

PATRIZIA'S IS AN ITALIAN TREASURE



Passion, Heart, & Home

By Dolores Sauca-Lorusso

Follow your heart and it will lead you home. That is exactly what Patrizia Galassi did when she gave up her career as a lawyer. The laws of cooking were always her true passion, so she went home to Italy to complete her training as a chef.

After studying in Emilia Romagna, she returned to the United States and opened her home to offer culinary demonstrations. These demonstrations, which were followed by relaxed taste testings, received rave reviews and many urged her to start her own restaurant.

Last August, the Italian native of Brescia, a region of northern Italy, began her first restaurant- **Patrizia Italy Trattoria** in Plymouth. She is proud to finally be following in her maternal grandmother's footsteps; the true master chef in her life. At her Nonna Ester's knee Patrizia not only developed a love for cooking but learned the value of hard work and following your dreams. "My grandmother had two restaurants. She was a top chef and business woman. She showed me that gender is not a limitation and a woman can do anything she sets her mind to do," said Patrizia as she fondly remembered the days of her youth.

She recalled rolling tortellini with her grandmother and other women in her family. Cooking was truly a family affair and it had a big impact on shaping her into a woman. "My grandmother would cut the dough and stuff the tortellini. The other ladies in the family would fold them and the younger girls were only allowed to take the shaped tortellini and put them on a tray," shared Patrizia. "At age 12, my grandmother decided I had watched long enough and I was allowed to fold with the other women." When this momentous occasion occurred Patrizia remembers the pride she felt when she joyfully exclaimed 'I feel like a woman now!'

She had that same glowing feeling of "I did it" when the sign for Patrizia's Italy Trattoria was hung. She had finally become what her grandmother had molded her to be all those years

ago. Yes, she had her own restaurant, but it was much more than that. She was now a woman who "followed her passions." In fact, the passion for food at Patrizia's is so thick you can almost slice it. She passionately recreates recipes as they were made in Italy 200 years ago. She uses time honored authentic recipes to bring the true Italian flavor to America. Patrizia's hallmark of food is fresh, seasonal, and simple.

The menu at Patrizia's Italy Trattoria changes with the seasons. She has begun featuring her Spring menu which will include such dishes as Cacciucco, a fish stew from Tuscany, cream of chic pea soup, grilled swordfish Sicilian style and mushroom ravioli. "Pairings are very important in Italy. When a dish is put together it is a true marriage of flavors," said Patrizia.

Keeping with her philosophy of fresh and unadulterated foods, this season she will be cooking many of her dishes in all natural terracotta cookware from Italy. She believes in using the best quality cookware to maintain the true natural flavor of the food.

Patrizia maintains the true flavor of the intimate Italian dining experience by recreating the atmosphere one would find in a trattoria in Italy; the dining area is nostalgic with its' rich golden walls lined with Italian pottery.

On many occasions you will see Patrizia delivering some of the food herself and mingling with the guests. "I enjoy connecting to people through food and welcoming them into my family," said Patrizia, whose passion and joy is contagious.

Come to Patrizia's and enjoy a slice of Italian passion, heart, and love only family traditions and heritage can create.

Photography for the cover, article and ad provided by Ed Nute www.nutephoto.com

