

Restaurant For Sale

Restaurant including Real Estate

Decades of Successful Operations

2270 Culver Road is a proven location with decades of successful operations.

“Small villa full of Sicilian Flavor”

Denitco’s has been serving Sicilian-style Italian at an unassuming location at the corner of Culver and Norton Street for more than 11 years.

See D&C article below

3120 sf
Seating for 90+
Fully equipped bar
Fully equipped kitchen
Newer AC and Stoves

.44 acres
Parking for 30



Offered at \$390,000 Includes business and 3120 sf building at 2270 Culver Rd.
5 br home located at 2268 Culver and four lots

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Small villa full of Sicilian flavor

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THE PLACE

I love reader suggestions. Sometimes they alert me to something new, but once in a while, they lead me to a place that has totally escaped my notice. That was the case with Dentico's Italian Villa. Dentico's has been serving Sicilian-style Italian at an unassuming location at the corner of Culver Road and Norton Street in Irondequoit for more than 10 years. It has no Web site, does little advertising, but has a loyal following, and now I know why.

THE FOOD

It was small touches along the way that made the food shine. The olive oil for bread dipping is seasoned with fresh herbs and garlic. The garlic in the dishes is not crushed, pressed or pre-minced; we found large hand-cut dices that gave bold flavor to each bite. The black olives in sauces were not your canned table variety, but a briny Italian olive.

We started our dinner with a shared order of greens and beans with sausage (\$6.50). The greens were tender, and the sausage had infused the dish with a hint of spice and fennel. The broth, thickened by the beans and a bit of cheese was quickly dipped up with a bit of Italian bread.

My partner ordered the veal zingara (Gypsy style) (\$17), sautéed with fresh mushrooms, peppers, black olives and served with a generous ladling of marinara. The meat was tender and the vegetables well cooked and flavorful. The olives provided an authentic Mediterranean essence.

I ordered the Paglia E Fieno (\$14), (meaning straw and hay), two portions of fettuccine, one golden and one spinach, were sautéed with prosciutto and peas and tossed in Alfredo sauce. The sauce was rich and creamy and infused with a hint of smokiness from the prosciutto. It was delicious, but not quite silky, with a touch of graininess perhaps from cheese not completely melted.

We inquired if any of the desserts were homemade, and were told that all the cakes were made by the 65-year-old busperson. How could we refuse? We chose a slice of lemon cake (\$5), light and delicate with a filling and frosting that added a brighter tangy hit of



lemon. It would have been perfect with espresso, but the machine was out of commission. Another time perhaps. We'll be back for sure.

THE DRINKS

There is a full bar, well separated from the dining area. The wine list offered basics as well as some lesser known, but well-chosen, Italian offerings. We ordered a Montepulciano D'Abruzzi to warm up the evening.

THE ATMOSPHERE

The dining area has a wine cellar esthetic. It's lined with maps of Italy, watercolors of Mediterranean coastline and wine bottles and labels. This is a place where families and groups gather.

At a nearby table, a family had brought French and Italian business guests. The woman, originally from an area near Venice, told the waiter she had never had better manicotti.

THE SERVICE

Our server has been with the restaurant since it opened. He was attentive and offered great suggestions. A native of Venice, he conversed in the local dialect with guests from Italy. Quirky and world-traveled, he was equal parts philosopher, political pundit and cultural travel guide.

NOTEWORTHY

A sign at the entrance and a reminder on the menu asks diners

to be considerate and take cell phone calls outside the dining area. What a welcome respite from imposing and self-important chatterers. □

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