

# DAILY NEWS

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## Gianna's

Named after their daughter, Gianna's, owner-hosts Tom and Paula Graziano have been dining shining stars for two years. Awarded "Excellent", by the Bergen Record last year, they have definitely recreated the dining excitement of Italy, in Carlstadt, with the expertise of Chef Tony D'Abruzzo and a staff managed by Jo Anne, They ensure a warm welcome in this comfortable, newly designed setting, and are truly 'Home Style Italian specialists', serving in the very popular family style fashion, (although all dishes can be prepared for a single order), Trained in the leading eateries of Italy, and where food preparation and presentation is an art in itself, this restaurant is rich in warmth and charm and boasts a rather selective menu that employs the highest caliber. pure Italian ingredients, They feature exciting dishes.

### NEW DECOR & ★★★★★ DIVINE DISHES IN CARLSTADT

That are highlighted with delicacy and good taste. Our waitress, Debbie, pleased every member of our party with each dish and her superb service. the wonderful atmosphere is clubby. But comfortably elegant, and sets the stage for ,dishes. They promise sumptuous food and the Chef definitely delivers. Anne C, the USA Today researcher, was awed by the each with its own "hooray". The stuffed mushrooms were awesome, the Mussels Fra Diavolo addictive, the Grilled Marinate Baby Artichoke amazing and the Stuffed Clams Oreganato superb. Researchers Gail and John Zalarak loved the Shrimp Scampi appetizer and the scampi Lobster Tails Milanese I couldn't stop raving about the most

#### ★★★★★ EXCELLENT

843 Washington Ave.  
Carlstadt, NJ 201-460-7997  
Private Parties up to 65 full  
Lovely Cocktail Lounge •

Open 7 days Lun / Din,  
Credit Cards: Yes - Party  
menus / outside Catering •

Entertainment: Saturday  
Karaoke • Reservations:  
Accepted • Free Parking

perfectly seasoned and tender Black Angus steak and Garlic Bread, that I have experienced in a restaurant, and I am a steak lover. Len Trugman, of TV News Bureau, ordered the Shrimp a la Paula, with Arugula and hot cherry peppers, over a light tomato, garlic and oil penne. "The best the area has ever presented. Simply glorious." Kappy Kapner, our Suburban News researcher, recommends the generous and creative Antipasto salads and the Salmon with ginger. He also applauded the marvelously seasoned steak. "It melts in your mouth", and Anne Cravata. our Record researcher, raved over the Chicken Scarpariello. "I crown this dish as a fairly priced truly satisfying dining winner" Pasta reminds one of the pasta land of Rome,

with the Gnocchi Bolognese. leading the way Another important element that distinguishes, this eatery from most others are Paula's radiant desserts, which. from Chocolate Malted Ball Cake, Cheesecake, Cream Puffs. and Italian Cheesecake, are all award-winning The presentation of weekly specialties that change according to the season and market offering along with a beautifully appointed party room support the" Passion for life Passion for food" theme. Congratulations to the creative own the brilliant Chef. and their attentive staff, for a perfectly orchestrated, dining production At this "economic romantic", you are truly a fascinate participant planning your return. even before you finish.