



## The Foodie SECTION



### Primo Piatto Shows Off Sicilian Roots

By The Foodies./ [foodie@longislandernews.com](mailto:foodie@longislandernews.com)

Tracing owner Fabrizio Costelli's family roots to Sicily reveals a long history of restaurateurs. His relatives arrived in the United States in 1957, opening a pizzeria in Brooklyn before reaching Long Island in the 1970s. With Fabrizio and his children, Ariana and Francesco, at the helm, the family tradition continues.

Costelli said Primo Piatto's menu focuses on Italian favorites from all corners of the country with a focus on traditional Sicilian offerings, marked by diverse cultural origins and plenty of fresh fish.

"We try to go retro because a lot of the new Italian restaurants forgot who they are," he said. "So we're going back to what the roots are. Spaghetti and meatballs – most places don't even have them. They try to be too avant-garde."

During our Friday night visit, we were greeted with a basket of fresh garlic knots. After we settled in, Fabrizio brought out Calamari Fritti (\$11), a bountiful plate filled with tender, golden-fried calamari and zesty marinara dipping sauce perfect for sharing. The Bruschette (\$6) was a winner, too, topped either in the traditional fashion with onions and tomato or sweeter and smokier with eggplant caponata. The pasta menu ranges from lasagna to gnocchi, penne and rigatoni and many in between, and most of the pasta is made fresh at the restaurant, Fabrizio said. We checked out the Orecciette alla Barese (\$13), a harmonious, light combination of sweet sausage and broccoli rabe tossed with grape tomatoes and red pepper flakes. Add \$2 for whole-wheat pasta or \$4 for gluten-free pasta.

Primo Piatto's kitchen handles veal deftly, and it shows in a traditional favorite. Saltimbocca (\$21) is a flavorful, vibrant dish that combines mild, fresh mozzarella, a slightly sweet marsala wine sauce and the saltiness of prosciutto to bring out the best points of each. The tender veal creation is served over a bed of spinach. Traditional favorites, like parmigiana dishes (\$16-\$19) and Shrimp Scampi (\$21) are always enticing, and Fabrizio's signature dish – a chicken breast stuffed with fresh, sliced Roma tomatoes and fresh mozzarella presented in a balsamic reduction (\$16) is another popular choice. Pizettes – 10-inch personal pies – are available and range from \$8.50 to \$13.

If you've managed to pace yourself successfully – and we hope you did! – make sure to grab a slice of their homemade cheesecake because it is outrageously good. Firm, moist, creamy and with perfectly balanced sweetness, it's a must-have on your first visit. Follow that up with homemade cannoli on subsequent visits and you'll always leave Primo Piatto a happy camper.

#### *Primo Piatto*

138 East Main St., Huntington

631-935-1391

[www.primopiattorestaurant.com](http://www.primopiattorestaurant.com)

**Cuisine:** Continental Italian with Sicilian emphasis

**Atmosphere:** Warm and welcoming, with Tuscan flair

**Price:** Moderate

**Hours:** Mon.-Thurs 11 a.m.-10 p.m.; Fri.-Sat., 11 a.m.-11 p.m.; Sun. 3-10 p.m.