



For Immediate Release

New Restaurant ZARAGOZA Coming to New Milford

Artie Praino to open modern tapas and craft cocktail experience spring 2016

New Milford, CT, February 1, 2016 -- Newtown resident Artie Praino, previously the successful owner of the Newtown Deli, Sandy Hook Deli, Sideline Café, Woodbury Deli, and Bayside (NY) Salumeria, is opening his new restaurant, [ZARAGOZA](#), this spring. Praino found the ideal location for his tapas and craft cocktail oasis at 31 Bank Street in New Milford, and began renovations last week.

According to Praino, "I love the eclectic charm of New Milford and the variety of restaurants and shops in this quaint village. I have wanted to open a restaurant here for a while and the timing was right. I am looking forward to serving clientele from Fairfield and Litchfield counties who will appreciate a warm and inviting dining experience."

ZARAGOZA will serve tapas and craft cocktails, a vision Praino has had for over ten years. Passionate about Spanish food, and a fan of small bites to be shared with friends and family, the idea for a tapas dining destination made sense for him. "Tapas are simple, but hearty and unpretentious food. Our ingredients and recipes will be fresh and robust, beautiful to look at, and mouthwatering to eat. Tapas to me means friends and family enjoying food and flavors on shared small plates -- a warm and familial dining experience."

The restaurant named after a small, picturesque city in northeastern Spain, will offer a variety of both modern and traditional tapas, including meat and fish as well as vegetarian creations. Desserts will also be featured.

Craft cocktails and craft beers will be a main focus of Praino's restaurant. "I will be hiring a veteran bartender who is an artist of beverages to create custom-prepared liquors and unusual, delicious flavor combinations, with artistry and care that you might not get from a typical mixed drink. The attention is on flavor, high-quality ingredients, and the genius of a top bartender."

Praino plans to tap into local spirits and local craft beer businesses for his bar, and will be supporting area farms when possible for the freshest ingredients in his kitchen.

ZARAGOZA will provide an exceptionally cozy but cool atmosphere -- perfect for date night, as well as an ideal daytime or evening destination for groups of friends and families wanting to relax and share delicious food and creative drinks.

Additional plans for the restaurant include an outdoor dining patio, live music, and availability for private parties.

Praino and his business partner, Billy Hart, are currently renovating the space and aiming for an early spring opening. Updates will be available on [Facebook](#) and at <http://zaragozarestaurant.com>.

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