



## New York's Legendary Patsy's A Landmark Destination



FRANK DiCOLA, JOE SCOGNAMILLO AND CHEF SAL SCONGNAMILLO

NEW YORK, NY - Patsy's, the original, family owned and operated Italian restaurant at 236 West 56th Street on Manhattan's West Side, has been a legendary dining destination in New York for 65 years.

Founded in 1944 by Pasquale "Patsy" Scognamillo, Patsy's has been in its current theater district location since 1954. In over 60 years of existence, Patsy's has had only three chefs, the late Patsy himself, his son Joe Scognamillo, who has been at the establishment since the age of 7, and Joe's son Sal Scognamillo, Executive Chef and co-owner, who has been manning the kitchen for the past 24 years.

Sal learned to cook from the master: his father Joe. Patsy's was Sal's second education. His free time was spent in the kitchen or helping out as a waiter or busboy. In 1985 Sal assumed control of the kitchen and the quality and love that comes from a family-owned and operated restaurant continues to this day. It has been under Sal and his cousin Frank DiCola's leadership that Patsy's has expanded its presence in the gourmet foods market by releasing award-winning pasta sauces, prepared foods, oils and vinegars and a best-selling cookbook. Sal has appeared on countless television programs nationally and locally, including The Today Show and Martha Stewart. His Patsy's experiences are rich with stories. He has cooked for numerous celebrities, including the biggest starts of the screen and stage.

Patsy's attracts a varied client

ele including an extremely loyal following of regular patrons, Italian food aficionados, tourists and celebrities. They enjoy the restaurant's remarkable signature dishes including succulent Veal Chops Siciliano, spicy Lobster Fra Diavolo, tender Chicken Contadina, and savory Calamari stuffed with seafood. Spectacular seafood such as Striped Bass Marechiaro, Lobster Arreganta and Shrimp Scampi are always requested, as are meat favorites like Sirloin Steak Pizzaiola with Peppers and Mushrooms, Stuffed Veal Chop Marsala, and Chicken Liver Cacciatora.

What great Neapolitan Italian restaurant doesn't offer a vast array of mouth watering pasta dishes? Patsy's, of course, serves some of the finest in the city including Linguine Puttanesca, Penne Alla Vodka, Tortellini Bolognese, Spaghetti or Wholewheat Pasta Marinara and Cannelloni with Meat Sauce.

Patsy's award winning pasta sauces, made from the freshest, most mouth-watering ingredients, are available in better supermarkets and specialty food stores throughout the U.S. The tomato based sauces, 100 percent natural, with no preservatives or added sugar, are available in six varieties, including Marinara, Tomato Basil, Fra Diavolo, Puttanesca, Vodka, and Amatriciana.

Patsy's has been known for years as Frank Sinatra's favorite restaurant and, in fact, his family still enjoys dining at Patsy's whenever they are in town. In addition to Sinatra and family,

Patsy's has become a favorite with countless stars on both the east and west coast who have come to regard Patsy's as a mecca of Italian fine dining.

Some of Patsy's high profile patrons include Al Pacino, Placido Domingo, Alec Baldwin, Tom Hanks, Madonna, George Clooney, Sean "P Diddy" Combs, David Letterman, Oprah Winfrey, Keanu Reeves, Jennifer Lopez, Barbara Streisand, Tony Bennett, Robert DeNiro, Don Rickles, Josh Groban, Jacklyn Smith, Phyllis George, Calvin Klein, Jerry Seinfeld, James Gandolfini, Christie Brinkley, Jon Bon Jovi, Liza Minelli, Chris Noth, Tony Danza, Farrah

Fawcett, Kate Hudson, Chevy Chase, Cheryl Ladd, and Patty LaBelle, to name several.

In 2002 Patsy's published their best-selling cookbook, Patsy's Cookbook-Classic Italian Recipes From A New York City Landmark Restaurant. The cookbook includes both a collection of secret family recipes and never-before-told stories from Frank Sinatra's all-time favorite restaurant. Featuring 100 recipes and many heartwarming tales from family members and famous friends alike, Patsy's Cookbook invites readers to experience the restaurant from an inside point of view.

Just steps from Carnegie Hall, Lincoln Center, and the Theater District, a visit to New York City is not complete without a meal at Patsy's. For lunch, dinner, business or pleasure, Patsy's has been serving traditional Italian cuisine at the highest standards and in the warmest atmosphere for well over half a century.

Family owned and operated for over 60 years, the original Patsy's, in it's only location (236 West 56th Street in New York

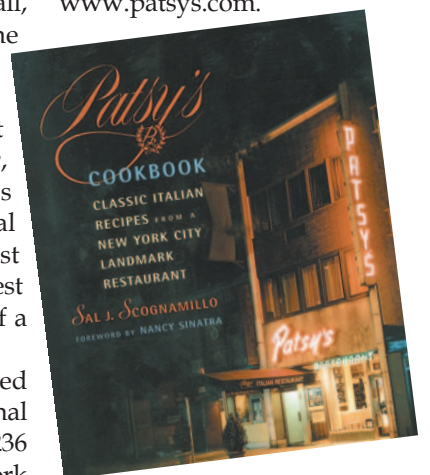


HAVE YOUR VEAL FRANK'S WAY

For reservations call 212-247-3491. Ask for Sal and tell him you read it in The Italian Tribune. For further information about Patsy's visit [www.patsys.com](http://www.patsys.com).



SAL after he appeared on 'The Martha Stewart Show' with his new jarred sauce.



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