

RoMade Cooks with Pelham



Logo by Nina Dunhill

To say I am beyond thrilled that Sergio's opened its doors in Pelham in late 2014 is putting it mildly. The vacant spot, which used to be Yvonne's Soul Food restaurant, was a harsh reminder to me that my end of town was missing something. Co-owner Etnik Gashi and his partner, "the" Sergio, know how to run a restaurant. Sergio is also the owner of Tutta Bella in Eastchester and Etnik has years of experience running and managing restaurants in New York City. You will often see Sergio's son at the front of the house, smiling and greeting you as you enter. Anyone who has ever dined there will tell you that no matter who you are, they treat you like royalty and bend over backwards to make you feel like every meal there is special.

My favorite dishes are Pasta Primavera, Branzino, Mushroom Risotto and of course, Carciofi, or Artichokes. My husband loves the Bone-In Veal Parmigiana and the Oysters and for dessert, the Almond Napoleon cake. On a recent visit, I was thinking about how I knew nothing about the chef behind the glorious foods I had tasted. I asked Etnik if I could meet him and interview him for News of Pelham.

How lucky I was to visit the kitchen of Chef Charlie Allaico who had worked for Lidia Bastianich for 25 years before Etnik lured him to Pelham. His kitchen is pristine and his ingredients fresh. He sources his produce from local farms and makes all of the fresh pastas from scratch. The most popular dishes are the veal I mentioned and also Pasta Milano, which includes smoked chicken and cherry tomatoes.

I asked Etnik what he thought of Pelham and why he chose this location. He felt it was central to the Bronx, Pelham Manor, Eastchester and New Rochelle. Most of all he loves the community and the people, which is a good thing because, well, suffice it to say, we love you too.

Want to cook with Ro? Email her at roejohn@aol.com

Recipe

RoMade Gets an Inside Look at Sergio's

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Ro and Co-owner Etnik Gashi

Sergio's Restaurant's Carciofi Appetizer

Ingredients:

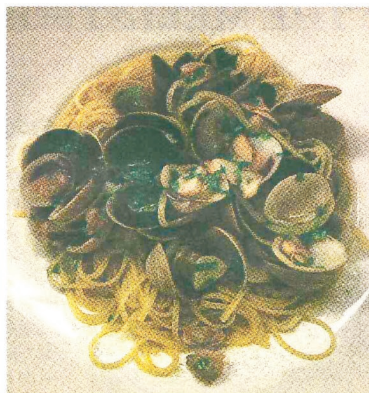
- Juice of 1 lemon
- 2 globe artichokes with long stems
- Olive oil
- 1 tablespoon oregano
- 3 garlic cloves, sliced

Directions:

Add the lemon juice to a bowl large enough to fit the artichokes and fill with water.

Using a knife, Peel the artichokes down to the soft leaves. Peel the stem with a vegetable peeler to remove the rough outer skin. After you peel the first artichoke, add to the bowl of lemon water. Repeat.

Blanch artichokes in boiling water for 35 minutes. Drain and allow to cool a bit. Add to a jar and fill with olive oil until completely covered. Add in oregano and stir. Seal and leave overnight.



Linguine con Vongole



Pasta Primavera



Plated Artichokes

When ready to serve, preheat oven to 400 degrees F. Sauté the garlic slices in a little of the olive oil the artichokes are in until garlic is cooked. Drain artichoke from oil and fan out the leaves so it can stand on a baking sheet with sides. Drizzle the hot garlic oil over the chokes and heat in the oven for about 10 minutes or until heated through.

Serve with a salad. Note: I like to squeeze lemon over the chokes before serving but that is a matter of preference.