



Indeed, December marked a successful month for the restaurants. But remember: cheery spirits don't have to end just because our champagne campaign did. (We look forward to doing it again next year.) ZHG is currently working with Mitzvah Circle, a non-profit organization that provides material support for individuals and families in need. Brooke will be collecting clothing and any monetary contribution (girl scout cookies will be donated as well) from the ZHG team members through February 7th.

### ASK A TEAM MEMBER HOW YOU CAN GET INVOLVED IN THE PROGRAM!

## COMMUNITY OUTREACHING

Between the holiday shopping, obligatory corporate parties, and drafting resolutions for the New Year, a person can easily miss the great tidings of the season. Oenophiles rejoiced when research surfaced on social media suggesting sparkling wine's link to preventing memory loss and health benefits. Need another reason to raise your glass of bubbly?

True to the spirit of giving, Zavino Hospitality Group donated \$1 to the MS Society for each glass of champagne sold December 1st through the 31st. A total of 1,220 glasses were ordered – that's \$2,440 (Moët Hennessey matched their dollar amount), and another step closer to finding a cure for the debilitating disease.

“It's a great cause, and something we are incredibly proud of.” Director of Operations Jason Brooke was the driving force behind the champagne campaign.

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## LA DOLCE VIDA

If sexiness was edible, it would undoubtedly be served in the form of Tiramisu.

A relatively young confection, considering Italy's register of old-world hall of famers (Abruzzo's pizzelle cookie, Tuscany's biscotti, the Sicilian cannoli). But Tiramisu, the coffee-laced, mascarpone-whipped dessert hailing from Veneto, didn't make the cut until after the 1960's, proving it difficult today to find a recipe in any grandmother's vintage cookbook.

Possibly a response to the South's array of crowd-pleaser sweets, a Northern pastry chef concocted a multi-layered cake with the Italian moniker translating as pick-me-up. Molto Bravo! The Tiramisu is born.

Pick-me-up, indeed. Now nearly every culinarian, from grandmother to celebrity chef, has made a variation of this contemporary classic at some point. It's no wonder Tiramisu has earned its place in dessert world. And Zavino boasts a Tiramisu that could make Sophia Loren blush. With no baking required, and a little more than a dash of amaretto whisked into the mixture, the 13th street favorite holds tradition in taste with a signature execution.



The art of making people happy. It's a touch that is easily imitated but rarely duplicated, for Haronn is one of a kind. We can see the meme now, splashed across boards on Pinterest and FaceBook feeds: You can't make everyone happy, you are not Haronn.

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## AVOID THE THORNY BRAMBLE SIP FRESH BLACKBERRIES INSTEAD.

**Israel Nocelo wants to make you a drink.**

And you have plenty to choose from when you sit at the bar in Tredici Enoteca. Arguably every stool - nay - chair is the best in the house; large, handsome and wingback style, in the color of pewter gray and classically festooned with pinheads.

The Mora cocktail, a novel counter to the season's overwhelming coffee cocktail buzz, is one of Israel's favorites to serve. With fresh blackberry puree and Bluecoat gin as the foundation, hints of Campari, hibiscus syrup and lemon juice balance the flavors with a well-rounded, sweet but soft and faintly earthy finish. Cheers!

## THE MAN BEHIND THE PIZZA

Scroll through the various social media posts and you're bound to come across the profoundly relatable witticism, you can't make everyone happy, you are not pizza. Alas, we are not pizza. But when Zavino first opened its doors in midtown, they introduced their Neapolitan style pizza - with stone oven and wood burning fire - and the man who would bring it to the masses and make them happy: Haronn.

Haronn is a Zavino veteran (United States military as well) and has been instrumental in helping build the Zavino brand promise. And with three young boys at home, it's incredible he does so tirelessly and with limitless tenacity.

As a resident of the Garden State, he makes the commute to Philadelphia to execute his main objective: ensuring guests are not only receiving great food, but that they are also happy. It's not uncommon to see Haronn leave his 900+ degree oven to talk to regulars, welcome walk-ins, and assist the front of house team.

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1 OZ BLACKBERRY PUREE

2 OZ BLUECOAT GIN

½ OZ CAMPARI

½ OZ HIBISCUS SYRUP

¾ OZ FRESH SQUEEZED LEMON JUICE

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Combine all ingredients and shake vigorously. Strain into rocks glass with large ice cube. Garnish with 1 fresh blackberry on skewer.

### MAKING WAVES: TREDICI ENOTECA

**“Make voyages. Attempt them. There’s nothing else.” – Tennessee Williams**

Amongst the midtown familiars and flagships, Tredici is subtly making her presence known as a culinary getaway on 13th and Sansom streets.

November 30th marked the opening of the newest member in the Zavino Hospitality Group. The “sophisticated sister” in the restaurant trio, Tredici Enoteca joins Zavino 13th street and University City with a slightly different approach (no pizza), while upholding the same great quality in shared plates and a zealous wine list to complement them.

Executive chef Carlos Aparicio has worked tirelessly to create the recognizable tastes of the Mediterranean in his cuisine, and through the stunning craftsmanship of BoxWood Architects, Tredici is a destination spot without the hassle of air travel. Experience the ambiance and gastronomy, no travel ticket or TSA search required to get there.

She’s ideal for pre-dinner cocktails and light bites, as well as a multi-course dining experience with wine pairings. No reservation needed, so arrive on a whim. We’re extending availability to all, without having to hold a table for months in advance. The philosophy behind not accepting reservations? Sometimes the unplanned is the most memorable..



## WELCOME TO THE TEAM

*Tredici Enoteca*

SEAN NORFOLK- SOUS CHEF

*Zavino 13th Street*

RICK COPPICK- EXECUTIVE CHEF  
VITO NARDA- SOUS CHEF

*University City*

JUSTIN JUNKINS- GENERAL MANAGER  
ANDREA NEWTON- MANAGER  
ERIN THORUM- MANAGER