

Who we are, what we do, what we are about... where our food comes from...

As a family we dedicate ourselves to treating each of our guests as guests in our own home. With that in mind we only use the most wholesome ingredients available. Why? It tastes better and, well, it is better for you.

We offer you our service not as a restaurant intended on filling only your stomach, but your soul. As the days months and years go by we tend to be rushed more, have more pressures on us, and the stress keeps piling up. We're here to help you unwind and let that all be put behind for a few hours. Join us, relax and enjoy yourselves, your company, and your meal with all the splendors our creative Italian cuisine and hospitality has to offer.

Our Proteins:

NONE of our meat products are grown with any hormones or antibiotics. All of the animals are treated humanely; our farmers have a dedication to treat each and every animal with respect, to feed it only natural foods they would normally eat and give it the proper care any living being deserves. It costs a little more but in the end it is more than worth the extra expense.

Our fish is all caught wild and with sustainability in mind.

Our Vegetables:

Whenever possible our farmed crops come from local sources. Being in such a varying climate it is not always easy but rest assure we try our hardest to make this possible year round working closely with local farmers and distributors. Our goal is to use local ingredients, keep them in small quantities, and use only vegetables that are not treated with chemicals of any sort.

Our preparation:

As you can see now we want nothing but the best for our family as well as our extended family, our guests. Our grilling is done how it was intended, on a REAL hardwood grill, no gas, no charcoal or briquettes. We use only sea salt, why? Flavor and nutritional value from the minerals left during minimal processing. We make everything in house from our bread to our pasta to our all of our desserts. You will not ever have to worry about preservatives or chemical names you can't pronounce with us. Every ingredient of every dish has been hand selected to be pure and honest, just as it has been for our family for generations.



Chi Mangia Bene Viva Bene (he who eats well lives well)

Papacelle
RISTORANTE DELLA CASCINA

"Creative Italian Cuisine"

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