

Best in the Business...

Trattoria Gourmet Pizza & Subs

For more than a year now, residents of Swansboro and surrounding communities have been stopping into Trattoria for the very best in authentic Sicilian dining, gourmet pizza and indescribably good bread.

Owner Kathy Forcella says that it was her cousins, residents of Emerald Isle, who urged her and her partner Salvatore Fontana to open a restaurant in the area. "They told us that Swansboro needed good Italian food and especially Sal's bread."

Fontana was not a stranger to traditional Italian cooking, nor the restaurant business.

It was his own mother in Sicily who taught him his homemade bread and sauce recipes, and, after he immigrated to New York, Fontana's godfather gave him a job in his pizzeria. Later, he opened his own pizzeria.

It was their love of the coast that brought Forcella and Fontana to the area to "retire" with yet another restaurant, Trattoria, at Bicentennial Park in Swansboro.

"Kathy and Sal are such hard workers," says Rachel Katz, part-time resident of Emerald Isle. "They are always here and make us feel so special as their customers."

The Katz family, on vacation here from Maryland, happened to visit the Trattoria on its opening night in September 2007.



Sal Fontana creates one of Trattoria's oversized calzones.



Chef Dave Fine begins preparations on a chicken dish for a lunchtime customer.

"My Dad cleans his plate every time," reports young Danielle Katz.

"My plate and everyone else's," adds father Joe Katz.

Though well known for its pizza and gourmet breads, Trattoria boasts a menu full of traditional Italian and Sicilian entrees, prepared by chef Dave Fine, who makes every sauce to order.

"We prepare our marinara sauce for each and every order," says Fine. "Our marinara is made with fresh plum tomatoes, fresh garlic, basil, white wine, and butter. All of our sauces are made fresh, the alfredo sauce, butter sauce, vodka sauce. Even the meat sauce is made fresh, so that the meat doesn't break down as it cooks all day. You can really taste the meat when you try that sauce."

Fine's most popular dishes include Mussells Marinara and Eggplant Rollatine. "We offer something to please every palate," he says.

The family of six enjoyed their meal so much that they returned for lunch the next day!

"Chad, our pizza boy, gave the kids dough to play with, and Sal let the kids come back to the kitchen to see him prepare the pizza," says Katz. "It feels great to come to a restaurant where everyone knows us, but I truly think the food is the best in Swansboro."

Mrs. Katz reports that whenever they vacation here for a week, they dine at the Trattoria at least twice.

The small restaurant, with only 12 tables overlooking the White Oak River is just the right size for the Forcella and Fontana to offer a full menu, and yet really get to know their neighbors and clientele.

The restaurant also offers a selection of beer and wine, domestics and imports that include many Italian brews. Trattoria is located in Swansboro across from Bicentennial Park, with access from Downtown Swansboro under the bridge.

Hours are Sunday, Monday and Thursday, 11 a.m.-9 p.m., Tuesday and Wednesday, 4 p.m.-9 p.m., Friday and Saturday, 11 a.m.-10 p.m. Catering is also available.



The Katz family enjoy their lunch at Trattoria: Danielle, Lauren, Helene, Anna and Rachel.

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Pizza & Subs**

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