

Bankstown
Sports

La Piazza celebrates

AFTER three years of operation, La Piazza is now attributed with being one of the reasons that Bankstown Sports has doubled its membership in the last two years. It was inspired by Italian precincts within casinos in Las Vegas.

Bankstown Sports assistant secretary Manager Mark Condi says the dream of doing something special in the space where La Piazza now sits, began in the 1990s. "We always felt we would have a successful project if we got the right people involved to make our vision come alive," he said.

Mr Condi said building planners Paynter Dixon surpassed all expectations in their stunning architecture and design but he reserved his highest praise for Head Chef and La Piazza founder Mario Libertini and business partner Gary di Paola.

"These facilities are first class, there's no doubt about that but we needed an operator to provide the best food and to also be out there with the people," he said. "The huge numbers of people are a testament to Mario's strengths as a chef, manager and man of vision."

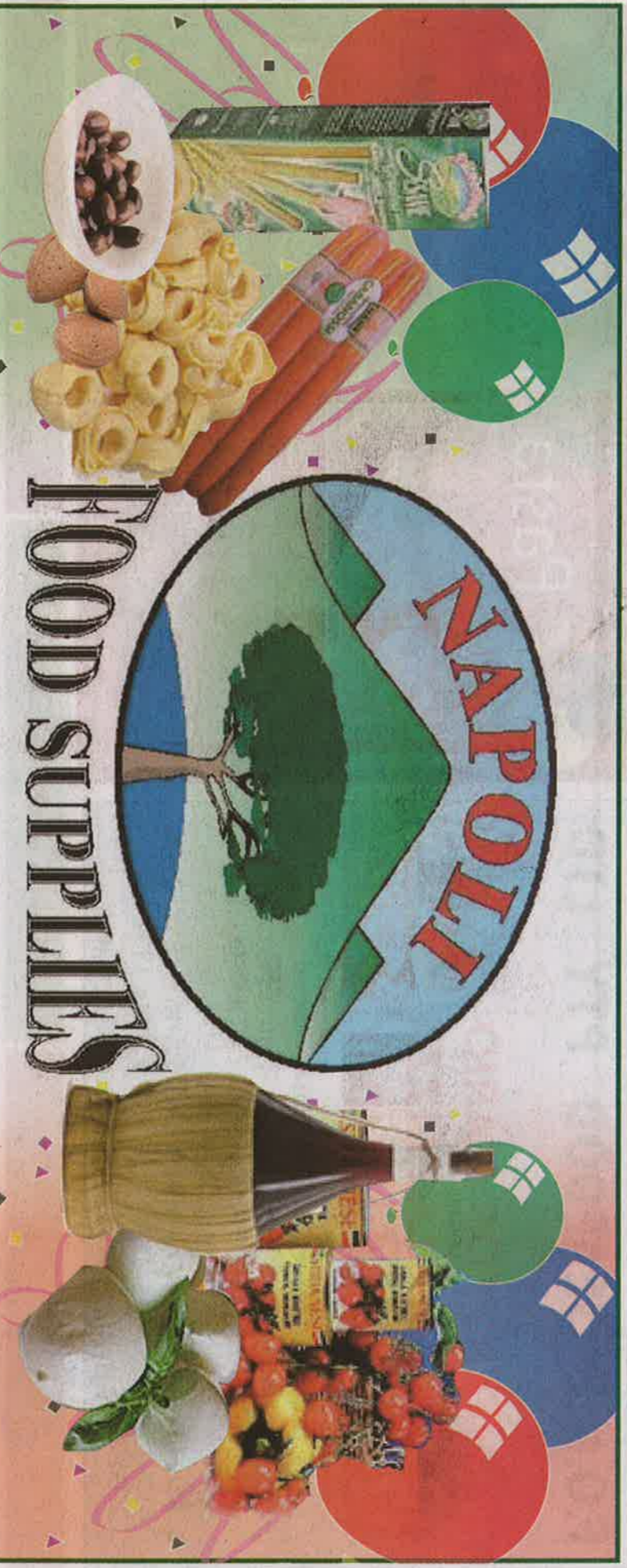
Mario said he could not have been happier with the results.

"From the stained walls, which produce that aged effect, and the cobblestone flooring, to the terraces complete with washing hanging out to dry, the result is akin to a centuries old piazza in a village anywhere in Italy," Mario said.

"This forum has captured the Italian flavours and historic streetscapes as good as anywhere - I think certainly the best in Australia, much better than the Italian forum at Leichhardt."

Come and enjoy.

In this feature we celebrate La Piazza's third birthday



OPERATING FOR 20 YEARS

Raffaele and Enzo Angrisano together with the staff at Napoli Food Supplies would like to congratulate the success of La Piazza Restaurant and Bankstown Sports Club. Both Mario Libertini and Gary Di Paola have been operating La Piazza since it opened 3 years ago and provided customers with the utmost pleasure of good food and atmosphere. Also special congratulations to Mick Beviacqua of Bankstown Sports Club with his special knowledge of good selection of Italian wines and drinks also supplied by N.F.S.

It has been a great pleasure to have been one of their suppliers and having worked together with wonderful and professional people within the hospitality industry, who always strive to provide their customers with excellent service.

1-21 Smith St, Marrickville NSW 2204 P. 02 9519 4411 F. 02 9519 4418
 MONDAY-FRIDAY 7AM-4PM
www.napolifoodsupplies.com.au



Authentic Italian Food

WITH its authentic wood-fired gourmet pizzas and their lush cheesy toppings, it's little wonder Pizzeria Bellucci has become the hot spot for Italian dining in Sydney.

Run by an experienced crew who have top service and skill at heart, Pizzeria Bellucci - in Bankstown Sports La Piazza - has, in the three years since opening, become the leading name in pizza perfection.

With a menu that covers all expectations, including 26 pizza options - from BBQ meat lovers, with mozzarella, barbecue sauce, cabanossi, pepperoni, salami and ham, and Taylor Square, with mozzarella, ham, pineapple and pepperoni, to Maggiore, with mozzarella, sausage, spinach and ricotta, and Minerva, with tomato slices, bocconcini and basil.

Short tube pasta with tomato and chili, homemade gnoc-chi with a four cheese sauce and linguini pizza with flat spaghetti, prawns, tomato, pesto and cream sauce, are among the seven pasta dishes available on days when you feel like a break from pizza. There are also five deliciously crisp salads which add colour and crunch to any main choice.

A range of extras and a good selection of children's meals at reasonable prices have contributed to Pizzeria Bellucci cementing its reputation as a family favourite and a drawcard for diners across Sydney.

Just ask Jean Morris from Brighton-Le-Sands who trekked out to Bankstown after she read about the Pizzeria.

"I just love Italian food and I read about La Piazza and had to come and try it," she said.

Jane Thomas of Bexley agreed: "The pizza and pasta dishes are the best I've ever tried. I was told this place was good and they were right. I'll definitely be back."

Not needing convincing are locals Jean Sherry of Bass Hill and Mary Bower of Padstow.

"We love this place and come here all the time," they said. "The food is very, very nice, the service is good and there is a lovely atmosphere."

Not content with dining at La Piazza once a day, Craig Wallace of Bass Hill, often eats there for lunch and then comes back for dinner.

"I guess I'm a big fan of La Piazza," he said. "I'll come in for a pizza or pasta at lunch and then I'll come back in the evening, sometimes with Mum and Dad, and we'll head to Suzzichino for something different at dinner."

"I love the grilled seafood and the tapas menu - it's very good service and a wonderful atmosphere."

For the past two years, Pizzeria Bellucci has won the prize for best traditional pizza in Australia and is in the running for a third title this year.

In the space of a week, it produces on average 3,500 pizzas. That's 500 a day and every topping is prepared fresh daily while the famous pizza dough, renowned for its lightness and crust, is kept uniform by a special pizza dough mixer.

On a monthly basis, there is one tonne of flour, one tonne of mozzarella cheese, one pallet of crushed imported peeled tomatoes and massive quantities of smallgoods and vegetables.

Suzzichino Restaurant - which lives right next door in La Piazza - has numbers in a similar realm.

As one of the first suburban restaurants in Sydney to introduce Italian tapas, Suzzichino consumes around 250 fresh fish a week, more than 200 kilos of prawns, calamari and other seafood and more than 200 dozen fresh oysters, as well as countless amounts of other fresh meats, poultry and vegetables.

F.O.N.E SEAFOOD PTY LTD

**3 CHEERS FOR MARIO
and GARY at LA PIAZZA
HAPPY 3RD BIRTHDAY**



Supplier of fine fresh and frozen seafood
Clubs Restaurants Cafes Function Centres Bistros
"WHERE QUALITY AND SERVICE COUNTS"

6 93197 NEWTON RD WETHERILL PARK NSW 2164

PH:..... 9756 1320 FAX:..... 9756 1332

EMAIL:.....foneseafood@optusnet.com.au



'A unique pasta company'

Congratulations to Mario, Gary and the crew at La Piazza for 3 wonderful years of great food, great service and great atmosphere.

P 02 9609 4444 M 0419 466 424

e info@pastaitalia.com.au

www.pastaitalia.com.au

FOODSERVICE - RETAIL - WHOLESALE

Leading the market in quality pasta and pasta products!!



Ph: 9716 4488
30 - 32 Brighton Ave, Croydon Park
www.puregelato.com.au

Congratulations



MANUFACTURERS OF OVER 150 AWARD WINNING FLAVOURS



THE secret to his scrumptious cuisine is that all ingredients are as fresh as possible, according to head chef and founding operator Mario Libertini.

"The fish is stored in ice boxes on the counter, customers make their choice and it goes straight onto the barbecue grill with a little olive oil and lemon juice - we don't fry any fish, only the calamari and a few other extras," he said.

"Beyond the popular dishes, La Piazza has become a meeting place for friends and family. It has become a destination where the young and old alike can sink into a centuries-old culture and call it their own."

"It is a place where laughter and life are witnessed on a daily basis." And it all unravels in a setting that is eerily close to the real deal of a piazza in Italy and where its authentic cuisine wins awards and a patriotic following.

"We have just won the NSW final for Best Traditional Pizza in the National Fine Food Show for the third year in a row and in September, will be vying for the national title which we have won twice before," Mario said.

"Much credit should be given to Pizzeria Bellucci chef Frank Scuteri and his great team, as well as to my rook and business partner Gary di Paola, who controls much of the business side of La Piazza."

"There are a lot of pizzerias in Australia and to think we might win 'best pizza' for three years in a row is a great honour and a little unusual as most clubs are known for their bistro-style food but here at Bankstown Sports, we have introduced a different style of food to clubland."

Working alongside wife Germana (daughters Carla and Gabriela work in between their studies), Mario says bookings are now being taken for Christmas and New Year's Eve parties on 9722 9810.

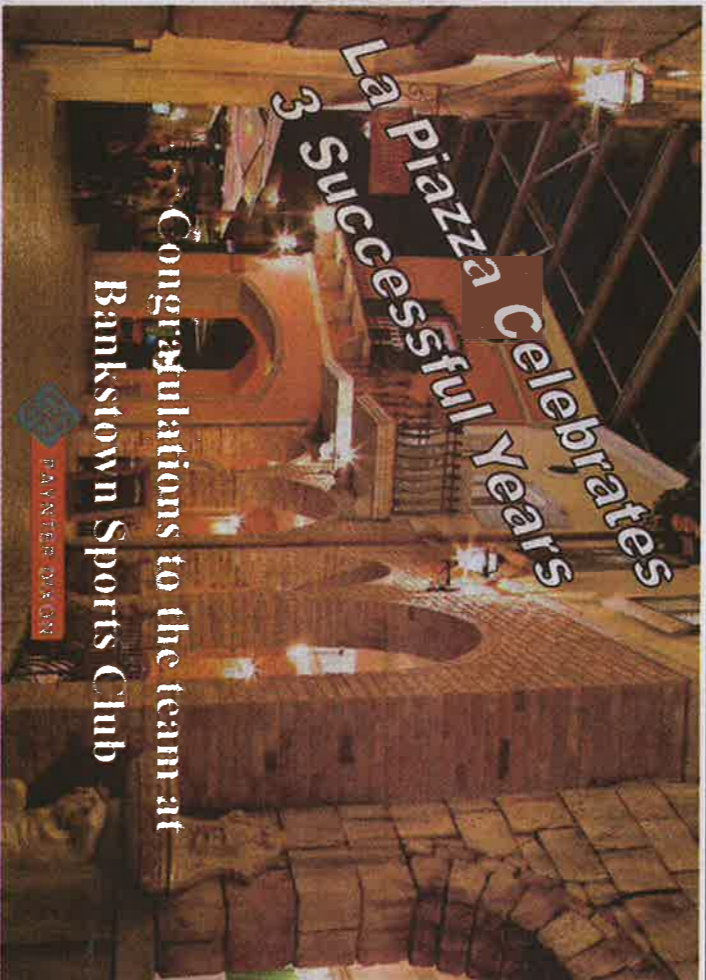
"Every Sunday is big too with a singer and piano accordionist who entertain all the Nomads with traditional Italian music and the families love to come along and enjoy the afternoon as special time," Mario said.

To celebrate reaching its third milestone, September will attract a two for the price of one deal on all pizzas bought on Mondays, Tuesdays or Wednesdays.

STUZZICHINO means "to try a little bit of everything" and was Sydney's first Italian (rather than Spanish) "tapas" restaurant. "Tapas is understood as a Spanish term for having small plates of food, but it's so widely used now that we felt people would understand that this is still tapas but with Italian dishes," says Stuzzichino's restaurateur, Mario Libertini.

The busy restaurant, in the heart of La Piazza, hasn't had any trouble converting patrons to its small, delicious plates of Italian food. With rave reviews from Sydney's Sports' members themselves, it's quickly become a favourite dining spot for the locals and people from outside Bankstown.

You will never be bored eating Italian tapas as it's a great way to sample a whole variety of tasty morsels. Apart from the small dishes, Stuzzichino is also known for its steaks and wonderful seafood. Mario says to ask about the lobster special when you next pop in.



Congratulations to the team at Bankstown Sports Club

PAINTER DYSON



Wholesaler & Distributors
LA IONICA CHICKENS NOW AVAILABLE
"Processed Chemically Free"

Quality with a difference!

Angelo, Michael, Frank and all the staff at YCC congratulate La Piazza on this their 3rd Anniversary.

25-31 Warren Avenue, BANKSTOWN
Email: orders@yccpoultry.com.au
www.yccpoultry.com.au

24 HOUR TELEPHONE:
9790 6474
24 HOUR FAX: (02) 9796 3735



Andrews Meat Industries congratulate & extend their warmest wishes to La Piazza on this their 3rd Anniversary!

Best of luck with many more to come!

1A Hill St, Dulwich Hill

Ph: 9560 9855



WHILE La Piazza's Pizzeria Bellucci is mostly manned by young staff, a lot of the staff that man the tables at Shuzichino seem more mature aged. Mario said most of the 50 staff had been working there for the three years that both restaurants had been operating and that the older staff were not there by accident.

"A lot of the older staff, of course, are more experienced and knowledgeable about the food," he said.

"They can answer customers' questions with confidence and are often a lot calmer under pressure. Many of them have been with me for a long time too so they have a good insight into the dishes and can make recommendations with expertise."

The fact that staff turnover was so low was also testament to the 'family feeling' that La Piazza evoked.

Restaurant manager Agi Bednarski, who has worked there for the three years, says she loves her job and working for Mario - the best boss ever.

"We remember our guests' names and they remember ours," she said.

"Old ladies come in trying to talk to the staff in Italian. We get lots of hugs from the patrons and it's like we are one big happy Italian family."

THE tradition of serving small snacks with drinks is found all over Spain. These snacks are called tapas which literally means a cover or lid.

The association with appetisers is thought to have come from the old habit of placing a slice of bread or a piece of ham on top of one's wine glass, perhaps to keep out insects. This edible lid was the precursor to modern-day tapos.



**FACTORY OUTLET
WHOLESALE
MEATS**
OPEN TO THE PUBLIC

OPEN MONDAY-FRIDAY 6AM-4PM SATURDAY 5AM-11AM

**EVERYONE AT BIRDS SMALLGOODS WOULD
LIKE TO CONGRATULATE LA PIAZZA ON
3 WONDERFUL YEARS IN BUSINESS!**

9/11 HIGHLGATE ST,
AUBURN

We accept
Bankcard, Visa or
Mastercard
ETPOS Facilities Available
Valid Till 7th September, 2008
Credit Cards Accepted



Congratulations to Bankstown Sports on
La Piazza's 3rd Anniversary.
They have brought the class and taste of Italy to our city.

**Councillor Tania Mihailuk
Mayor of Bankstown**

Ph: 9707 9523

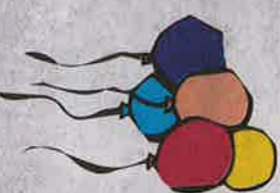
Fax: 9707 9517

www.bankstown.nsw.gov.au

12587-F-T0109



**CONGA
FOODS**



Congratulations Garry and Mario
on the 3rd Birthday of La Piazza.
All of us at Conga Foods are
proud to be supplying such a fine
establishment.
Well done!

www.congafoods.com.au



Panuccio Australia Pty Ltd

(T/A Dom's Commercial Kitchen Cleaning Pty Ltd.)

Specialising in range hoods, filters & flues as well as
Free waste removal of all cooking oils

*We would like to thank La Piazza
for their ongoing support.*

Congratulations!

3 Successful Years....

Domenic 0412 218 550

Fax: (02) 9753 0106



Vince & the team at Papandrea Quality Meats
congratulates La Piazza on
3 successful years in business.

SHOP 3/66 DUBLIN ST, SMITHFIELD 97251085



Appreciating Quality Wines

Bankstown Sports renowned chef and sommelier, Tim Graham, says more and more Australians are appreciating quality wines and with that comes an interest in the art of winemaking.

Tim is the go-to man at the club's wine venue, The Cellar.

It's a cosy place tucked within the La Piazza precinct and has been a bit of a secret until now. But it's now open to members and guests every Thursday, Friday and Saturday from 5.30pm till late.

That means members can simply drop in and sample one of the 30 wines available by the glass or more than 250 wines by the bottle.

Tim also takes pizza and stuzzichino orders from patrons which he takes to the chefs at La Piazza. When it opened one year ago it was the first wine bar of its kind at a club in Australia.

"I think for many people it is like Alice in Wonderland walking into a new world," Tim says.

"Everyone says the same thing when they are sitting in the cellar – that they don't feel like they are in the club anymore."

Peter & Brent Raper congratulate Mario and Gary on 3 successful years in business!

PETER - 0409 316 426



Management and staff at Torch Publishing congratulate La Piazza on their 3rd Anniversary

TORCH

CONGRATULAZIONI
ON YOUR 3 YEAR ANNIVERSARY FROM ONE GREAT ITALIAN PRODUCT TO ANOTHER.



PERONI
ITALY

PERONI



Mezzapica
Cakes

The Management & staff at Mezzapica Cakes La Piazza would like to wish many happy returns on this their 3rd Anniversary!

130 NORTON ST LEICHARDT
orders@mezzapica.com.au

PH: 9569 8378