

BUSINESS PROFILE

A taste of Italy resides right in Barrhaven – at Fiamma

BY DOSI COTRONEO

No need to book that expensive trans-Atlantic flight to Italy for a taste of authentic Italian food, not when Fiamma Restaurant is right around the corner. A stone's throw away from most Barrhaven kitchens is the kitchen of Chef Sam Montenegro and owner Tom Moss.

A telecommunications executive and consultant by trade, Moss happened into the restaurant business five years ago as a quiet investor. Two years ago, he found himself as sole-owner and has never looked back. Passionate about community involvement, Moss is a member of the board of the Queensway-Carleton Hospital and the vice-chair of the Barrhaven BIA.

"Fiamma has undergone a number of transformations over the past five years, but what remains the same is quality, value, and a delightful gastronomic experience. That's what I insist on," said Moss. "This restaurant is an eclectic mix of Italian fare. Everything is made on order," said Montenegro, who boasts over 30 years of culinary



Dosi Cotroneo photo

As always, they are ready to serve. Team Fiamma is Barrhaven's one stop for fine Italian dining. No need to drive into the city, fighting traffic and searching for parking. Fiamma is a walk away and provides take-out and a venue for your special event. Chef Sam Montenegro, owner Tom Moss, Manager Barb Ross, and Algonquin college co-op student Richard Templeton.

experience. "That's what makes us different - only the freshest, finest local ingredients.

"We're building our reputation on value and service, and so far, the response has been great," Ross said. With patrons traveling from all over the Ottawa area, the

Fiamma team has built their loyal following by word of mouth. "We have a great team in place here," said Ross. With Chef Sam and manager Barb Moss at his side, small wonder their combined half century of restaurant experience is the secret ingredient to

Fiamma's success.

"We'll close the restaurant for special events like weddings, anniversaries, bridal showers, birthdays, or bar mitzvahs. We're a nice alternative to banquet halls and we can accommodate up to 100 guests. Our goal here is to satisfy. We

want our customers to come in here and have a great experience," said Moss.

"I think the greatest challenge for us is consistency and our focus on attention to the highest quality ingredients the market has to offer, and the more local, the better," said Ross.

The Tuscan-inspired décor provides a warm and cozy atmosphere and is surprisingly much larger than one would expect from the exterior location. Accommodating appetites of all ages, the Fiamma staff pride themselves on catering to their patrons' needs, whether dining in, taking out, or having an event catered in the privacy of their own home.

From their specialty thin-crust pizza to pasta and veal dishes, the take-out option is becoming increasingly popular.

"Barrhaven is a busy budding community of working families," said Ross. What better way to cap off a busy day than to drive by and pick up a delicious home-cooked Italian dinner rather than settling for fast-food?"

All of Fiamma's wines are exclusive and on consignment. They boast a vast variety of Italian and Canadian wines and are reasonably priced.

For more details, visit www.fiamma.ca. Reservations are recommended, particularly on Friday and Saturday evenings. For reservations and hours, call (613) 843-5263. Fiamma is open Tuesday through to Sunday.