

# Southern Italy seeps into Campbellville

## San Antonio Southern Bakery & Bistro brings rich flavours and heritage to town

by DEBORAH QUAILE

Prepare for an assault on your senses.

San Antonio Bakery & Bistro is now open for business, and judging by the constant flow of pedestrian and automotive traffic, the spot is the newest hit in Campbellville. For who could resist fresh and fragrant crusty breads, melt-in-your-mouth cookies and flaky pastries, aromatic Veal Milanese or Chicken Cacciatore, or perhaps a frothy, steaming cappuccino to enjoy afterward?

Campbellville resident Nick Cortese has been putting the finishing touches on his series of three beautiful stone façade buildings, one of which houses San Antonio and an upper floor of residences for family members.

The first building to the west contains Moore's Resources/Enghouse, and the second is home to International Antiques and The Spare Room (both home décor stores), and Blue Strada, Nick's importing company.

When the family invested in Campbellville property, they did so with the intention of building and settling in, both to provide their livelihood and promote business in the area. The attractive appearance of the buildings certainly enhances the village.

"I wanted to bring more to the area," says Mr. Cortese. "There were certain services that were missing. I designed the buildings and complex; it took about two and a half years from concept to completion."

Inside San Antonio, the Cortese family and their contractors have created a bright, welcoming atmosphere, full of life and vitality.

Inside the bistro, glass-fronted cases offer tempting arrays of sweets, gelato, meats, breads, light meals, and Mediterranean cooking ingredients, such as olive oils or balsamic vinegars.

All foods are homemade on site, and fresh daily. Chef Claudio Futia has won numerous awards in Europe for his European - and espe-

cially Italian - cooking. He was formerly with Allegro restaurant in Toronto.

Enza Cortese, and Lena and Anna Sgotto create the decadent pastries. Mr. Cortese's brother Pino Cortese crafts masterpieces in pizza, both in wood and regular ovens.

"My family originated in the restaurant and meat business," comments Mr. Cortese. "My dad has a meat business in Toronto where we specialize in Italian prosciutto, capicollo, salamis, and hot and sweet sausages."

These meats will be a prominent feature in San Antonio.

But no doubt, it will be the attention to detail that will impress most patrons. Each area is a treat for all senses, serving up images of a sensuous countryside and its dishes.

Heavy oak doors obtained from an antique dealer in Toronto are one of the most fascinating features throughout.

"They're gorgeous doors and I'm really glad we got them - they add a lot to the rooms. They're about 118 years old from old Fort York, solid oak over three inches thick."

Custom crafted oak tables are laminated with old articles that highlight Campbellville, so that patrons may pick up some fascinating history as they enjoy a meal.

The bar area gleams with polished brass, wood, and glass. The dining area is accented by wood and textured plaster walls, tiled floor, candles, and eclectic art pieces, like the large tankards over the bar.

High ceilings and large windows continue the feeling of space and light. Grappas, cognacs and wines will be displayed upon shelves. Detailed columns and moulding beside the large doorways add interesting architectural detail, and the final touch of a gas fireplace stands ready to warm up chilly Canadian weather.

The bistro features comfortable tables for lighter, quicker dining. An exposed brick wall behind the



San Antonio Southern Bakery & Bistro at its Crawford Crescent, Campbellville location. Bottom: Additional Cortese owned building.



counter adds a rustic touch. Luscious gelato flavours will be certain to tempt children or adults - perhaps lemon, strawberry or Tiramisu to top off a meal. During the warmer months the bistro will have outside tables and the large doors will roll up to provide access to the patio area.

The murals that dominate interior walls, the hallway or cabinet fronts were hand-painted by Splash Murals and Design, a Toronto firm that incorporated essential family elements into their work. They concentrated not only on aspects of Italian life but the Cortese family history, with vines, livestock, working the good earth, and a seaside village.

The sun-drenched hues add a delightful splash of exuberance to the restaurant. The mural in the

dining room was specially created from Cortese family roots and has deep meaning for them.

"My aunt is the woman in purple," Mr. Cortese adds, "one of a family of 11. She never married and stayed home with my grandmother to raise the kids. The mural also shows the church in our hometown of Chiaravalle in southern Italy. My uncle is on the other side; his image was taken from a photo. And the old door of the barn - that's where all the kids were born - in the barn!"

Soon a massive mural will also be painted on the side of one of the business buildings. "The whole wall right to the roof will be one big mural."

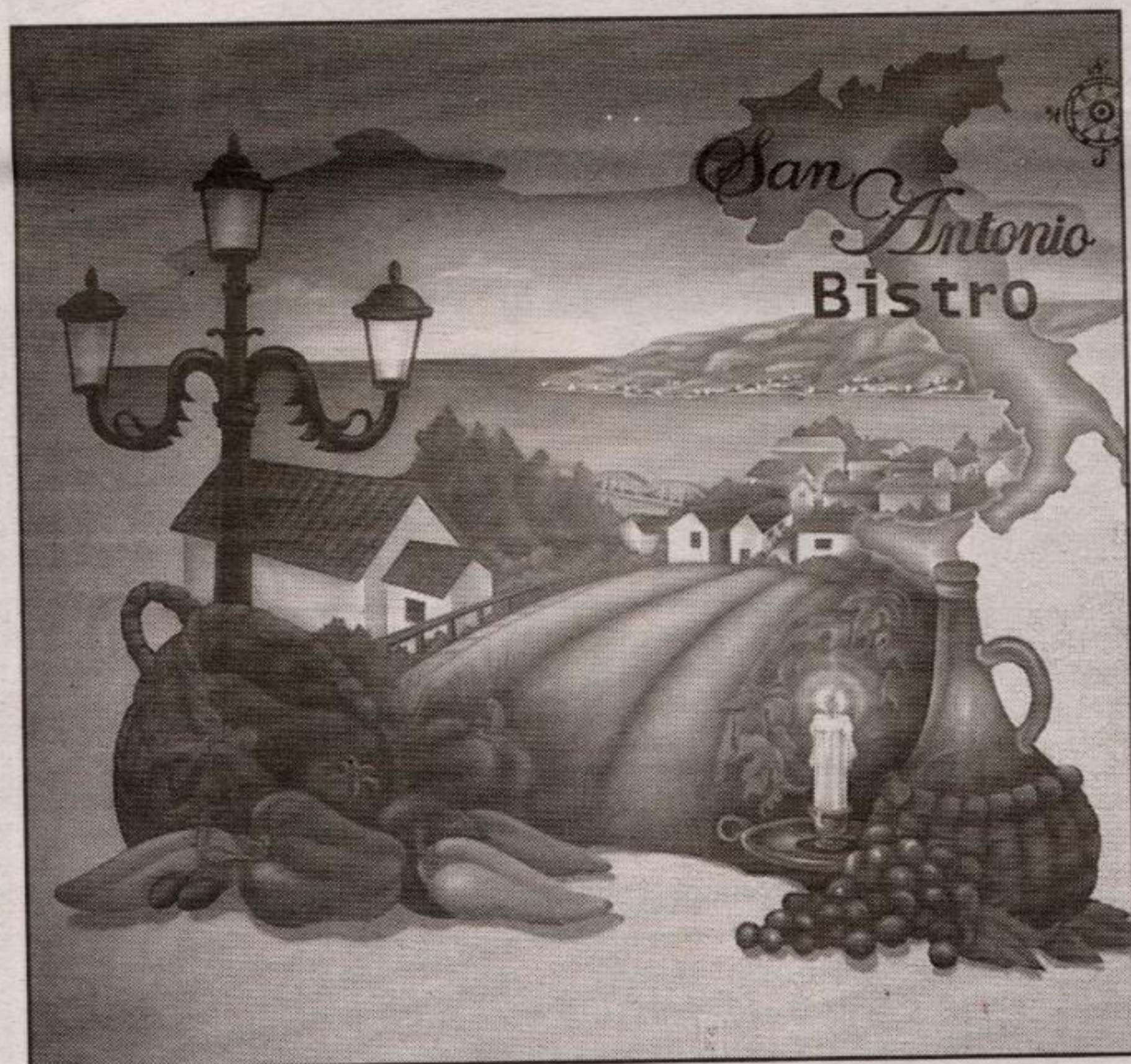
Mr. Cortese believes that to be a part of the community, one must help in many ways. The restaurant also houses large, bright public wash-

rooms for the village of Campbellville's shoppers and tourists, a feature that was not available until now. They will be accessed by a walkway from Guelph Line to the building.

"The Town of Milton has been extremely helpful with the development and the installation of the public washrooms," he notes.

The Cortese family still prepares food the old fashioned way, as has been done in their hometown of Chiaravalle since the late 1800s. Obviously they now work with the premise that great food is to be an experience, and they are working hard to offer just that to the residents of Campbellville, and beyond.

The Cortese family invite the entire community to help them celebrate not only Campbellville's birthday but their grand opening on June 23.



Above: One of the many murals that decorate the interior of San Antonio Bakery & Bistro.

## From around the world to Campbellville

### Beautiful imports for home & business

If you've been searching the world over for the finest raw materials or unique and exquisite accents for your home and business, the search is over.

Blue Strada, Nick Cortese and Brian Mann's construction and importing business, is also celebrating its opening.

The company is an importer of porcelain, granites, tiles, stainless steel, sinks, faucets, utensils, and more - all of which are crafted in Europe. The products are unusual and beautiful - quite different to items found on normal North American markets. Over 2000 items are available, and several major distributors are now on board to market the new pieces.

Using state-of-the-art German, Italian and Japanese equipment and technology, Blue Strada obtains a AAA qualification.

It is located upstairs in the middle building of the new Crawford Crescent complex. With half of Blue Strada's floor space transformed into a showroom, patrons won't be disappointed.

For more information call 1-866-5STRADA or visit their web site [blustrada.com](http://blustrada.com).