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More than pizza now at A Mano

A Mano in Ridgewood has significantly expanded its menu offerings to include classic Neapolitan preparations of veal, fish, seafood and chicken. This Neapolitan trattoria is one of only three U.S. restaurants to be certified authentic to the exacting standards of Italy's pizza governing organizations.

Located at the corner of Franklin and Chestnut streets in Ridgewood, A Mano offers regular demos led by master pizzaiuli who visit from Italy and by co-owners Fred Mortati and Carlo Orlando, Jr., both of Orlando Foods in Maywood, a food importer specializing in gourmet Italian items. These demos (the next is on March 6) provide an in-depth look at the history of Neapolitan cuisine and techniques for preparing and serving everything from tender mozzarella to gluten-free and whole wheat pizza dough, freshly made sauces, house-made pasta, gelato and more.

With a newly expanded dining room, guests can now enjoy seven nights of candlelit dining and live music Friday and Saturday evenings.

A Mano is open seven days a week. Call (201) 493-2000 for more information.