants, including Storico Fresco, before being appointed Executive Chef at the new concept.

Chef Giancarlo will be serving up classic Italian dishes with a modern twist including fresh house-made pasta courses like Cavatelli al Sugò D'agnello (homemade Cavatelli with lamb sugo) and Strozzapreti with vegan kale pesto. Guests can expect starters like fresh burrata with heirloom tomatoes and grilled baby artichokes with salsa verde. Mains will consist of items including Veal Milanese, Coda alla Vaccinara (braised oxtail with a red wine tomato sauce), and Red Snapper Acqua Pazza. The dessert selection will be comprised of items such as Basilico Panna Cotta finished with Saba and summer fruit Tiramisu.

Tre Vele features a 3,500SF dining room as well as a 1,500SF rooftop patio. The restaurant will also offer a 600SF Italian market and café, open for specialty coffee drinks and fresh pastries all day, and retailing house-made pastas, sauces, and prepared meals to go. In addition, the market will retail a specially curated selection of Italian wines while also hosting wine tastings, wine dinners, private events, and pasta-making classes.

Restaurants Consulting Group, Inc., an award-winning full-service design-build firm with a focus on hospitality, restaurant, bar, and nightclub design, led the interior design transformation of the space. At the helm, President of RCG, Tony Akly's, vision has created a light-filled, bright atmosphere with inspiration from Italy seen throughout, from the plant-filled trellises on the ceiling to the Carrara marble accents. Elements of the market and café include a glass-enclosed pasta room upon entering where guests can observe Chef Giancarlo in action, retail wine, pasta, and dessert displays, design accents of white and black marble, and white ceramic walls accented by gold leaf mirrored backlit shelving. The dining room, featuring a 30-foot Carrara marble bar, is designed to be humble and exciting, inviting guests to meet up with friends and loved ones. The interior feel is warm yet striking with natural wood accents and bold geometric shapes all against a white background. Above the dining room, guests will find the rooftop terrace and bar, designed to create a continuous experience operating as additional dining and lounge areas. With seating for up to 90 guests, the rooftop bar is the perfect place to begin the night with an Aperitivo or end the night with a relaxing cocktail.

"While we are so proud of our long tenure running {three} sheets, we are very excited for this next chapter," said partner and co-owner Jonathan Akly. "Like many in the industry, the pandemic brought upon challenges, especially for {three} sheets since its focus was hosting large corporate events and gatherings. Looking ahead, this presented us with the perfect opportunity to pursue this new endeavor. "Additionally, Sandy Springs' food and beverage offerings have transformed so much in the last few years, and we are excited to be a part of the evolution."

Additional details, website (www.tre-vele.com), and social pages coming soon. Interviews and photos available upon request.

About Tre Vele: Created by the team behind Mission + Market, Tre Vele is a modern, yet timeless Italian eatery complete with a dining room, rooftop terrace, and a café and market. The Italian eatery features an innovative menu with odes to classic Italian dishes. The 3,500SF dining room space offers seating for 90 to 100 guests as well as a 1,500SF rooftop terrace that accommodates 90 seated guests or 150 standing guests.

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