

Brindiamo!

RESTAURANT WEEK



Ornella Fado



October 20th /November 1st 2024

 PRODUCTIONS LLC

ECCEAMERICA

Brindiamo!

RESTAURANT WEEK

The **Brindiamo! Restaurant Week** is an initiative developed by **Ornella Fado**, TV Producer/Hostess, and creator of Brindiamo!'s Brand

The **BRW** was launched in 2015.

The mission is to nurture authentic Italian cuisine and restaurants in the metropolitan area.

The event celebrates Italian cuisine and culture by highlighting a variety of Italian restaurants,

During this event, participating restaurants offer special prix-fixe menus or perks, such as a glass of wine or prosecco, allowing diners to experience authentic Italian dishes with special perks.

It's a great opportunity for Italian lovers to explore different restaurants and dishes while supporting the local Italian culinary scene.

In the days leading up to "**Brindiamo! Restaurant Week**", we will announce which restaurants, among the best of their kind, will participate in the initiative on our social media platforms.

The background image shows the interior of Marco Polo Ristorante. It features several round tables with white tablecloths, set with white dishes, glassware, and red napkins. The chairs are made of dark wood with light-colored seats. A large, vibrant red, multi-petaled pendant light hangs from the ceiling. The walls are a warm yellow color, and there are framed pictures of buildings on the wall. A dark wood door is visible in the background.

Marco Polo Ristorante

"Marco Polo Ristorante is located in the heart of Carroll Gardens and has been one of Brooklyn's most popular and acclaimed eateries since its opening in 1983. Marco Polo is famous for its northern and southern Italian cuisine, including Chef Marco's daily specials. Your proud host, Joseph Chirico, invites you to join him in celebrating over 41 years in business and welcomes you to a delightful fine food experience."

Contact

Court street Brooklyn, NY 11231

Phone. 718-852-5015

Email. mpolo@marcopoloristorante.com

MARCO POLO

A
Complimentary
Glass of Wine



The background image shows the interior of a restaurant. On the right, there is a long table with a white tablecloth, set with blue glassware, white plates, and silverware. Dark wood chairs are tucked under the table. In the background, a large window looks out onto a street with a purple awning. A green door with a red 'EXIT' sign is visible. The ceiling has a white fan and several pendant lights with glass shades. On the left wall, there are some framed pictures or mirrors.

Foodance Restaurant

FOODANCE Restaurant is more than just another good Italian restaurant: it is the product of two passions: Dance and Food. The man behind this delectable yet entertaining concept is Cesare Vangeli. Cesare was born in Cosenza, a town in the region of Calabria. He is a talented actor, choreographer, dancer, theater director, and also a great cook. Well, Cesare is the epitome of the AMERICAN DREAM.

Contact

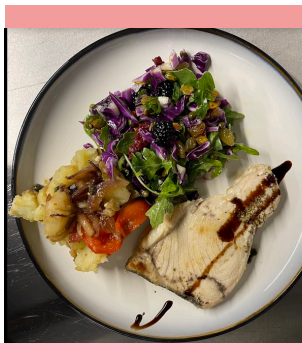
468 W 47th St, New York, NY 10036

(646) 422-7755

Complimentary Dessert



Italian restaurant by Cesare Vangelotti





Sola Osteria

Massimo Sola, the owner of Sola Osteria, a new authentic Italian Restaurant on the vibrant Ridgewood dining scene that serves high-end homestyle dishes in a warm and inviting space reminiscent of the taverns in his native Italy. For Chef Massimo, who received a Michelin Star rating in 2007 and won the 2016 Il Primo di Manhattan competition with his Quasi Carbonara con cardamom, Cooking is art, passion, technique, everything!

Contact

17 S Broad Street, Ridgewood NJ 07450

(201) 857-5100

ms@solaosteria.com

www.solaosteria.com

sola
osteria



10 %
entire bill



A collage of Italian dishes including pasta, tomatoes, and vegetables. The background features several plates of food: a bowl of spaghetti with sauce, a plate of tomatoes and vegetables, and a plate of pasta with a light sauce. The text is overlaid on a semi-transparent white box.

Cremini's

In 2018, during a trip to California, what began as a lighthearted conversation evolved into a serious project. With extensive backgrounds in the restaurant industry but no establishment to call their own, the idea for an Italian restaurant focused on regional cuisine from Marche Region started to take shape. After thorough market research, it was evident that in a market as vast as New York City, there was no dedicated representation of Marche Region cuisine. This realization became the foundation for the CREMINI'S project, aimed at catering to a broad, cosmopolitan audience eager to discover new flavors. And they make fresh Pasta everyday!

Contact

801 9th Avenue, New York, NY 10019

(212) 246 - 6000

Info@normahellskitchen.com



A Complimentary
Glass of Prosecco



CREMINI'S





La Masseria

In the Puglia Region of Italy the masseria is the heart of any large working farm. It's the building where produce is preserved and where everything, from tools to live animals, is housed. Inspiration for our restaurant **La Masseria** comes from these ancient farmhouses, where classic dishes utilized the freshest natural ingredients harvested from land and sea. Ripe with all the delight nature has to offer, the fertile southern Italian land produces superb wines and olive oil, the farms yield rich organic grains and vegetables, and the seas are teeming with fish, shellfish and crustaceans. This region's simple, authentic style of cooking is an integral part of the masseria culture, and is the cornerstone of New York's newest dining experience.

Contact

235 West 48th Street
New York City, NY 10036
Phone (212) 582-2111
info@lamasserianyc.com



La Masseria®
Authentic Italian Cuisine



Pre fix Lunch \$49.00
Pre fix Dinner \$60.00



Masseria Dei Vini

Masseria dei Vini is brought to you by the La Masseria team. Restaurateurs Pino Coladonato, Peppe Iuele and Enzo Ruggiero have collaborated again with interior design expert

Libby Langdon to bring you a modern and updated version of a "Masseria".

In the region of Puglia, in Southern Italy, masserias are fortified farmhouses, and many of them have now been transformed into restaurants or hotels.

Contact

887 9th Ave, New York, NY, 10019

Phone (212) 315-2888

info@masseriadeivini.com





MASSERIA®
DEI VINI

MASSERIA DEI VINI

Pre fix Lunch \$49.00
Pre fix Dinner \$60.00





10 %
entire bill



Cafe` Vincotto

At Café Vincotto, our dedication to quality has not only earned us acclaim from diners but also recognition as one of the top-rated restaurants in the state. We believe that exceptional dining begins with exceptional ingredients, which is why we carefully source local organic vegetables, wild caught seafood, and premium meats such as Amish County poultry and milk-fed, PA-raised Black Angus Prime beef. This focus on fresh, ethically sourced ingredients has become a hallmark of our culinary philosophy, one that continues to delight our guests and garner rave reviews visit after visit. But our dedication to excellence extends beyond the kitchen by being combined with an unparalleled service to create an unforgettable dining experience!

Contact

579 Springfield Ave
Berkeley Heights, NJ 07922
United States
908-510-4185
hello@cafevincotto.com



Rocco's Roc Beach

"It Is With Great Pleasure That We Bring Rocco's Of Roc Beach "Coal Brick Oven Pizza Bar & Restaurant Italiano" To This Historic Beach Front Community. Rocco's Authentic Italian Cuisine is A Family Run Operation Possessing Over 100 Years Of Combined Restaurant Experience. Whether It Be Our Pasta, Our Bread, Or Our Pizza, Rather Than Import Our Ingredients, Our Italian Born Executive Chef Bruno Milone And His Hand Picked Team Prepare Every Component Of The Process By Hand In Our Kitchen Everyday

Contact

Contact 115-10 Rockaway Beach Blvd

Rockaway, NY 11694

|(718) 799-5050

Roccosofrb.business@gmail.com

Rocco's of Roc Beach

COAL BRICK OVEN PIZZA
BAR & RESTAURANT ITALIANO

Pre fix Lunch \$49.00

Pre fix Dinner \$60.00

ROCCO'S OF ROC BEACH



Rafele Rye

After six successful years at Rafele Ristorante, his signature restaurant in the West Village, Naples-born chef Raffaele Ronca is excited to debut Rafele's first sister restaurant, Rafele Rye, in the charming Westchester County village of Rye.

This new venture brings together Raffaele, who grew up in a family of butchers and has won accolades for his cooking from the James Beard Foundation and Food.

Wine magazine, and Ann Mara Cacase, an owner of the New York Giants, who grew up in Rye and who, along with her 10 brothers and sisters, inherited ownership of the team from their parents, the late Wellington and Ann Mara.

Contact

26 PURCHASE STREET. RYE, NY 10580-3003.

Ph: 914-481-8417

hospitality@rafele.com



Pre fix Lunch \$49.00
Pre fix Dinner \$60.00





Angelina's Staten Island

"Angelina's has become a beloved institution thanks in large part to this borough's love for Italian-American food. The restaurant takes full advantage of its unique location, inside a Victorian home and decorated with original woodwork as well as sculpted windows. A loyal clientele appreciates the grandiosity of it all, as well as the knowledgeable and engaging service".

Contact

718-227-2900

399 Ellis St

Staten Island, N.Y. 10307



Angelina's
Ristorante



ANGELINA'S

A Complimentary
Glass of Prosecco

Bianca

If two people were ever destined to join forces in creating a culinary destination anchored in the rich provincial delicacies of Naples, Italy, it would be restaurateur Rosario Procino and acclaimed chef Raffaele Ronca.

Both born and raised in Naples, Rosario and Raffaele have come together to bring the authentic flair of Neapolitan fare to Bianca – their new restaurant in Greenwich, Connecticut.

The two impresarios are no strangers to dedicated, passion-fueled hard work

Contact

30 Greenwich Ave, Greenwich, CT 06830

PH: (203) 900 1177

info@biancaofgreenwich.com



B



Pre fix Lunch \$49.00
Pre fix Dinner \$60.00





Angelina's Kitchen

Angelina's Kitchen offers a new casual dining experience that captures some of the original Angelina's Ristorante favorites while drawing new inspiration from Sicily. Brought to you from the original founders with the oversight of some dear Italian friends, Angelina's Kitchen recreates a classic dining experience in a more relaxed setting, serving some of the best pizza, pasta, and Italian entrees this side of the Atlantic. With a completely Italian staff, Angelina's Kitchen transports you to Sicily and gives you a true taste of authentic Italian cuisine. This establishment offers new dining specials and options to fit your taste...A presto!

Contact

718-227-2900

399 Ellis St

Staten Island, N.Y. 10307



Angelina's
KITCHEN

ANGELINA'S

A Complimentary
Glass of Prosecco





Norma - Turtle Bay

At Norma you'll find authentic Sicilian dishes, exclusively Sicilian wine and an atmosphere transporting you to the soul of Sicily.

With a mission to bring true culture to America, Norma focuses on traditional cuisine, familial service and an intimate ambiance.

The rustic, casual elegance and exquisite, time-honored food and wine will leave you feeling at home, at Norma.

Contact

930 2nd Ave, New York, NY 10022

(212) 389-0089



Turtle bay



A Complimentary
Glass of Prosecco



Ornella Fado

Television Personality -TV Producer & Entrepreneur



Ornella Fado is the founder of OK Productions LLC, a media production company based in NY.

She is also the creator of all the aspects of the Brindiamo! brand, including the Television show that has been broadcast on NYC TV since 2005.

The TV Show Brindiamo! is available on

-TUBI TV- XUMO TV-FOOD TV-AMAZON PRIME-

-SAMSUNG TV PLUS- LG-RAKUTEN-



*The quality
that surrounds
all the senses*



**Bio European Extra Virgin
Olive Oil and Wine,
unrepeatable sensations**



**ENJOY
IT'S FROM
EUROPE**



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