

What's cookin'?

Twenty-four restaurants in the area are participating in the 4th annual Restaurant Showcase Week, which kicked off Sunday and lasts until Sept. 1. Chefs are offering a specific menu catered to give diners a chance to try their signature dishes at a lower cost. Here's a look at who's in the kitchen and what keeps them cooking.

Restaurant Showcase Week gives local chefs a chance to shine

Angelina's Italian Restaurant and Pizzeria

1866 Main St., Tewksbury, MA 01876

Chef Joseph Novello:

29 years in the industry

Favorite dish:

“Scrod Mezzaluna — fresh scrod pan fried, topped with jumbo shrimp in a wine butter sauce with capers, fresh tomato, hint of lemon & basil. Served with vegetable and roasted potatoes. It's a fun dish to prepare, and it's visually appealing. So many different elements go into the dish and it comes together wonderfully.”

Inspiration: “My inspiration is food. I love food. I enjoy seeing the instant gratification when someone enjoys a dish I prepare. I learned this from my grandmother, who used to cook for everyone.”



Angelina's Chef Joseph Novello

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Athenian Corner

207 Market St., Lowell, MA 01852

Chef Ted Grover: 30 years in the industry

Favorite dish: “Ouzo Mussels, because it is a recipe unique to the Athenian Corner and to the best of our knowledge, not served in any other Greek restaurant.”

Inspiration: “Comes from wanting to learn as much as possible about the Greek culture, which preparing the food has allowed me to do. I take great pride in mastering recipes passed down through generations in Greece, despite not being Greek myself.”



Athenian Corner Chef Ted Grover

Black Koi Restaurant and Lounge

602 Merrimack St., Lowell, MA 01854

Chef Thu Vu: “I've owned my restaurant for more than four years, but I was in the business for a few years before that.”

Favorite dish:

“#39: Mi Xào Dòn (Crispy Noodle). When my wife made it for my son when he was young, he said, ‘It's my favorite. I'd eat it 100 times ...’ and he thought my wife should prepare it on a cooking show.”

Inspiration: “Comes from my family. We love food.”



Black Koi Chef Thu Vu



Centro's Sakelakos and Stella

Centro Restaurant

24 Market St, Lowell, MA 01852

Chef/owner: Patricia Stella: 25 years in the industry

Favorite dish: “Braised meats — from our Pulled Pork to my favorite and signature Braised Short Ribs.”

Sous chef: Alex Sakelakos: Three years in the industry
Favorite dish: “Everything seafood. My favorite is to make appetizers and entrees with fresh scallops. They are so versatile and a customer favorite.”



Clark's Chef Jim Glen

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Clark's at Westford Regency

219 Littleton Road, Westford, MA 01886

Chef Jim Glen: 39 years in the industry

Favorite dish: “Anything in a sauté style because it feels freeing to blend whatever you like — you can make it taste great with your experience and make delicious sauces right there in the pan.”

Inspiration: “Comes from continually eating

out at many different places and many different cultural restaurants.” Glen loves Korean, Indian, seafood and any interesting, new-style American.

Cobblestones of Lowell

91 Dutton St., Lowell, MA 01852

Chef Steven Cataldo: 20-plus years in the industry

Favorite dish: “On our Summer Menu are the Shrimp Panzanella Salad (sautéed shrimp, baby heirloom tomatoes, homemade grilled focaccia, exotic mushrooms, wilted baby spinach and sherry vinaigrette) and the Chicken Milanese (parmesan and panko fried chicken breast over a baby arugula and heirloom tomato salad with lemon).”

Inspiration: “Since I was raised in an Italian family and lived in Italy when I was younger, food and cooking has always been sacred to me. I love to use the freshest ingredients and let them shine, especially local summer produce.”



Cobblestone's Chef Steven Cataldo

50 Warren at UMass Lowell Inn and Conference Center

50 Warren St., Lowell, MA 01852

Executive Chef Adam Parker: Years of experience working in many locations around the country and Europe

Favorite dish: His passions are local cooking and pairing wine with a meal.



50 Warren Chef Adam Parker

Inspiration: Taking cuisine from around the world and making it his own, Parker loves to work with people from other cultures and enjoys teaching and training young culinarians to build successful careers for themselves. His commitment and passion is finding ways to better the community through education and working with local farmers.

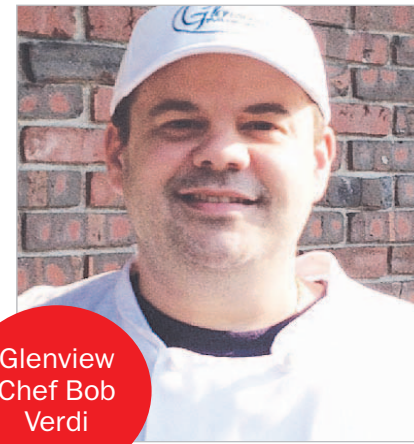
Glenview Pub and Grill

50 Warren St., Lowell, MA 01852

Chef Bob Verdi: 25 years in the industry

Favorite dish: “Chicken Marsala... it won the award “Best of the Best” for Chelmsford.”

Inspiration: “Started when I was 8 years old with my dad who owned a couple of restaurants, and it just kept going.”



Glenview Chef Bob Verdi



Grazie Chef Beni Kurti

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Grazie

1 Clubhouse Lane, Dracut, MA 01826

Chef Beni Kurti: 23 years in the industry

Favorite dish: “Fresh pasta and ravioli. You can do anything with ravioli. It can be cooked with anything and provides me as a chef a lot of variety.”

Inspiration: “I have been cooking since I was a little kid. My grandmother and mother love to cook. They were always cooking, in fact my whole family enjoys cooking.”

Heritage Farm Ice Cream and Restaurant

163 Pawtucket Blvd., Lowell, MA 01854

Owner Bob Howard: 43 years in the industry

Favorite dish: “Our Lobster Roll, since everyone absolutely loves them.”

Inspiration: “Comes from my dad.”



Heritage Farm's Bob Howard

La Boniche

143 Merrimack St., Lowell, MA 01852

Chef Anna Jabar Omoyeni:

“I have worked in restaurants since I was 14. I started as a busgirl/dish-washer. I am almost 50.”

Favorite dish: “Probably soup. I love the freedom it gives me, soups are a versatile. I love to create new and different combinations. I am inspired by so many things. I love to experiment with a lot of international cuisines and flavors and then interpret them in a way that my customers would find appealing. The seasons definitely inspire me and I change the menu four to five times per year to reflect the changes.”

Inspiration: “La Boniche just celebrated 25 years in March. It's pretty awesome. I still love what I do, I am still excited to be in the kitchen. I love my customers and the La Boniche family.”



LaBoniche Chef Anna Omoyeni

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Lexx Restaurant

1666 Massachusetts Ave. #102, Lexington, MA 02420

Chef Eric Zediker: 16 years in the industry

Favorite dish:

“I think Lexx's Duck two ways is my favorite dish on our menu. We break down our own ducks and utilize each portion of the bird to compose the dish. The end result is a great



Lexx Chef Eric Zediker

duck jus over a succulent pan seared duck breast with slow roasted duck leg, wild rice pilaf and creamed spinach.”

Inspiration: “Comes from growing up in a small farm. We had to utilize everything. Family heritage was a huge factor why you chose the culinary field.”

Major's Pub

197 Market St., Lowell, MA 01852

Chef Richard Kapala: 30-plus years in the industry

Favorite dish: “Lobster Mac N' Cheese because it is hardy, fills you up and everybody loves it.”

Inspiration: “I've been doing this since 14 years old. I don't know. It's just what I've been doing my whole life.”



Major's Pub Chef Richard Kapala

Please see **RESTAURANT WEEK/S14**