

FLORIDA WEEKLY CUISINE

In the kitchen with...

Constantine DeRosa, Giuseppe's Italian Restaurant

BY STEVEN J. SMITH
Special to Florida Weekly



COURTESY PHOTO

Constantine DeRosa, principal chef and owner of Giuseppe's Italian Restaurant in Jupiter, said word of mouth has kept him successful for nearly three decades.

Constantine DeRosa, principal chef and owner of Giuseppe's Italian Restaurant in Jupiter, got his passion for cooking while attending college in Staten Island, N.Y.

"My parents had a restaurant called Rocco's in Staten Island and I was helping them out a lot," Mr. DeRosa said. "One day I just stopped going to school and decided to go into the restaurant business full time."

His father, Vito, was a significant early influence on him as well as his father's colleague, Vincento. It was from them he learned how to cook great authentic Italian dishes — some of which he has brought to his restaurant, which, by the way, he named after his grandfather.

"Many of our dishes we've made through the years," Mr. DeRosa said. "Some have been a result of our creativity — just kind of making it up as we go along. My favorite menu items right now are the Lobster Ravioli, the Shrimp Parmigiana, the Lasagna and the Chicken Portofino. You want to try to make something different every so often and we've hit on some pretty popular dishes that way."

When he's away from the restaurant, he likes to fire up the grill and barbecue ribs, hamburgers and hot dogs.

"I'm around Italian food all the time, so when I'm home I like to change it up a bit," he laughed.

As for Giuseppe's, it is strictly Italian and always will be. But that doesn't mean there isn't an array of choices. These range from almost two dozen chicken dishes to mouth-watering veal and seafood entrees and such specialties and favorites as the 10-ounce sirloin steak, shrimp and crabmeat ala Giuseppe and ossobuco over mushroom risotto, to name a few. Since the restaurant serves its dishes family style, there is almost always too much food to finish. That's all right with Mr. DeRosa. He's happy to send you home with lots of leftovers. In fact, he's happy. Period.

"I just enjoy talking with people and cooking for them," he said. "Giuseppe's is a great place to either bring the family or come on a dinner date. I would say 99.9 percent of the time our customers leave here happy, having had a delicious meal. And they come back. We don't advertise. Word of mouth is why we've been here going on 29 years now. I think the reason why we're so successful is because we're a family operated business. I have my three boys — Vito, Michael and Christopher — my wife, Sandra, and my grandson Constantine all helping out with the daily operations of the business."

Name: Constantine DeRosa

Age: 58

Original Hometown: Reggio Emilia, near Milan, Italy

Restaurant: Giuseppe's Italian Restaurant, 6390 W. Indiantown Road, Suite 59, Jupiter; 743-2330 or giuseppesjupiter.com

Mission: "To be known as a great family restaurant serving authentic Italian dishes, as we have for the last 29 years."

Cuisine: Italian

Training: No formal training, but grew up in the restaurant business.

What's your footwear of choice in the kitchen? Regular chef shoes.

What advice would you give someone who wants to be a restaurateur or chef? "Be prepared to enjoy what you do and have fun, but also work long hours and devote a lot of time to the business." ■

Legacy hosts Fork & Cork to benefit Red Cross

SPECIAL TO FLORIDA WEEKLY

Wine, dine and help the American Red Cross during the seventh annual Legacy Place Fork & Cork, set for 7 p.m.-9 p.m. April 23.

The event, a celebration of all things food, wine, beer and spirits, will offer unlimited food and drink samplings, live music, games and entertainment.

Participating businesses include Anthony's Coal Fired Pizza, Bagel Boyz, Bizaare, Bonefish Grill, Cabo Flats, Café Bistro at Nordstrom, Café Chardonnay, The Capital Grille, Carrabbas, Chili's, ChowderHeads, Cool'a Fishbar, DD's Cupcake Shoppe, Gelato Grotto, Hoffman's Chocolates, Jimmy John's, La Fontana Pizza, Melting Pot, Moe's, Onli Beverages, Potions in Motion, Publix Greenwise, Ruth's Chris, Sandpipers Cove, Seasons52 SelzerMan, Tabica



Grill, Table 427 and Texas De Brazil.

Tickets are \$50 for general admission; VIP tickets, at \$75 per person, offer extended tastings from 6:30 p.m. to 9:30 p.m. and admission to the Florida Weekly VIP Lounge, presented by The Capital Grille. All proceeds from this event, formerly known as Legacy Place Food & Wine Festival, will aid the American Red Cross. Legacy Place is at PGA Boulevard just east of Alternate A1A in Palm Beach Gardens. Info: legacyplaceforkandcork.com. ■

A couple of specials

Check out these specials at Burger Bar and Avocado Grill:

Burger Bar will offer March Madness Championship Specials, including 75-cent wings, \$5 burgers, 40 wings + four beers for \$40, as well as \$3 Corona Lights and \$2.50 Miller Lites.

Burger Bar is at Donald Ross Village, 4650 Donald Ross Road, Palm Beach

Gardens; 630-4545 or burgerbar.com.

Avocado Grill will offer \$1 blue point oysters and 2-for-1 drinks on Mondays from 5 p.m. to 7 p.m. at the bar. The restaurant also has special drink pricing on all cocktails from 5 p.m. to 7 p.m. daily.

Avocado Grill is at 125 Datura St., West Palm Beach; 623-0822. ■

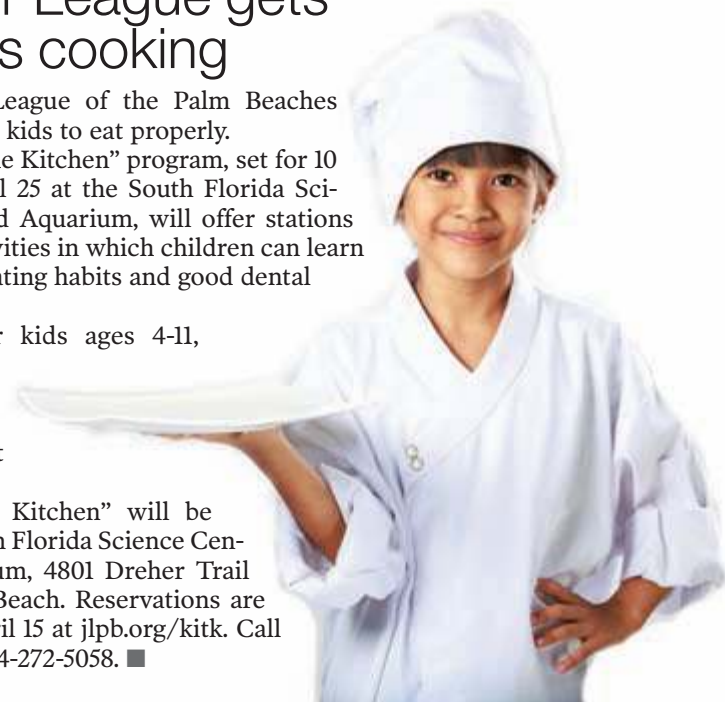
Junior League gets kids cooking

The Junior League of the Palm Beaches hopes to inspire kids to eat properly.

Its "Kids in the Kitchen" program, set for 10 a.m.-1 p.m. April 25 at the South Florida Science Center and Aquarium, will offer stations set up with activities in which children can learn about healthy eating habits and good dental health.

Designed for kids ages 4-11, the program is free, and comes with one free adult admission.

"Kids in the Kitchen" will be held at the South Florida Science Center and Aquarium, 4801 Dreher Trail N., West Palm Beach. Reservations are required by April 15 at jlpb.org/kitk. Call Dana Ross at 724-272-5058. ■



THE DISH: Highlights from local menus

The Dish: Pasta Pomodoro Classico

The Place: Brio Tuscan Grille, CityPlace, 550 S. Rosemary Ave., West Palm Beach; 835-1511 or brioitalian.com

The Price: \$17.65

The Details: This has become our go-to dish at Brio.

Tender grilled chicken combines with tomatoes, aromatic basil, a cilantro pesto and penne topped with pine nuts to make a soul-satisfying meal.

The penne always is cooked al dente, and the pine nuts offer a hearty crunch to complete the meal. ■

— Scott Simmons

