

# Noted area chef finally has a place of his own

By Gloria Russell  
The Sun Staff

WESTERLY - Following years of cooking in some of the finest area restaurants, Guy and Denise Gengarella will soon be cooking for their own patrons in a brand new Ocean Plaza eatery at 62 Franklin St.

Guytanno's Café, at the rear of the plaza and set to open shortly, is comprised of life experience, ingenuity and "bits and pieces of every place we worked at" Guy said recently.

Standing in the soon-to-be completed U-shaped kitchen designed by his retired builder father, Gengarella said he and Denise have been planning their own enterprise for the last 15 years, "but we never had the right opportunity."

"The busy little Ocean Plaza Shopping Center," he contended, presented that opportunity.

Gengarella spent 25 years cooking in the Stonington area and met his wife in 1984 while employed at the Harbor View Inn in the Borough. They married nearly a decade ago and have been cooking together ever since.

As a chef Gengarella prepared dishes for guests at the Mystic Hilton, the Daniel Packer Inn, the former One South Broad Street, 84 High Street and Chester House catering before deciding to establish a restaurant of his own.

Gengarella had some help from The Washington Trust Company, which provided a Small Business Administration loan.

Guytanno's will feature an open kitchen; a dozen stools at a full-service bar in the center of the restaurant that will be surrounded on either side by the dining areas.

Expecting to open this month, Gengarella says Guytanno's will feature "casual dining with an upscale menu and blackboard specials" that will vary with the seasons.

Working with his wife and his brother Kris, the trio will prepare dishes on each of two separate menus - lunch and dinner. Wait staff will include a bartender and two or three waitresses, depending on whether they are attending the



**Guytanno's Cafe**, above, will soon be opening in Ocean Plaza, on Franklin Street. As the sign out front proclaims, it will serve "international cuisine." Within the restaurant, a little version of Guy wields a big bottle of wine, left, and serves as a logo.

lunch or dinner crowd, Gengarella noted.

Among the unusual are Guytanno's specialty salads, one of which is an exciting combination of Mesclun greens, pears, sun-dried cranberries, pistachios, and plum tomatoes with crushed Gorgonzola cheese and raspberry grapeseed vinaigrette.

If that's not enough to stir the digestive juices, try Guytanno's signature dish - Sautéed Lobster with plum tomatoes, scallions, white wine Tomalley, and Basil and butter sauce over Fettuccine - the dish Guy confessed he had prepared for his wife's family while he was courting her.

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For patrons less exotically inclined, there are tempting tried and true steak dishes and good old burgers and grilled chicken on the bill of fare.

Cooking classes and wine tasting are in store for those who are anxious to learn more about dishes of a particular region in different countries and the wines that go with them.

With cooler weather ahead a tempting Baked Three Onion Soup Au Gratin awaits at Guytanno's along with visions of Ginger Macadamia Nut Crusted Tuna, with Soba Noodles, Julienne Vegetables and a Pineapple Wasabi Teriyaki Drizzle.

Say no more. Well, one more. There's take-out.