Who We Are - Fortezza

Adam Moore, Co-Owner

Adam Moore is the owner and guiding force behind Fortezza, a celebrated Northern Italian restaurant in Niwot, Colo. With a deep appreciation for regional Italian cooking and a commitment to exceptional hospitality, Adam has shaped Fortezza into a destination where craftsmanship, community, and culinary tradition meet.

Adam has been in the restaurant business for over a quarter of a century. He grew up in Belleview, Wash., then moved to Longmont, Colo. as a young teenager. After graduating from University of Northern Colorado, he moved to Denver to work in fine steakhouse establishments such as Michelin recommended Guard and Grace, Edge Steakhouse, and Quality Italian.

His longest tenure was at Michelin recommended and Wine Spectator Grand Award winner (held for multiple consecutive years as one of fewer than 100 restaurants globally) Barolo Grill as general manager for 10 years. While at Barolo Grill, he fell in love with Northern Italian cuisine and hospitality and worked alongside Chef Egan Ma, his now Fortezza partner. After traveling to Italy more than a dozen times, his love has grown even stronger for the food, wine and culture of the spectacular region.

For Adam, Fortezza began as a simple idea: create a place where people could slow down, share a meal, and feel genuinely cared for. What started as a love for Italian food and culture grew into Niwot's beloved Fortezza, a restaurant where Adam's passion for hospitality is felt in every detail, from the welcoming glow of the dining room to the last sip of wine.

Drawing inspiration from Italy's timeless kitchens and Colorado's local bounty, he leads a team dedicated to thoughtful service, seasonal ingredients, and memorable dining experiences. Under Adam's direction, Fortezza has become known for its elegant atmosphere, handmade pastas, and a wine program that reflects both heritage and discovery.

Adam and Natalie share two kids, two dogs, and a love of cinema and exercise.

Natalie Moore - Co-Owner, CFO

Natalie Moore is the co-founder and guiding heart behind Fortezza Ristorante, where her passion for hospitality, community, and Northern Italian tradition comes together in a way that feels both timeless and deeply personal. Known for her intuitive leadership and unwavering commitment to

excellence, Natalie has shaped Fortezza into a place where guests feel genuinely welcomed, cared for, and connected.

Natalie grew up in Longmont, Colo., just a few miles from Fortezza. Her first job was at 16 years old as a hostess, and she continued working in many restaurants all throughout her young adult life, including one where she met her future husband. She went to the University of Colorado in Boulder where she attained a degree in psychology and Elementary Education. After graduating, she went to become a fifth grade teacher for 10 years. During summer months, she'd go to work in restaurants for supplemental income, including Barolo Grill. She then decided on opening her own preschool so she could be more involved with her own children's education and upbringing.

Her career blends years of hands-on restaurant experience with a talent for creating environments that feel warm, intentional, and beautifully curated. At Fortezza, she oversees the guest experience, brand vision, and front-of-house culture, ensuring that every detail — from the way a table is set to the way a guest is greeted — reflects the values she holds close: authenticity, generosity, and community.

Natalie's work is rooted in the belief that restaurants are more than places to dine; they are places where people celebrate, gather, and build memories. Her leadership has helped establish Fortezza as one of Niwot's most beloved destinations, a reflection of her dedication to craft, her love of Italian culinary heritage, and her desire to create something meaningful for the town.

Egan Ma - Executive Chef

Chef Egan Ma was born and raised in California, where his interest in food began at an early age, sitting at the counters of fine-dining Japanese and French restaurants and in middle school, dreaming of staging at restaurants. He experienced a diversity of cuisines growing up in the Bay Area, which led to the interest to pursue culinary school.

After graduating from Johnson & Wales University, he built a 15-year culinary career in Denver, working with notable restaurants including the long-standing Jax Fish House and Michelin-recommended restaurants: MAKfam, Hey Kiddo and Barolo Grill, where he met Adam. The two developed the Fortezza concept over three years. Chef Egan defines his philosophy as Northern Italian cuisine adapted to Colorado, emphasizing using available, local ingredients in addition to traditional, high-quality Italian imports.

Chef Egan holds a WSET Level 2 certification. Outside of the kitchen, Egan enjoys spending time with his wife Jessica and their two dogs.