



JOHNSON & WALES  
UNIVERSITY



## ***JWU Dining Guide:***

*Alumni of the  
College of Culinary Arts and  
The Hospitality College  
of Johnson & Wales University.*

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Over the past 20 years, the City of Providence has gone through an amazing transformation, becoming a destination location for people to visit, call home, work, and pursue a college education. The city is noted for its hospitality industry, thanks to the many graduates of Johnson & Wales University who have remained in their home state or made Rhode Island

their new home. Some have opened their own restaurants; others work in the growing number of hotels in Providence.

The 2008 Dining Guide spotlights the impact of JWU throughout Rhode Island, with our alumni present in all corners of the state, including Block Island, Narragansett, Newport and Smithfield. No matter where you are in Rhode Island, there is a restaurant nearby with a JWU graduate prepared to offer you a memorable dining experience.

We salute our talented Providence Campus faculty and staff for providing the training and inspiration to create such a vibrant restaurant and hospitality atmosphere here in Providence, throughout the state and the world.

Enjoy!

Irving Schneider, Ph.D.  
President, Providence Campus



It is always a pleasure to showcase JWU alumni who have played a role in making Rhode Island a great destination. During your stay, please sample the outstanding culinary delights prepared by the talented and versatile chefs at the restaurants listed in the 2008 Dining Guide.



Our culinary and hospitality alumni are an enthusiastic group of professionals who are active in their community as well as in the Alumni Association. We truly appreciate all they do both for the community and for staying connected with their alma mater, Johnson & Wales University.

Enjoy your dining experience!

Michael Grossi '95, '99 M.A.T., '01, D.B.A.  
President, Metro Providence Alumni Chapter

## Audrey's Restaurant

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213 Taunton Avenue, Seekonk, MA 02771  
508-336-8700  
www.jwinn.com/aud.htm

**HOURS** Breakfast: Mon-Sat 6:30-10 a.m.

Lunch: Mon-Sat 10 a.m.-4 p.m., Dinner: Mon-Sun 4-10 p.m.

**PRICES** Appetizers \$8-\$18 Entrees \$18-\$32

**RESERVATIONS** accepted

**ATMOSPHERE** casual upscale

**FOOD** New America

Located inside the Johnson & Wales Inn is the area best kept secret, Audrey's Restaurant. Dine in our unique, fully stocked wine room. We have an extensive wine list to complement any meal. All meals are served with the culinary expertise that Johnson & Wales University is known for.

### JWU Alumni

During the academic year, Johnson & Wales students work at Audrey's and throughout the hotel as part of their academic training. The J&W Inn is owned and operated by Johnson & Wales University.

## 22 Bowen's Wine Bar and Grille

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Bowen's Wharf, Newport, R.I. 02840  
401-841-8884  
www.22bowens.com

**HOURS** Lunch: Sun.-Sat., 11:30 a.m.-3:30 p.m.

Dinner: Sun.-Thurs. 5-10 p.m., Fri.-Sat. 5-11 p.m.

**PRICES** Lunch: Appetizers \$4.95-13.95, Entrées \$5.95-37.95

Dinner: Appetizers \$8.95-16.95, Entrées \$8.95-46.95

**RESERVATIONS** required

**ATMOSPHERE** business casual

**FOOD** American and seafood

22 Bowen's Wine Bar and Grille is located on the waterfront in the heart of historic downtown Newport, R.I. Serving prime beef, New England's finest seafood, 35 wines by the glass and more than 600 labels on an extensive wine list to choose from, you'll enjoy "a little bit of tenderness" at one of Newport's best.

### JWU Alumni Executive sous chef

Chris Jones '00, A.S. Culinary Arts, '01, B.S. Food Service Management  
Sous chef

Scott Choquette '98 B.S. Culinary Arts, '00 B.S. Baking & Pastry

## Blaze East Side

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776 Hope Street, Providence, R.I. 02906  
401-277-2529  
www.blazerestaurants.com

**HOURS** Lunch: Tues.-Fri. 11 a.m.-3 p.m.

Dinner: Tues.-Thurs. 5-9 p.m., Fri.-Sat. 5 p.m.-1 a.m.

**PRICES** Appetizers \$5-11, Entrées \$12-26

**RESERVATIONS** accepted

**ATMOSPHERE** casual

**FOOD** American fusion

Blaze provides customers with American fusion in a casual setting. Some of the popular dishes are the glomon, sweet potato fries, Cape Verdean pork and clams. All desserts are made fresh on the premises.

### JWU Alumni Chef de cuisine

Ashiwad Elhence '01, B.S. Culinary Arts

## Bluefin Grille

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Providence Marriott Hotel  
1 Orms Street, Providence, R.I. 02904  
401-272-2400  
www.marriottprovidence.com

**HOURS** Mon.-Fri. 6:30 a.m.-10 p.m., Sat.-Sun. 7 a.m.-midnight

**PRICES** Appetizers \$2.50-12, Entrees \$17-33

**RESERVATIONS** accepted

**ATMOSPHERE** casual

**FOOD** American and seafood

Start your day off right with the Bluefin Breakfast Buffet featuring bountiful hot and cold selections and an omelet action station. Find out what all of the buzz is about and why our creative and diverse menu attracts so many of the city's movers and shakers.

### JWU Alumni General manager

Eric Churchill '93, B.S. Hospitality Management

## Café Nuovo

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1 Citizens Plaza, Providence, R.I. 02903  
401-421-2525  
www.cafenuovo.com

**HOURS** Lunch: Mon.-Fri. 11:30 a.m.-3 p.m.

Dinner: Mon.-Thurs. 5-10:30 p.m., Fri.-Sat. 5-11 p.m.

**PRICES** Lunch: Appetizers \$5.95-12.50, Entrées \$8.95-16.50

Dinner: Appetizers \$7.50-15.95, Entrées \$6.50-35.95

**RESERVATIONS** recommended

**ATMOSPHERE** casually elegant

**FOOD** American regional, European, Asian and Island flavors

Café Nuovo, at the Gondola Landing on Providence's famed Riverwalk, has been singled out by the *Providence Journal* as Rhode Island's contribution to "world-class" dining.

### JWU Alumni Pastry chef

Laurie Nadeau '98, Culinary Arts

## Caffe Dolce Vita

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59 DePasquale Plaza, Providence, R.I. 02903  
401-331-8240  
www.caffedolcevita.com

**HOURS** Sun.–Thurs. 8 a.m.–1 a.m., Fri.–Sat. 8 a.m.–2 a.m.

**PRICES** Appetizers \$3.50–10.50, Entrées \$7.95–16.95

**RESERVATIONS** accepted

**ATMOSPHERE** casual

**FOOD** Italian

This authentic Italian café was the first sidewalk café in the city of Providence, which now has dozens of restaurants serving food at outdoor tables. Caffe Dolce Vita is open for breakfast, lunch and dinner.

**JWU Alumni** Executive chef  
Robert DeLuise '04, A.S. Culinary Arts

## Capital Grille

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1 Union Station Plaza, Providence, R.I. 02904  
401-521-5600  
www.thecapitalgrille.com

**HOURS** Mon.–Thurs. 11:30 a.m.–10 p.m.,

Fri. 11:30 a.m.–11 p.m., Sat. 4–11 p.m., Sun. 5–9 p.m.

**PRICES** \$90 check on average for two people

**RESERVATIONS** accepted, but not required

**ATMOSPHERE** business casual

**FOOD** upscale steak house

The Capital Grille is nationally renowned for its dry aged, professionally hand cut steaks as well as hearty side dish portions. They match the superior standard of their food with out-of-this-world service and a comfortable, relaxed ambiance.

**JWU Alumni** Sous chef  
Kasey Anderson '07, B.S. Food Service Management

## Capriccio

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2 Pine Street, Providence, R.I. 02903  
401-421-1320  
www.capriccios.com

**HOURS** Mon.–Thurs. 11:30 a.m.–10:30 p.m.,

Fri. 11:30 a.m.–11 p.m., Sat. 4–11 p.m., Sun. 4–9 p.m.

**PRICES** Appetizers \$11.95–79.50 for caviar, Entrées \$20.95–90

**RESERVATIONS** accepted and recommended

**ATMOSPHERE** fine dining

**FOOD** Traditional Italian and European classics with an extensive wine list

Capriccio's showcases northern Italian and European classics plus imaginative new creations inspired by the freshest and finest local and imported ingredients. Its elegant furnishings and award-winning wine cellar add to the five-star fine dining experience.

**JWU Alumni** Executive sous chef  
Shawn Marino '97, B.S. Culinary Arts

## Cassarino's Ristorante

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177 Atwells Avenue, Providence, R.I. 02903  
401-751-3333  
www.cassarinosri.com

**HOURS** Lunch: Mon.–Fri. 11:30 a.m.–3 p.m.

Dinner: Mon.–Sat. 3–10 p.m.

**PRICES** Lunch - Appetizers \$6.95–10.95, Entrées - \$6.95–13.95

Dinner - Appetizers \$7.95–19.95, Entrées \$10.95–46.95

**RESERVATIONS** recommended

**ATMOSPHERE** business casual

**FOOD** Italian

Classics such as veal parmigiana and steak à la mama are served in mammoth portions at this Federal Hill establishment, but if you want to mix things up, try the pollo con broccoli rabe. "It's a skillful blend that leaves the sometimes persnickety rabe silky smooth, not bitter."

**JWU Alumni** Co-owner  
Richard Cassarino '86, A.S. Culinary Arts  
'88, B.S. Food Service Management

## Citron Bistro

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5 Memorial Boulevard, Providence, R.I. 02903  
401-621-9463  
www.citronri.com

**HOURS** Lunch: Mon.–Fri. 11:30 a.m.–2:30 p.m.

Dinner: Sun.–Thurs. 4:30–10 p.m., Thurs.–Sat. 4:30–11 p.m.

**PRICES** Lunch: Appetizers \$6.50–8.95, Entrées \$5.95–11.95

Dinner: Appetizers \$6.95–13.95, Entrées \$11.95–28.95

**RESERVATIONS** accepted

**ATMOSPHERE** casual elegance

**FOOD** American and Pacific Rim

Citron can be described as "casual elegance" with cuisine that features culinary inspiration from California, New Mexico and the Pacific Rim. Their new millennium cuisine will stimulate all your senses with the help of ingredients that make food more savory, extra satisfying, and bursting with fresh, clean natural flavors.

**JWU Alumni** Co-owner, John Elkhay '77, A.S. Culinary Arts  
Chef de cuisine, Matt Foley '02, A.S. Culinary Arts

## *Crazy Burger*

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144 Boon Street, Narragansett, R.I. 02882  
401-783-1810  
www.crazyburger.com

**HOURS** Breakfast or lunch: 8 a.m.–4 p.m.,  
Lunch or dinner: 4–9 or 10 p.m.

**PRICES** Appetizers \$6–10, Entrées \$6–20

**RESERVATIONS** not accepted

**ATMOSPHERE** casual

**FOOD** eclectic breakfast, lunch, dinner

Crazy Burger is a funky, casual, eclectic place where you may B.Y.O.B. They are open for breakfast, lunch and dinner seven days a week and offer a wide variety of menu items from vegan to carnivore.

**JWU Alumni** Owner

Michael Maxon '92, B.S. Food Service Education

## *Edgewood Café*

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1856 Broad Street, Cranston, R.I. 02905  
401-447-5112

**HOURS** Tues.–Sat. 11 a.m.–10 p.m.

Sunday Brunch: 10 a.m.–2 p.m.

**PRICES** Appetizers \$4–8, Entrées \$8–16

**RESERVATIONS** accepted

**ATMOSPHERE** casual

**FOOD** American, comfort food, homestyle

This comfortable neighborhood café features an American-style menu with B.Y.O.B. Some popular dishes include pub steak with garlic fries, fish and chips, barbecue ribs, and linguine with clam sauce.

**JWU Alumni** Owner/chef

John Walsh '90, A.S. Culinary Arts

## *Effin's Last Resort Pub n' Grille*

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325 Farnam Pike, Smithfield, R.I. 02917  
401-349-3500  
www.effinsri.com

**HOURS** Sun.–Sat. 11–1 a.m.

**PRICES** Appetizers \$6.99–10.99, Entrées \$7.99–14.99

**RESERVATIONS** accepted

**ATMOSPHERE** casual

**FOOD** pub food with an international twist

Effin's features burgers, grilled pizza, paella, seafood and pasta entrées. It offers patrons a full volleyball court, Olympic size swimming pool, billiards, darts, two full bars, five big-screen plasma TVs and more.

**JWU Alumni** Manager

Joseph C. Amado '01, B.S. Food Marketing

## *Eleven Forty Nine*

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1149 Division Street, Warwick, R.I. 02818  
401-884-1149  
www.elevenfortyninerestaurant.com

**HOURS** Lunch: Mon.–Sat. 11:30 a.m.–3:30 p.m.

Dinner: Mon.–Thurs. 5–10 p.m., Fri.–Sat. 5–11 p.m.

**PRICES** Lunch: Appetizers \$6–9, Entrées \$6–15

Dinner: Appetizers \$6–12, Entrées \$6–36

**RESERVATIONS** recommended

**ATMOSPHERE** business casual

**FOOD** steak, seafood and pasta

There's a new address in town, 1149 Division Street, where guests of all ages can expect an unsurpassed dining experience. From the valet's gracious manner to the chef's imaginatively diverse menu, Eleven Forty Nine promises a level of service that rivals some of Rhode Island's most formidable establishments.

**JWU Alumni** Owner

Tom Wright '80, A.S. Culinary Arts; '82, B.S. Food Service Management

## *Eli's*

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456 Chapel Street, Block Island, R.I. 02807  
401-466-5230

**HOURS** Mid-March to mid-November 6–9 p.m.,

June–August 5:30–10 p.m.

**PRICES** \$8–35

**RESERVATIONS** not accepted

**ATMOSPHERE** casual bistro

**FOOD** world comfort foods

Some of the most popular dishes are the signature tuna nachos and a warm goat cheese and arugula salad. Many visitors to the island also enjoy the 12-ounce rib eye steak as the preparation changes regularly and the nightly native striped bass specials which are a local favorite.

**JWU Alumni** Executive chef

Melissa Puglia '00, B.S. Culinary Arts

Pastry chef

Linda Rondinone '86, A.S. Culinary Arts

## Fatulli's Gourmet Bakery & Deli

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909 East Main Road, Middletown, R.I. 02842  
401-847-5166  
www.fatullis.com

**HOURS** Mon.–Sat. 8 a.m.–5:30 p.m.  
**PRICES** Pastry \$.60–60, Deli: \$1–75  
**RESERVATIONS** walk in/dine in or out  
**ATMOSPHERE** casual  
**FOOD** bakery and deli items, wedding cakes

Enjoy a gourmet lunch or pastry in a casual setting. With Newport Vineyards nearby, one can make an afternoon of delicious food and wine. Fatulli's also provides delicious pastries and prepared foods for special events and holidays.

**JWU Alumni** Owner/chef  
Janet Fatulli '96, A.S. Baking & Pastry Arts

## Garrison Confections

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72 Ledge Street, Central Falls, R.I. 02863  
401-725-0790  
www.garrisonconfections.com

**HOURS** Mon.–Fri. 8 a.m.–5 p.m.  
**PRICES** Chocolates and Confections \$5–50  
**RESERVATIONS** not available  
**FOOD** artisanal chocolates and confections

This chocolate company produces all-natural, preservative-free, hand-crafted chocolates and confections. Following the changes of season every three months, Garrison Confections introduces 12 new flavors to highlight a variety of available seasonal ingredients.

**JWU Alumni** Chocolatier/sous chef  
Kendra L. Mellar '06, B.S. Baking & Pastry Arts

## India Restaurant

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1060 Hope Street, Providence, R.I. 02903  
401-421-2600  
www.indiarestaurant.com

**HOURS** Mon.–Fri. 11:30 a.m.–10 p.m.  
Sat.–Sun. 11:30 a.m.–11 p.m.  
**PRICES** Appetizers \$2–7, Entrées \$7–30  
**RESERVATIONS** accepted  
**ATMOSPHERE** casual  
**FOOD** Indian, seafood

From the chef's special tamarind curry with marinated and grilled duck tenderloins, to seafood mango curry with jumbo sea scallops, tiger shrimps & mussels, some of the finest exotic dishes await your pleasure. Whether you desire a light meal of salads and sandwiches or something heavier, India Restaurant will take you through the culinary delights of India.

**JWU Alumni** President of the India Restaurant Group  
Amar Singh '88, B.S. Hotel & Restaurant Management  
'89, M.S. Managerial Tech

## Kabob & Curry

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261 Thayer Street, Providence, R.I. 02903  
401-272-3463  
www.kabobandcurry.com

**HOURS** Mon.–Thurs. 11am–10:30p.m.,  
Fri.–Sat. 11a.m.–11p.m., Sun. 11:30 a.m.–10 p.m.  
**PRICES** Lunch Appetizers \$2.99–9.50, Entrées \$6.25–10.50  
Dinner Appetizers \$2.99–9.50, Entrées \$10.50–13.99  
**RESERVATIONS** accepted  
**ATMOSPHERE** casual  
**FOOD** Indian

Located on what the *Providence Journal* calls "the most unique street in the state," Kabob and Curry's dining room is warm, bright, and deliciously aromatic with extremely friendly service.

**JWU Alumni** Owner  
Sanjiv Dhar '90 M.S., Hospitality Administration

## McCormick & Schmick's

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11 Dorrance Street, Providence, R.I. 02903  
401-351-4500  
www.mccormickandschmicks.com

**HOURS** 6:30 a.m.–midnight  
**PRICES** Appetizers \$5.95–14.95, Entrées \$10.95–32.95  
**RESERVATIONS** accepted, but not required  
**ATMOSPHERE** upscale casual  
**FOOD** seafood, steaks

McCormick & Schmick's offers fresh seafood, top quality steaks, a large selection of oysters and shellfish. Their commitment to local freshness is apparent in their seasonally inspired dishes and regionally inspired preparations. With more than 80 preparations available on their menu each day, every guest is sure to find something to satisfy their palate.

**JWU Alumni** Sous chef  
Derek E. Bouchard '02, A.S. Culinary Arts

## Mill's Tavern

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101 North Main Street, Providence, R.I. 02907  
401-272-3331  
www.millstavernrestaurant.com

**HOURS** Mon.–Thurs. 5–10 p.m., Fri.–Sat. 5–11 p.m.,  
Sun. 4–9 p.m.  
**PRICES** Appetizers \$7.50–39, Entrées \$18–40  
**RESERVATIONS** accepted  
**ATMOSPHERE** upscale  
**FOOD** contemporary American

Mill's Tavern is an upscale, seasonal-menu restaurant nestled in the culinary-rich North Main Street area of Providence. A wood-burning oven extends warmth to the dining rooms, where guests enjoy oysters from the raw bar or magnificently charnel-grilled steaks of meat and fish.

**JWU Alumni** Line cook  
Matthew Ternosky, '07, B.S. Culinary Arts

## Napa Valley Grille

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111 Providence Place, Providence, R.I. 02903  
401-270-6272  
www.napavalleygrille.com

**HOURS** Mon.–Thurs. 11:30 a.m.–10 p.m.,  
Fri–Sat. 11:30 a.m.–11 p.m., Sun. 11:30 a.m.–9 p.m.  
**PRICES** Appetizers \$7–13, Entrées \$7–32.25  
**RESERVATIONS** accepted  
**ATMOSPHERE** upscale casual  
**FOOD** local coastal cuisine

Napa Valley's décor is of warm colors and earth-toned hues with fresh floral displays in a rustic setting. The menu features fresh, local and seasonal artisan ingredients. The most popular dishes include grilled ahituna with a green peppercorn cream, as well as porcini-dusted filet mignon with a cabernet demi.

**JWU Alumni** Sous chef  
Stephanie Mikolazyk '00, A.S. Culinary Arts

Executive chef  
Jeff Carroll '01, B.S. Culinary Arts

## Nick's on Broadway

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500 Broadway, Providence, R.I. 02909  
401-421-0286  
www.nicksonbroadway.com

**HOURS** Tues.–Sat. 7 a.m.–3 p.m., 5:30–10:30 p.m.  
Sun. 8 a.m.–4 p.m.  
**PRICES** Breakfast \$2.25+, Lunch \$5.25+  
**RESERVATIONS** are first come, first serve  
**ATMOSPHERE** casual  
**FOOD** sandwiches, salads, wraps and burgers

This is a place where you can sit on a counter stool and watch as Wagner and his sous chef (Frenchman Daniel Rouvrais) whip up a weekend special such as lobster frittata with smoked bacon, vine-ripe tomato, baby spinach and Brie cheese (\$13.95), or turn out a grilled polenta with red onion and cheddar topped with poached eggs (\$8.95).

**JWU Alumni** Chef/owner  
Derek Wagner '97, A.S. Culinary Arts; '99, B.S. Food Marketing

## North End Café

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1058 Charles Street, North Providence, R.I. 02904  
401-726-4400  
www.northendcafe.net

**HOURS** Tues.–Thurs. 4–10 p.m., Fri.–Sat. 4–11 p.m.,  
Sun. 3–9 p.m.

**PRICES** Appetizers \$4–12, Pasta \$14–18, Entrées \$15–26

**RESERVATIONS** accepted

**ATMOSPHERE** upscale casual

**FOOD** modern Mediterranean and Italian

This 200-seat restaurant with two private banquet rooms and a large lounge offers classic-Italian-meets-modern-Mediterranean food with dishes like great steaks, pastas, pizza platters and seafood.

**JWU Alumni** Owner/chef

Paul Jalaf '94, A.S. Food Service management

## One Bellevue Restaurant

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Hotel Viking  
1 Bellevue Avenue, Newport, R.I. 02840  
401-848-4824  
www.hotelviking.com

**HOURS** Sun.–Sat. 7–1 a.m.

**PRICES** \$8–35

**RESERVATIONS** suggested for dinner

**ATMOSPHERE** upscale

**FOOD** worldly cuisine

Culinary classics from the bounty of New England and beyond are being created anew at One Bellevue Avenue. Dinner is graciously served by attentive professionals, and the seasonal menus showcasing ingredients from the land and sea are fresh, pristine and locally-sourced whenever possible.

**JWU Alumni** Executive chef

Kevin Thiele '03, B.S. Culinary Arts  
'04, B.S. Food Service Entrepreneurship

## Pane e Vino

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365 Atwells Avenue, Providence, R.I. 02903  
401-223-2230  
www.panevino.net

**HOURS** Sun. 4–9 p.m., Mon.–Thurs. 5–10 p.m.  
Fri.–Sat. 5–11 p.m.

**PRICES** Appetizers \$6–12, Entrées \$15–34

**RESERVATIONS** accepted

**ATMOSPHERE** business casual

**FOOD** Italian

Pane e Vino is an Italian ristorante and enoteca (wine bar) located on historic Federal Hill, Providence, RI. It is where friends, family and businessmen alike come to enjoy a relaxing and rustic Mediterranean environment, filled with the aura and sensation of the finest Neapolitan style Italian cuisine and wine.

**JWU Alumni** Chef

Todd Waite '91, A.S. Culinary Arts

## Persimmon

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31 State Street, Bristol, R.I. 02809  
401-254-7474  
www.persimmonbristol.com

**HOURS** Tues.–Sun. from 5 p.m.

**PRICES** Appetizers \$7–13, Entrées \$19–30

**RESERVATIONS** accepted

**ATMOSPHERE** casual

**FOOD** seafood

Chef Speidel is known for offering an amuse bouche at the beginning of the meal to highlight the evening's most spectacular ingredients in lush simplicity. On different nights, he offers raw tuna drizzled with olive oil and sprinkled with mint, as well as a small spoonful of Jonah crab with homemade mayonnaise and herbs. Speidel's love of nature and its bounty is evident in these diminutive dishes that burst with flavor without masking the true character of the food.

**JWU Alumni** Chef/owner

Champe Speidel '00, A.S. Culinary Arts

## Rasoi

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727 East Avenue, Pawtucket, R.I. 02860  
401-728-5500  
www.rasoi-restaurant.com

**HOURS** Mon.–Thurs. 11:30 a.m.–3 p.m., 4:30–9:30 p.m.

Fri. 11:30 a.m.–3 p.m., 4:30–10:30 p.m.

Sat. noon–10:30 p.m., Sun. noon–9 p.m.

**PRICES** Lunch: Appetizers \$2.99–6.99, Entrées \$3.50–8.99

Dinner: Appetizers \$2.99–6.99, Entrées \$5.99–15.99

**RESERVATIONS** accepted

**ATMOSPHERE** casual

**FOOD** Indian

Rasoi, Hindi for “kitchen,” is the fruition of a dream by Chef Sanjiv Dhar and his team to balance healthy food, personalized service and Indian culture. The Rasoi idea is associated with a family kitchen where you are treated as a guest. Rasoi is an 85-seat restaurant and bar, designed to give all patrons an unobstructed view of the open kitchen. The menu is traditional and creative, and features cuisine from diverse regions of India.

**JWU Alumni** Chef/owner

Sanjiv Dhar '90 M.S., Hospitality Administration

## Romano's Macaroni Grill

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400 Bald Hill Road, Warwick, R.I. 02886  
401-738-8179  
www.macaronigrill.com

**HOURS** Sun.–Thurs. 11 a.m.–10 p.m.,

Fri.–Sat. 11 a.m.–11 p.m.

**PRICES** \$6.99–13.99

**RESERVATIONS** accepted

**ATMOSPHERE** casual

**FOOD** Italian

Romano's atmosphere is family oriented, kid friendly, and almost like eating in an outdoor string-lighted porch. Popular dishes are the pasta milano and create your own pasta.

**JWU Alumni** Manager

Lisa Bakken '01, B.S., Food Service Management

## Shula's 347 Grill

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Hilton Hotel  
21 Atwells Avenue, Providence, R.I. 02903  
401-709-0347  
www.shulas.com

**HOURS** Breakfast: Mon.–Fri. 6:30–11 a.m., Sat.–Sun. 7–11 a.m.; Lunch: Mon.–Fri. 11:30 a.m.–2:30 p.m., Sat.–Sun. noon–3 p.m.; Dinner: Sun.–Thurs. 5–10 p.m., Fri.–Sat. 5–11 p.m.

**PRICES** Appetizers \$9–18, Entrées \$21–30

**RESERVATIONS** accepted

**ATMOSPHERE** casual

**FOOD** American steak house

Shula's 347 Grill has everything from gourmet salads to fresh specialty fish, and exclusively serves certified Angus beef burgers and steaks. Known as “America's Steak House” for offering the best beef money can buy, Shula's boasts an energetic atmosphere and features a high impact bar.

**JWU Alumni** Junior sous chef

Claudio Ordonez '02, A.S. Culinary Arts

## Siena

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238 Atwells Avenue, Providence, R.I. 02903  
401-521-3311  
www.sienaprovidence.com

**HOURS** Mon.–Fri. from 5 p.m., Sat. from 4:30 p.m.

Sun. from 3 p.m.

**PRICES** Appetizers \$5–16, Entrées \$10–29

**RESERVATIONS** recommended

**ATMOSPHERE** business casual

**FOOD** Tuscan, seafood

Gayot.com reviews Siena as being “built ... to last, mixing traditional Tuscan favorites like tagliatelle alla bolognese (here spiced up with pork, prosciutto, pancetta and diced vegetables) and artful interpretations of New England seafood dishes, such as a wood-grilled salmon served on a bed of lobster risotto with chunks of lobster meat.”

**JWU Alumni** Chef

Anthony Tarro '94, B.S. Food Service Management

## South Street Café

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54 South Street, Providence, R.I. 02903  
401-454-5360

**HOURS** Sun.–Sat. 11–1 a.m., Fri.–Sat. 11–2 a.m.

**PRICES** \$8–13

**ATMOSPHERE** casual

**FOOD** pub style

This local pub serves a deli-style lunch and after 5 p.m. becomes a meeting place for office workers to decompress and socialize. It features an excellent jukebox with all new hits and easy listening.

**JWU Alumni** Owner and former JWU chef instructor  
Paul Kielyka '91, B.S. Food Service Education

## Ten Prime Steak & Sushi

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55 Pine Street, Providence, R.I. 02903  
401-453-2333  
[www.tenprimesteakandsushi.com](http://www.tenprimesteakandsushi.com)

**HOURS** Lunch: Tues.–Fri. 11:30 a.m.–4 p.m.

Dinner: Sun.–Wed. 4–10 p.m., Thurs. – Sat. 4–11 p.m.

**PRICES** Lunch: Appetizers \$5.95–10.95

Entrées \$5.95–12.95

Dinner: Appetizers \$11.95–15.95, Entrées \$12.95–75

**RESERVATIONS** accepted

**ATMOSPHERE** upscale

**FOOD** steak, seafood

Developed as a restaurant for the 21<sup>st</sup> century, Ten complements its prime steaks with Rhode Island's best sushi. The menu features nigiri and sashimi, as well as 15 designer rolls, including the signature "Roll 10" that contains Maine lobster, smoked salmon, asparagus, avocado and caviar.

**JWU Alumni** Co-owner  
John Elkhay '77, A.S. Culinary Arts

## The Bistro at the Radisson

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2081 Post Road, Warwick, R.I. 02886  
401-732-9309  
[www.radisson.com/hotels/riproair/dinings](http://www.radisson.com/hotels/riproair/dinings)

**HOURS** Daily 6 a.m.–11 p.m.

**PRICES** Lunch: Appetizers \$4–\$9 Entrees \$7–\$16

Dinner: Appetizers \$4–\$9 Entrees \$9–\$21

**RESERVATIONS** accepted

**ATMOSPHERE** casually upscale

**FOOD** Traditional bistro fare

The Bistro restaurant is a great way to experience Johnson & Wales' education and training first hand. You will be treated to a unique dining experience as our culinary and hospitality students prepare and serve delectable selections from our Breakfast, Lunch, Dinner, and Room Service Menus. Our menu showcases traditional bistro fare with a New England accent offering daily lunch and dinner specials that complement our wine of the week.

**JWU Alumni**

During the school year, Johnson & Wales students work at The Bistro and throughout the hotel as part of their academic training. The Radisson is owned and operated by Johnson & Wales University.

## The BJK Eatery

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1674 Cranston Street, Cranston, R.I. 02920  
401-228-3355

**HOURS** Sat.–Thurs. 7 a.m.–2 p.m., Fri. 7 a.m.–7 p.m.

**PRICES** Breakfast \$3.50–6.95, Lunch \$5–9

**RESERVATIONS** not accepted

**ATMOSPHERE** casual

**FOOD** breakfast/lunch

This diner serves a plethora of omelets, French toast, pancakes, grinders, and even fish and chips on Fridays. Their breakfast special includes two eggs, toast, homefries and coffee for \$3.25.

**JWU Alumni** Owner/chef  
Kolleen Kennedy '04, B.S. Food Service Management

## The Canfield House

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5 Memorial Boulevard, Newport, R.I. 02840  
401-847-0416  
www.canfieldhousenewport.com

**HOURS** Tues.–Sun. 5–10 p.m.

**PRICES** Appetizers \$7.99–13.99, Entrées \$19.99–39.99

**RESERVATIONS** accepted and required

**ATMOSPHERE** casually elegant

**FOOD** fine continental/American cuisine

Once known as a world-renowned gambling casino at the turn of the century, The Canfield House has been completely restored to its original 1860s Victorian elegance. Their traditional menu features old favorites and new creations, including surf and turf dishes. The seafood here is very popular.

**JWU Alumni** Executive chef  
Kenneth J. Wosczyzna '99, A.S. Culinary Arts

## The Mooring

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Sayer's Wharf, Newport, R.I. 02840  
401-846-2260  
www.mooringrestaurant.com

**HOURS** Sun.–Thurs. 11:30 a.m.–10 p.m.

**PRICES** Appetizers \$7–14, Entrées \$7–44

**RESERVATIONS** accepted

**ATMOSPHERE** business casual

**FOOD** seafood

The Mooring offers spectacular water views combined with a cuisine of specially-selected ingredients that incorporate “top-of-catch” seafood and locally grown organic produce. Inspired selection of raw bar delicacies, appetizers, salads and entrées are perfectly complemented with one of New England’s most award-winning wine lists, featuring more than 750 fine labels.

**JWU Alumni** Executive chef  
Brian Mansfield '94, B.S. Food Service Management  
'94, B. S. Business Education

## The West Deck

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1 Waites Wharf, Newport, R.I. 02840  
401-847-3610  
www.westdeck.com

**HOURS** Summer: Mon.–Sun. Lunch: noon, Dinner: 5:30 p.m.

Off-season: Thurs.–Sun. Dinner: 5:30 p.m., Sunday Brunch: 11:30 a.m.

**PRICES** Appetizers \$7–14, Entrées \$19–36

Parties over 25 may request a function menu.

**RESERVATIONS** accepted in the winter/required in the summer

**ATMOSPHERE** casual fine dining

**FOOD** California eclectic

The West Deck offers a touch of classical French and American techniques to create an eclectic menu with about 14 appetizers plus 14 entrées. The atmosphere is up-tempo with an open kitchen and a countertop bar which seats 12 to watch the chef prepare all meals. One of the most popular dishes is an original recipe of sautéed calamari marinated in brown butter with black currants, almonds and hummus.

**JWU Alumni** Executive chef  
Robert Biela Jr. '00, B.S. Food Service Management

## Ward's Publick House

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3854 Post Road, Warwick, R.I. 02889  
401-884-7008  
www.WardsPublickHouse.com

**HOURS** Sun.–Sat. 4:30 p.m.–1 a.m.

**PRICES** \$6.95–18.95

**RESERVATIONS** not required

**ATMOSPHERE** upscale casual

**FOOD** traditional Irish and American fare

Ward's Publick House is an Irish pub specializing in seafood, steak and chicken with daily dinner specials. Popular dishes are the enn burger, pan-seared scrod, and Guinness beef stew for \$15.95. Offering great imported beer and whiskeys, Ward's features live Irish music Thursday nights, 8–11:30 p.m.

**JWU Alumni** Assistant manager/bartender  
Erin (Brown) Ferrazza '00, B.S. Food Service Management

## Waterplace

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1 Finance Way, Providence, R.I. 02906  
401-272-1040  
www.waterplaceri.com

**HOURS** Sunday Brunch 10 a.m.–3 p.m.,  
Tues.–Thurs. 4–10 p.m., Fri.–Sat. 4 p.m.–midnight

**PRICES** Appetizers \$6–12, Entrées \$12–30

**RESERVATIONS** accepted/recommended during summer

**ATMOSPHERE** casual

**FOOD** eclectic fusion

In the heart of the city at the basin of Waterplace Park, Waterplace is a perfect dining destination for WaterFire season. Waterplace highlights its creative cuisine with eclectic, whimsical, clean and crisp flavors from fresh local ingredients at the peak of their season. It features educated and informed wait staff, inviting patios and a late-night al fresco lounge.

**JWU Alumni** Executive chef  
Angela L. Armenise '02, B.S. Culinary Arts

## XO Steak House

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125 North Main Street, Providence, R.I. 02903  
401-273-9090  
www.xosteakhouse.com

**HOURS** Sun.–Thurs. 5 p.m.–1 a.m.,  
Fri.–Sat. 5 p.m.–2 a.m.

**PRICES** Appetizers \$9–18.50, Entrées \$21–45

**RESERVATIONS** recommended

**ATMOSPHERE** upscale

**FOOD** steak

While relaxing in XO's sophisticated, sexy and romantic atmosphere, you can enjoy wine from our extensive wine list or one of our many noteworthy menu items such as the Bento Box filled with tempura mushroom fries, Rhode Island calamari, teriyaki beef and lobster wontons, or the XO filet, a 10 oz. filet with seared scallops, roasted asparagus, and macadamia nut butter.

**JWU Alumni** Co-owner  
John Elkhay '77, A.S. Culinary Arts

## Johnson & Wales University

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Founded in 1914, the university is a private, nonprofit institution and a recognized leader in career education. JWU offers accredited degrees in business, hospitality, culinary arts, technology and education to a diverse student population of more than 16,000 graduates and undergraduates, representing all 50 states and 89 countries.

### COLLEGE OF CULINARY ARTS

Johnson & Wales University's College of Culinary Arts, established in 1973, remains one of the world's largest food service educators, with 6,000 students enrolled in undergraduate programs at campuses in Providence, R.I.; North Miami, Fla.; Denver, and Charlotte, N.C.

Internationally recognized for the quality and variety of its programs, Johnson & Wales was the first university in the country to offer a bachelor of science degree in the Culinary Arts in 1993. In 1997, it was the first university to offer a bachelor of science degree in Baking and Pastry Arts. Its renowned bachelor of science in Culinary Nutrition was added in 1999.

Visit <http://culinary.jwu.edu> to learn more about why JWU offers a culinary education without compromise.

### THE HOSPITALITY COLLEGE

Renowned for its innovative programs and career-focused education, The Hospitality College at Johnson & Wales University boasts the largest enrollment nationally of hospitality management students.

According to an independent survey of hospitality recruiters, published in The Journal of Hospitality & Tourism Education, The Hospitality College at JWU ranked sixth of approximately 150 U.S.-accredited hospitality programs.



### **PROVIDENCE**

8 Abbott Park Place  
Providence, Rhode Island 02903  
1-800-DIAL-JWU (342-5598)  
[www.jwu.edu/providence](http://www.jwu.edu/providence)



### **NORTH MIAMI**

1701 NE 127th Street  
North Miami, Florida 33181  
1-866-JWU-FLORIDA (598-3567)  
[www.jwu.edu/florida](http://www.jwu.edu/florida)



### **DENVER**

7150 Montview Boulevard  
Denver, Colorado 80220  
1-877-JWU-DENVER (598-3368)  
[www.jwu.edu/denver](http://www.jwu.edu/denver)



### **CHARLOTTE**

801 West Trade Street  
Charlotte, North Carolina 28202  
1-866-JWU-CHARLOTTE (598-2427)  
[www.jwu.edu/charlotte](http://www.jwu.edu/charlotte)



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