

New Carroll Gardens Eatery Features Rare Type Of Italian Food

Owners from a new restaurant on Court Street say it is the only in New York City to focus on food from the La Marche region of Italy.

By Anna Quinn, Patch Staff

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Owners from a new restaurant on Court Street say it is the only in New York City to focus on food from the La Marche region of Italy. (Provided by Riccardo Massetti)

CARROLL GARDENS, BROOKLYN — Not all Italian restaurants in New York City are made the same, at least that's what a new spot on Court Street is trying to prove.

Owners of Cremini's, which opened last week at 521 Court St., say that their menu is the only in the city to focus on cuisine from a specific region in Italy known as the Le Marche region.

The eastern part of Italy, where both co-owners Riccardo Massetti and Elena Salati are from, offers a diverse mix of culinary ingredients and traditions that go back to ancient Roman times, Massetti told Patch. The two arrived in Brooklyn only a few months ago with the dream of bringing food from the "hidden gem in the heart of Italy" to New York.

"Now, in the heart of Brooklyn, New York, we offer a unique take on classic dishes inspired by the food we grew up eating," "We serve real Italian food suffused with love, and we're betting that you've never tried anything quite like it before."



(Provided by Riccardo Massetti)

Massetti and Salati said they found that Le Marche food was lacking in New York during market research for opening Cremini's, which is the first restaurant for both owners.

Salati, an architect who has cooked for catering, hotels and private events, will lead the kitchen as Cremini's head chef. Massetti, whose background includes managing a bed and breakfast in Le Marche, is the eatery's general manager.

The pair says they fell in love with Carroll Gardens when searching for a place to open their first restaurant.

The Court Street space they eventually landed in, Massetti said, should make customers feel like they are being welcomed into an Italian home for a delicious meal.

Their menu focuses on the Italian "aperitivo" tradition, much like happy hour or tapas, with a selection of appetizers and wines.

"Honoring tradition, yet (being) perfectly in tune with the rhythms of a bustling and vibrant Metropolis — that is our heart's desire for Cremini's in Carroll Gardens," he said.



(Provided by Riccardo Massetti)

Some of those unique Le Marche dishes will include Ascolana stuffed olives, which Massetti said derive from a chef for the noble family in the 1800s that wanted to use up different types of meats. The olives are stuffed with minced meat, breaded and lightly fried.

Another signature dish will be the restaurant's namesake, Cremini, which Massetti said are also a Roman Empire tradition. The golden cubes are made from custard, dipped in breadcrumbs and lightly fried.

Cremini's had their soft opening in late July and are planning a grand opening event for after Labor Day.