

TRUE ITALIAN®  
**VERACE**

(Long Island, NY . . . January 2010) Michael & Kurt Bohlsen ([www.bohlsenrestaurants.com](http://www.bohlsenrestaurants.com)), owners of leading Long Island restaurants **Prime: An American Kitchen and Bar** ([www.restaurantprime.com](http://www.restaurantprime.com)) in Huntington, **Tellers Chophouse** ([www.tellerschophouse.com](http://www.tellerschophouse.com)) in Islip, **H2O Seafood Grill** ([www.h2oseafoodgrill.com](http://www.h2oseafoodgrill.com)) in Smithtown and **The Beachtree Café** ([www.beachtreerestaurant.com](http://www.beachtreerestaurant.com)) in East Islip, now open **VERACE** ([www.veracerestaurant.com](http://www.veracerestaurant.com)) at 599 Main Street, Islip, NY 11751 (631-277-3800).

#### **BONA FIDE ITALIAN AND BONA FIDE BOHLSSEN**

**VERACE** is a true Italian dining experience. Like its name, meaning truthfulness, **VERACE** is sincere in its commitment to bring authentic Italian cuisine, intrinsically fashionable décor and gracious service to Long Island. The menu by Tuscan-born Executive Chef Francesco Torre harkens back to the rustic roots of Italian cooking in its simple elegance with focus on the freshest ingredients and honest flavors. Wine-on-tap is premium in a program that is one of the first in the USA working with award-winning wineries in Italy and New York State. High design, inside and out, combines modernity with respect for the ages from the cobblestone passageway entrance to the fully exposed and state-of-the-art cooking suite in powder-coated Ferrari red. **VERACE** is bona fide Italian but also bona fide Bohlsen. **VERACE** is true to Italy's culinary and design heritage where classic and modern touches coexist. It is also true to the Bohlsen family's commitment to excellence promising to be a new favorite on the New York dining scene.

#### **TRUE ITALIAN CHEF FRANCESCO TORRE SHAPES MENU**

**VERACE** opening chef is Tuscan-born chef Francesco Torre. Torre comes to the East Coast via California where he was most recently executive chef at Lafayette's **Knox Restaurant** overseeing an Italian comfort food menu; kitchen manager at Sausalito's **Fish**, a sustainable seafood restaurant; and executive chef at St. Helena's **Tra Vigne**, a popular Napa Valley dining destination. Prior to arriving on the West Coast from Italy in 2006, for 12 years, Torre held chef positions at leading restaurants in Siena, Florence, Lucca and Rome. His first role in a professional kitchen was as a cook at **Il Bottaccio**, a Relais & Chateaux hotel and restaurant in his hometown, Massa, in Tuscany. At the core of his cooking philosophy, since his earliest days in the kitchen with his grandmother, is an appreciation for reflecting the local culture and identity of a geographic region with wine-friendly food. At **VERACE**, Torre applies his personal best.

Portion sizes and prices encourage diners to enjoy three or even five courses without busting one's wallet or waistline. On the menu, to start fast and flavorfully, are sfizi, or little bites, such as grilled bread with tomato-fig marmalade and ricotta, crostini with Taleggio cheese and honey, and, prosciutto and provolone crisps (\$4). Antipasti or appetizers include assorted salumi, sliced on a 100-year-old slicer, with olives and bits of cheese, and, a selection of pizzas such as the unique pizza with pear and Gorgonzola (\$5-\$11). Primi or pasta offerings include a grilled shrimp risotto with broccolini, and, maltagliati pasta with Tuscan Bolognese (\$8-\$13). Among secondi or main dishes are braised veal osso bucco with creamy white polenta, and, veal chop with Castelfranco radicchio and crispy artichokes (\$14-\$23). Four contorni or sides are polenta e formaggio, funghi saltati, pecorino potatoes and garlic broccoli rabe (\$4). The house dolce or dessert is cannoli (\$6) with white chocolate mousse filling and a date and dill sauce.

Torre's down-to-earth dishes are made with the finest and freshest ingredients in a kitchen where all is on show. To be seated, diners must pass a state-of-the-art, Ferrari-red colored Montague cooking suite. A further glimpse of works-in-progress is afforded through the viewing window of the Wood Stone oven.

#### **TRUE ITALIAN EMPHASIS ON WINE WITH CUSTOM-BLENDED WINES ON TAP**

The cutting-edge wine program, overseen by Beverage Director Paulo Villela, is top tier in the USA and one of the first crop in New York. Custom-blended wines-on-tap deliver exceptional price to quality ratio with award-winning premium wines by the glass (\$9), half liter (\$19) and liter (\$32).

Wines are sourced directly from Italian and New York State vineyards and sat in stainless-steel-lined Eco Kegs behind the bar. Wines are then pushed with nitrogen and served to order for a fresh glass of wine with the fullest flavor profile. The process eliminates exposure to oxygen but also the risk of corkage and environmentally unfriendly bottle shipping and waste.

The system, similar to those used in wineries, will for first time be used in the USA with an international wine, Barbera di Monferrato from Piedmont's Iuli Winery ([www.iuli.it](http://www.iuli.it)). It is also the first time New York State wines will be poured in a metro-New York area restaurant this way.

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**VERACE's** house wine is a Bordeaux Blend from Long Island's Raphael Vineyard ([www.raphaelwine.com](http://www.raphaelwine.com)). Made hand-in-hand with Raphael wine maker Richard Olsen-Harbich, it is 68% Merlot, 19% Cabernet Franc, 8% Malbec and 5% Petit Verdot. The third on-tap wine, also from Raphael, is a Sauvignon Blanc. A fourth on-tap wine will be announced shortly.

Also on the menu are more than 100 wines by the bottle from Italy plus selections from Australia, South America and the USA.

Filtered water, still and carbonated, is on tap adding to environmentally friendly operations and costs savings passed along to guests.

**TRUE ITALIAN WITH HIGH DESIGN COMBINE MODERNITY WITH RESPECT FOR THE AGES**

The design effect inside and out of **VERACE** is a 21st century take on rustic Italy. It is reminiscent of Italy's reputation for high design with respect for the ages similar to the way modern and ancient architecture stand side-by-side.

The integrity of the 1922 two-story building, remains with red brick exterior and windows looking on to Main Street. A garden-courtyard entrance, at the rear of the building, is accessible via a cobblestone pedestrian passageway reminiscent of Italy's old-world side streets. One may stroll down the path to **VERACE**, on one side, with the entrance to the Gold Bar in sister restaurant, **Tellers Chophouse**, opposite. In season, a private outdoor patio opens to dine alfresco in a modern Italian-styled garden with open air, water and fire elements.

One enters the restaurant through a cozy foyer and bar area. Eyes are led upward to a 30-foot high barrel-vaulted ceiling lined with a giant paisley printed fabric in shades of brown. Hanging pendant lights using another of the restaurant's signature colors, orange, cast a sea of warm light. Reclaimed-oaked floors pave the way to the dining room and past an exposed kitchen with Ferrari-red cooking suite. A gas-fired oven adds to the dynamics with eye-level viewing window in a metallic chimney rising from the ground floor through the second floor and ceiling.

The spacious brick-walled dining room is lined with a series of Warhol-esque photo silkscreens of Italian portraits printed on multi-colored canvases. South facing light streams through three main windows with 20-foot long blue velvet drapes framing the middle window. Steps lead to upstairs seating looking over a balcony at all below with live coverage of the action-packed kitchen shown on a 60-inch HDTV screen. Tabletops of Caesar stone granite sit atop stainless steel bases while diners sit on wooden-framed soft tan leather chairs.

The true Italian dining experience is fashionable yet comfortable. It is complete with staff uniformed in dark blue jeans, another point of veracity. Jeans are named after the city of Genoa where denim was first sold and worn by the Genoese Navy.