See Section 2012 ■ FOOD AND DRINK THESE CHEFS ARE SERVING UP GOURMET FARE, FOOD-TRUCK STYLE

MELANIE HENNESSEY mhennessey@ metroland.com

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This isn't your average food truck cuisine. At Mangia Bene, tucked

into the east edge of Guelph Street between Shoeless Joe's and a gas station, a small but mighty staff with plenty of culi-

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nary experience is serving up homemade lasagna, chicken parmesan, and more gourmet Italian dishes.

Owner Russel Priola and manager Lisa Lafontaine have been working kitchen magic together for decades, first in the Monte Carlo Inn hotel chain and then at Canelli's Italian

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Eatery in Brampton.

They both fell in love with Georgetown and opened Mangia Bene which translates into "eat well" - six years ago, offering up from-scratch Italian comfort food that quickly developed a following.

"We're very gracious to have the support of the community," said Lafon-

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taine. "We treat people like family and try to keep it feeling like home here.

The duo is joined in the kitchen by local resident Melanie Marr. with Priola crediting her and Lafontaine for Mangia Bene's success.

Priola prides himself on offering high-quality foods that he says are better than those at many luxury restaurants, served at an affordable price.

"And if you come here, you'll always get the same thing; whether it's our sauce or our personality, it never changes," he said.

Mangia Bene's sauce comes from a recipe that Lafontaine says she and Priola have perfected over many years, with the key ingredient being top-notch San Marzano tomatoes.

The two agreed that their lasagna is the bestseller at the food truck, and also remains popular on their extensive catering menu as well - something that keeps them busy at local retirement homes, schools, businesses and private parties.

And, in the traditional giving spirit of George-



Melanie Hennessey/Torstar

Mangia Bene owner Russel Priola and manager Lisa Lafontaine display some of the Italian classics that local residents can order at their Guelph Street food truck.

town. Priola launched a free community Thanksgiving dinner several years ago, where donations are collected for Sick Kids and the Georgetown Hospital. The initiative has raised thousands so far.

For more information, visit mangiabenecateringco.com.

11 a.m. to 8 p.m., Mondays to

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Georgetown CONTACT: 416-908-7209 EMAIL: russelp2010@hotmail.com HOURS: Saturdays 12 to 8 p.m., Sundays

MANGIA BENE ADDRESS: 375 Guelph St.,



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