



For Immediate Release

ZARAGOZA Tapas and Craft Cocktail Restaurant Opens its Doors in New Milford

New Milford, CT, May 2, 2016 -- [Artie Praino and William R. Hart Jr.](#) are pleased to announce their new restaurant [ZARAGOZA](#), a tapas and craft cocktail destination at 31 Bank Street in New Milford, is open for business. ZARAGOZA is a warm, comfortable, elegant dining experience designed for friends and family to enjoy mouthwatering tapas on shared small plates, along with fresh, custom-prepared handcrafted drinks.

Praino and head chef Rupert Cardenas have created a tapas menu that features a variety of both modern and traditional recipes with many meat, seafood and vegetable offerings. Among them: *Lamb Chops* grilled, drizzled with balsamic reduction and topped with fresh rosemary; *Cubano Sliders*, fresh pork tenderloin, sliced smoked ham, melted gouda, sweet pickle relish, Dijon mustard, on brioche slider rolls; *Sweet and Spicy Watermelon Calamari* fried and sautéed with fresh watermelon; and *Portobello* grilled and topped with arugula, sliced ricotta salata and drizzled with roasted garlic sherry vinaigrette. For those with a sweet tooth, the desserts include a delectable *Oreo Bread Pudding*.

ZARAGOZA serves over a dozen local craft beers, and a wide array of wines, in addition to artistic, flavorful craft cocktails prepared with local small batch spirits. These include: *IPA Margarita* with tequila, Luxardo Triplum, fresh lemon, lime and orange juice, topped with IPA foam; *Litchfield Mule* with local Litchfield Bourbon, ginger beer, simple syrup and fresh cranberries; and the *Cucumber Martini* with certified organic Prairie Cucumber Vodka, fresh cucumber and cilantro, lemon and lime juice, a splash of simple syrup, with a salt and peppered rim.

ZARAGOZA is named for the picturesque city in northeastern Spain, known for its rich culture, spectacular food, and over 2,000 years of historical and artistic legacies. It is also known for its extraordinary street art and murals on buildings throughout the city. The reference to the restaurant's geographical roots is evident by the stunning artwork hanging inside, painted by Newtown artist [Alison V. Cummings](#). The design and colors featured are reflective of the Spanish town's style.

The interior of ZARAGOZA was designed by [APK Designs](#) of Sandy Hook, CT. The features include a spectacular custom-designed quartz and glass brick bar and a custom-built, 13-foot solid walnut center tapas bar. The artistic crystal light fixtures adorn the ceiling and walls alongside a stunning 35-foot long silver gray fabric bench.

Prior to opening ZARAGOZA, Newtown resident Artie Praino was the owner of the Newtown Deli, Sandy Hook Deli, Sideline Café, Woodbury Deli, and Bayside (NY) Salumeria. He has had the vision for a tapas and craft cocktail restaurant 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 are 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. That is what we want our customers to expect when they arrive.”

Co-owner William R. Hart Jr. of Avon, CT has over 20 years of experience in the restaurant business, real estate, property management, and banking. He owns and manages several commercial and residential properties in CT, FL, and TX. “I am thrilled to be opening Zaragoza in the charming town of New Milford, a wonderful community of businesses and residents. Artie and I have a vision that Zaragoza will be a place where everyone wants to go; a place which has an ambiance of warmth and friendship, and where the service is as excellent as the food.”

ZARAGOZA Executive [Chef Rupert Cardenas](#) of Danbury was most recently at The Foundry in Sandy Hook, CT, where he was the head chef from when the restaurant opened in 2012. He began his culinary career in 2005 at Chris’s American Restaurant in Brookfield, CT where he eventually became head chef. Other chef positions include at Village Social (Mt. Kisco, NY), Bambu (Danbury, CT), and 189 Sports Café (Brookfield, CT).

ZARAGOZA is currently open Monday through Saturday at 5 PM, and Sunday at 4 PM. Brunch and lunch hours will be added soon.

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

For more information visit ZARAGOZA at <http://zaragozarestaurant.com> and on [Facebook](#).

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