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DOM'S TRATTORIA: *Mangia!*



The first of the new shops to open is Dom's Trattoria, which was conceived as, in the words of professional chef and co-owner Angela Dominick "an informal restaurant serving simple Italian cuisine." That, Angela points out, is the official definition of a trattoria. In talking with Angela it becomes clear that simple really doesn't belong in her lexicon. In fact, she has set out an ambitious and adventurous business plan for herself and her partner, husband Ralph Dominick, who was born and bred on West Street in Beverly Farms.

The recently married couple shyly admits that they met "on-line" while she was residing in Scarborough, Maine, operating her previous restaurant, Stefano's Bistro. Angela sold the successful business four years ago to move to Beverly Farms and marry her sweetheart. That business has continued to thrive and now boasts three locations in Maine. Angela (maiden name DeStefano) is a culinary school graduate who has "grown up in the restaurant business." "Everything we're serving is a Dominick, DeStefano, or Archangeli, family recipe". Conti Coluntino is a close friend of the Dominicks and threatens to show up as a guest chef on occasion.

The shop is decorated in a "cucina rustica" style, with lots of warm, natural wood and clean stainless steel. The visible kitchen will churn out a wide range of homemade delicacies all day long, helping to achieve Angela's vision to "attack all five senses, with the delicious smells, the rustic feel, the nostalgic photographs of the family's ancestors, and the sounds of Italian singers as background music."

The daily offerings at Dom's will include freshly baked bread, foccacia, thin crust individual specialty pizzas, and thick crust Sicilian pizza sold by the slice or sheet. The resident baker will be conjuring up pastries such as Tiramisu, cannoli, cheesecake, and pies. There will be soups of the day, including Italian style minestrone, pasta fagiolo, and almost always minestra soup, because it's a personal favorite of the chef.

The staff will create and sell several types of homemade macaroni, three kinds of fresh ravioli, and gnocchi. They will offer eight different sauces to take home and try on the pasta. There will be Panini and other types of Italian specialty sandwiches, all made from the freshest ingredients. Angela says "there won't be anything I put out to sell that I don't make here." There will also be a quiche of the day, and a dinner special for eat-in or take-out.

One of the goals of Dom's is "to bring back family dinner." There are several ways in which Angela plans to accomplish this. The first is to provide freshly prepared comfort foods for families to stop in and pick up for the entire evening meal. She will also be providing side dishes such as baked beans, cold slaw, and homemade brown bread, holdovers from her days as a restaurateur in Maine, to round out a meal that is made at home. Last and certainly not least, she is offering Personal Chef Service. Angela describes this service: "I will sit down with you on Sundays and go over your schedule for the week, helping to plan meals for the times you are too busy to cook." She will then provide the planned meals, all packed and ready for your freezer or refrigerator. "I want to accommodate the whole family", Angela says, and toward this end Dom's will sell freshly made chicken tenders and five-cheese macaroni for the younger family members.

The trattoria will have bar and café-style seating for eighteen to eat on the premises. Hours of operation are Tuesday and Wednesday 10 AM- 9 PM; Thursday-Saturday, 10 AM – 10 PM. Sunday hours are tentative at this time, but probably will be 10 AM – 2 PM. Dom's Trattoria can be reached at 978-927-1002.