



The Restaurant Examiner



Patsy's Pizzeria in New Rochelle Introduces New Summer Menu

By Jerry Eimbinder

Small plates have not only arrived on Patsy's Pizzeria's menu, they abound. At the New Rochelle waterfront restaurant, the small plate selection is globally diverse and includes Italian, Mediterranean and creative contemporary American dishes.

Two small plates can be the equivalent of a satisfying entrée. Customers have the option to choose from other sections of the menu, which includes pizzas, salads, pastas, sandwiches and various entrées. In addition, an accompanying supplementary menu lists special dishes and beverages. It changes daily and often includes seafood bouillabaisse.

Of the many small plate items on the new menu, the most unique is crispy baby artichokes. The artichokes are lightly fried



The signature dish at Patsy's Pizzeria is boneless beef short ribs, sweet chili glazed, served with Wasabi mash and string beans.

among the small plates are grilled and skewered Australian lobster tail served with a creamy scampi dipping sauce (\$18); fried Kobe beef meatballs in a skillet accompanied by tomato ragu and ricotta (\$12); and a plateful of creamy burrata cheese with Kalamata olives and roasted peppers, served over mixed greens and drizzled in a balsamic vinegar glaze (\$14).

DeJesus' focus on creative dishes and small plates has started a trend at other restaurants in the area.

The favorite of General Manager Megan Ramos is shrimp empanadas with chipotle Aioli dipping sauce (\$12).

DeJesus and Ramos, both Mamaroneck residents, were part of the team that opened Patsy's New Rochelle location last year. Of course, it's famous for its pizzas. The thin crust pizzas are baked in a coal and wood-fired oven, the same way the pizzas are cooked at Patsy's Manhattan location. Otherwise, the menus differ considerably.

Examples of the diversity of the New Rochelle menu: A lobster roll combines poached Maine lobster with thinly diced celery and red onions in house-made Cajun lemon aioli on a warm brioche baguette (\$18) and a fried eggplant



Patsy's Pizzeria in New Rochelle.

sandwich includes mozzarella, roasted peppers and salami (\$13).

Entrées range in price from \$19 for chicken scarpariello with red bliss potatoes, spicy cherry peppers and sweet Italian sausage in a white wine sauce to New York strip steak (\$32). The chicken can be ordered on the bone (the preferred way) or off. Entrées also include the restaurant's signature dish – boneless beef short ribs, sweet chili glazed, and served with Wasabi mash and string beans (\$24).

S'more dessert pizzas with toasted marshmallows, graham crackers and Nutella come in two sizes, priced at \$14 and \$18.

The regular menu is the same every day. The Sunday brunch à la carte menu includes lobster or salmon Benedict, steak and eggs, Belgian waffles, pancakes and omelets.

DeJesus is a graduate of William Angliss Institute in Melbourne, Australia. He was chef de cuisine at the Boathouse Cafe at the Loeb Boathouse in Central Park, sous chef at Compass and executive chef at Saju Bistro, a New York City theater district restaurant known for its French provençal

cuisine. Before joining Patsy's, DeJesus was executive chef at Palmer's Crossing in Larchmont from 2010 to 2014.

Patsy's is named after Pasquale (Patsy) Lancieri who opened Patsy's Pizzeria in 1933 in New York City. Lancieri learned how to bake pizzas at Lombardi's, the city's oldest pizzeria, established in 1905.

Patsy's Pizzeria opens daily at 11:30 a.m. and closes at 10 p.m. Monday through Thursday and 11 p.m. Friday and Saturday. On Sunday, the à la carte brunch menu runs from 11:30 a.m. to 3 p.m. with the regular menu offered to 9 p.m. Seating on a scenic outdoor patio is available, weather permitting.

Happy Hour is Monday through Friday from 3 to 6 p.m. with drinks discounted at the bar. On Wine Wednesday, bottles are half off at tables.

A party room with a 120-guest capacity is available for private or corporate affairs.

Patsy's Pizzeria in New Rochelle is a franchise owned by Alex Muscarella, Ken Hicks, Russ Baldassare and Joe Napolitano. It is located at 2 Pelham Rd. For more information, call 914-365-2255 or visit www.patsypizzanewrochelle.com.



Executive Chef Jerry DeJesus at Patsy's Pizzeria.

in extra virgin olive oil and served with a lemon caper dipping sauce (\$12).

"It's not on any other menus in Westchester County," Executive Chef Jerry DeJesus said.

One of the best sellers, DeJesus said, has been fried Kung Pao calamari in an Asian sweet and sour sauce (\$13). Also popular

Snacks and Laughs Await Attendees on Empire City Casino's Comedy Night

By Jerry Eimbinder

Light snacking food and unique alcoholic/juice mixed drinks will be available to attendees during the Comedy Night program at the Empire City Casino in Yonkers on July 27. Dante Nero, an actor, writer and comedian who co-hosts the Beige Phillip Show podcast will provide the standup comedy.

The comfort-food munchies will include spicy Buffalo wings with celery, carrots and bleu cheese (\$10), sliders with chipotle mayonnaise and onion rings (\$10), "Disco Fries" with cheddar

cheese, bacon bits and ranch dressing (\$6), fried calamari with spicy tomato sauce (\$12), pulled pork sliders with pickles and barbecue sauce (\$10), and corn dogs with spicy ketchup and honey mustard (\$8).

Drink specials, priced at \$7 each, will include "Triple Up" Absolut Peach Vodka with orange juice and cranberry juice; "Punch Line" with Absolut Mandarine, ginger ale, cranberry juice and pineapple juice; "Headliner" with Absolut Citron, Triplesec, lime juice and cranberry juice; and "Ad-lib" with Myers Vodka,

grenadine, orange juice, pineapple juice and a Bacardi 151 float.

Dante Nero, born and bred in Brooklyn, was a martial artist before turning to comedy. He attended college on a fencing scholarship and worked as a bouncer and exotic dancer. He began his comedy career in 2001.

Dante has performed at the Comedy Cellar, Stand Up NY, Comic Strip Live, Gotham Comedy Club, and Caroline's on Broadway.

Comedy night will be presented in the Good Time Room on the third floor of

the casino from 8 to 9:30 p.m.

The admission cost is \$5 for Empire Club members and \$25 for nonmembers. First-time attendees can join the club by visiting any of the promotion booths beforehand. Membership is free and benefits include discount offers and free valet service.

The show runs from 8 to 9:30 p.m. in the Good Time Room on the third floor of the casino. Doors open at 7 p.m.

For more information about Empire City Casino's Comedy Night, visit <http://www.empirecitycasino.com>.