

**Sarducci's Restaurant and Bar, Main Street, Montpelier, Vermont**  
*Like Sunday Dinner at Grandma's*

Serving Special Entrees through ~~January~~ February.

Vote for your favorite entrée. If we add it, you'll get 10% off your next visit.

Dear Joe,

*Mom, dad, my brother and I were at our grandparents' house for Sunday Dinner. When grandpa opened the front door, I caught a whiff of grandma's gravy as it wafted through the air. I kissed Grandpa, shed my coat, and rode the aroma through the dining room, to the kitchen. Grandma, stirring one of the big silver pots on the gas stove, with her back to me, said, "I hope you're hungry, you Skinnymalink, I made your favorite, chicken cutlet ... meatballs for your brother."*

*A gleam of glassware caught my eye. I turned and saw the kitchen table cramped with six place settings and chairs. Why do we have to eat in here, it's so noisy? Can't we eat in the dining room? Oh, that's right, today's a regular Sunday, not a holiday or anything.*

*Through the window, I spied the wash dancing on the line out back.*

*"You wanna' taste my gravy?" grandma asked. Before I could answer, she turned around, blew on the wooden spoon and held it out to me.*

When I entered Sarducci's Restaurant, all that came rushing back; I was ten, again.

Carol Paquette warmly welcomed us and led us through the dining room. The walls painted the color of sunshine, exuded warmth and contrasted nicely with the solid red linens. The glassware gleamed, and the round wood-burning stove stood within view. The building, formerly used to store grain, seats 75. It was evident that Carol and her business partner Dorothy Korshak took their cue from Italian restaurants in Boston, Chicago, and New York.

At 5:30 on a cold night in February, the diners were beginning to yell over one another, a hallmark of many an Italian gathering. When I confessed to Carol that I suffered from hearing loss, she redirected us to a table on the porch. My spouse ordered red wine from the exhaustive menu. I started to relax until I spied out the window that we were not only *on* the bank of the Winooski River, we were, in fact, looming *over* it!

I swear, I half-expected to see wash on the line! That's how authentic the aromas, sounds, and surroundings were.

And I haven't even mentioned the food ... My God, the food!  
Order one of your favorite appetizers like Mussels Gauzetto, Calamari Fritti, or Fried Oysters.

Entrees offer such deliciousness as Caputo Diablo or Linguine al Pescatore. Or, if you're in the mood for veal, Vitello alla Marsala or Vitello all Parmigiana. It's all good.

I started with a shrimp and beets salad, followed by Pollo alla Parmigiana (just like Grandma's), but theirs was baked in their wood-fired oven. My spouse, who was craving steak, ordered Bistecca alla Griglia. And we topped it off with real New York cheesecake and fresh strawberries.

They have lunch, dinner, and pizza menus, and serve gluten-free options, as well.

Now, I know you have eaten at some of the best restaurants,  
but  
you have not eaten at the most authentic Italian Restaurant in Vermont.

Don't just take my word for it:

**"Best place to have dinner outside Chittenden County."**

~ Seven Daisies Award (4 years in a row)

**"A dining experience that feels like coming home."**

~ The Bridge

**"You can easily feel like you are in Italy."**

~ ChefMoz

**"[H]armonious blend of flavors ... addictive comfort food."**

~ Seven Days

**"[F]ood is excellent. Long wait if you don't call ahead to get on the waiting list."**

~ Restaurant Row

**"Presentation was perfect, as was each dish."**

~ The Stowe Dispatcher

And here's what guests have to say about their dining experience:

**"A Dinner to die for; That's why it's so noisy."**

Put the menu on a dartboard and order whatever you hit first. You won't be sorry. I'm salivating just thinking about the Salmon, the Penne-Pugliese, the Mediterranean Chicken. It can get pretty noisy ... ask for a table on the porch ... much quieter.

Thanks

~ Bob F - Reviewed January 22, 2018

**"Delicious Food!"**

Salmone Cucina for me, Fettuccini al Pollo for spouse ... ended with Maple Gelato and Strawberry Cheesecake :)

Thank you to all at Sarducci's!

~ Betsy K - Reviewed January 19, 2018

**"Sarducci's"**

The crab ravioli in a shrimp vodka cream sauce is to die for.

Thanks.

~ Visciou - Reviewed January 14, 2018

You've got to let me take you here.

Fun fact: Chef Chris Veatch graduated New England Culinary Institute (NECI), also in Montpelier. (Alton Brown also graduated NECI.).

See, Vermont's more than colored leaves and candied ice cream. Discover our Down-Home Italian Cooking.

Only two weeks left to cast your vote. If you vote for the winning entree they add to their menu, they'll email you a 10% off coupon.

Let me know which weekend works. That way, I'll call ahead and get us on the waiting list so we won't have to stand around an hour, waiting for a table.

From one Brooklyn Italian to another, you've got to let me take you to Sarducci's Restaurant in Montpelier.

~ Margo

555-555-5555

P.S. Did I mention the *real* New York cheesecake?

DONT WAIT. CALL NOW!  
555-555-5555