



About Us

John received his classic chef training at the Culinary Institute of America in Hyde Park, NY. John co-owned The Backstreet Gourmet, in Nutley NJ for nine years before selling it and taking a reprieve from the culinary field only to later pursue his dream of opening a specialty food store. Nancy received her BS from Rutgers University and has spent most of her career in management consulting to Fortune 500 companies. Nancy and John have three beautiful children and live nearby.

John and Nancy would like to thank their parents for all of their love, support and commitment to helping this business succeed. They are the definition of loving parents and we would not have come this far without them. Thank You!!!

John's early hands on training came from spending time in the kitchen at home with Rosa, his Mom. Mama Rosa taught John how to make everything from fresh homemade bread, to fresh pasta and perfectly sauteed burnt garlic Broccoli Rabe. Today, you can see Rosa in the store making fresh cavatelli, homemade stuffed breads, pignoli cookies and lots more.

An entrepreneurial spirit has transcended generations as John's Dad, Pasquale, is himself, an entrepreneur, and has taught John all of what he knows on how to run a business.

Like John, Nancy's heritage stems from Italy and she has spent countless hours in the kitchen with her parents making homemade meatballs, sausage and pasta. She inherited her penchant for financial management from her Mom who is the store's Financial Manager (she also makes a phenomenal biscotti). Nancy's Dad, Francesco, is truly a Renaissance man. Now retired, he is in a position to transfer the wisdom gained through the years and he stops in every once in a while and make sure that everything is running smoothly.