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Lower Makefield Township: 267-274-1100

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Lower Makefield Dog Park (coming next spring): Imtdogpark.com

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Pennsbury Lunch Menus:

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| CONTENT DUE:   | EDITION DATE: |
|----------------|---------------|
| January 20th   | March         |
| February 20th  | April         |
| March 20th     | May           |
| April 20th     | June          |
| May 20th       | July          |
| June 20th      | August        |
| July 20th      | September     |
| August 20th    | October       |
| September 20th | November      |
| October 20th   | December      |
| November 20th  | January       |
| December 20th  | February      |



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# Dear Yardley-Makefield Neighbors,

As summer approaches, our thoughts shift to family celebrations; graduations, showers, weddings and pool parties fill our days, while warm, breezy nights are spent enjoying dinners out with friends, unWINE'd concerts at Shady Brook, and all the fun Bucks County has to offer.

June is a great month for local events...Yardley Beer Fest is held in the Boro the first Saturday in June, and FOLA's Boat Ride FUNdraiser the following weekend on Lake Afton – both are detailed in this issue. For more activities, check out our community event calendar on page 10.

The Capuano Family is our cover story, and we can't think of a better family to feature for June. So many of our family's summer celebrations have been hosted at (or catered by) Carlucci's over the years! When we bought our first home in the area, we ate at Carlucci's at LEAST twice a week – more for our love of their food than our inexperience in the kitchen!

June is a BIG month for weddings. Megan Levans was nominated by her neighbor to be featured in our June issue to highlight her exquisite vintage-style artwork adored by brides across the country. If you've ever struggled to find the perfect wedding gift, Megan's work may just solve that issue forever! Plus, Michael Kanoff shares the hottest trends for engagement rings this wedding season.

Be sure to read all the great articles from our Community Experts – and take a few moments to learn about Personal Training expert Mark Vandzura, owner of GYMGUYZ Greater Bucks. Discover how his military background helped him prepare for his role as fitness motivator and coach, and why he's excited to bring health and longevity to his clients.

We'd like to welcome our newest sponsors: Karen Ulmer Pendergast is our Expert Contributor in the field of Family Law. Woodsmith Construction creates beautiful kitchens, baths and home additions. Acupuncture by George contributes to our wellness initiatives. And Carlucci's Restaurants (in addition to being owned by this month's featured family) offers amazing and authentic Italian cuisine, as well as a catering special for our Yardley Living readers!

As always, thank you for reading...hope you have an awesome summer ahead!

Jim & Heather DiPrato

PS. If you enjoy this expanded issue, please be sure to tell our sponsors and thank them for bringing Yardley Living to your mailbox each month. We couldn't share these stories without their support!



Warmest Regards,





Jim and Heather DiPrato, Publishers



# The Capuano Family of Carlucci's Restaurants:

Quality, Passion, and a Dedication to Excellence

By Elizabeth Austin

If you live in the Yardley and Lower Makefield area, you know Carlucci's. Celebrated for their delicious, authentic Italian dishes and warm, family-friendly atmosphere, the Capuano family's restaurants have become culinary cornerstones in our community.

We couldn't help but wonder...where did the name "Carlucci's" come from? It turns out that Patriarch Carlo Capuano had been a taxi driver in Italy, nicknamed 'Carlucciel u' tassist' (roughly translated to "Little Carlo the Taxi Man"). Though he couldn't know it at the time, from this nickname, Carlucci's would be born. Building a family legacy was not the family's intention in their early years, but it has become an unexpected dream fulfilled.





The Capuano brothers arrived in the United States from their beautiful home of Monte Di Procida, just south of Naples, Italy. The brothers had a dream: to follow their Mama Rosaria's advice, and put their "whole heart into everything, always in pursuit of health and happiness."

Vincenzo, then 19, and Aniello, then 17, had worked in their cousins' restaurants in Italy before coming to the United States in 1983, sponsored by their maternal aunt and uncle. Their brother, Giuliano, joined them in 1985. They found work in family-owned pizza shops throughout New Jersey and Pennsylvania, eventually purchasing their very first Italian restaurant, named Villa Rosa.

In 1986, their father, Carlo, and mother, Rosaria, came over with their youngest son, Floriano. The family was reunited and soon began working together in what had become the family business. Shortly after their parents and brother arrived in the U.S., Vincenzo and Aniello bought an Italian restaurant and pizzeria about 40 minutes away. A few years later, Villa Rosa moved into a larger space. The family business was expanding, and quickly!

Carlo Capuano was always in search of new opportunities. He oversaw the family's growing business and negotiated the purchase and sale of their numerous holdings. He established which locations were destined to be sold, and which would remain with the family. In the early 1990's, the family purchased a number of establishments throughout Pennsylvania and New Jersey. The restaurants they no longer own were often sold to extended family members and former employees. These transactions throughout the years brought the Capuano family to the six restaurants they own and operate today.

Their Yardley locations include Carlucci's Grill, Villa Rosa, and Carlucci's Express. Mamma Mia Trattoria is located in nearby Langhorne. The family has also extended their roots to New Jersey, with their two locations Carlucci's Grill West Windsor and Carlucci's Waterfront in Mount Laurel.

Their most ambitious undertaking by far was the purchase and opening of Carlucci's Waterfront in Mount Laurel in 2001. It is the family's largest location, seating 325 patrons indoors and an additional 100 patrons on their terrace, which



features a breathtaking view of the Rancocas Creek. Carlucci's Waterfront was the first of the family's restaurants to hold a liquor license, and their bar also overlooks the terrace and creek.

The common quality shared by each and every restaurant, besides generations of passion and dedication to excellence, is the signature acclaimed family recipes that are shared and beloved in every location.

Each family member has also established their individual role in each of the six locations currently owned and operated by the Capuano family. From supervising and running the front of the house to overseeing menu additions and maintenance, to the back of house and kitchen operations, to management and office work, every Capuano family member covers some aspect of the restaurant, helping and supporting one another in their different roles. The family often travel to Italy in pursuit of fresh new ideas, bringing back new recipes and styles of cooking to build upon their already impressive repertoire.

Aniello's son Carlo, now 28, is a graduate of St. Joseph's University, earning a degree in Food Marketing and Business Management. Like the rest of his family, he has taken an interest in the future plans of the family's businesses, particularly for the Waterfront location. He isn't alone; his sister Maria Rosaria (22) majored in Marketing and Management and is a graduate of LaSalle University. She helps in the business on weekends and holidays. Their cousins were also eager to get involved. Vincenzo's daughter Rosaria (30) graduated from college in Italy, and his son Carlo (27) graduated from an Italian culinary school.



Together, the Capuano cousins see untapped potential and are committed to improving their beautiful waterfront location. Their vision includes celebrating special occasions, small or large, with the hope of becoming "every customer's first choice for both their family events and celebrations and fine dining experiences." The family continues to make Carlucci's Waterfront one of the most sought-after locations in South Jersey. The restaurant is currently undergoing a major renovation, including the addition of a second-level of seating and entertaining, overlooking the patio and the picturesque Rancocas Creek known for its' stunning sunsets.

Carlucci's is a true multi-generational family business whose members have lived and worked in the Yardley and Lower Makefield communities for decades, and most of the family members still live here today. The family continues to grow and looks to keep their business running for many years to come.

The Capuano family also looks forward to helping celebrate their guests' special events and milestones. They are expanding their catering business for all locations and currently offer both on and off-premise catering. Not everyone realizes that in addition to delicious food, Carlucci's can also staff off-premise catered events, providing servers to assist with all your party needs. This is ideal for graduations, weddings, showers, birthday parties and more. They have plans to add a food truck later in the year to support additional catering initiatives and events.

The Capuanos and their employees always look for ways to contribute to their community and enjoy helping and supporting local service organizations including police, firefighter, and EMS teams. They see an opportunity for civic involvement through social media channels and by sponsoring more community functions and events. Just one example is Yardley Grill's General Manager Domenic Mazzella's efforts to feed orphans in Haiti (details in an upcoming issue).

The Capuanos' passion for bringing people together with authentic Italian cuisine, a warm, family-friendly atmosphere, and unmatched service make Carlucci's a trusted choice whether you're planning an intimate family dinner party or a large formal affair. Their entire family would like to thank the Yardley Makefield community for your support

over the years which has allowed them to realize their dreams – pursuing health and happiness, always with a full heart.

## Do you know a neighbor who has a story to share?

Nominate your neighbor to be featured in one of our upcoming issues! Contact Heather: hdiprato@bestversionmedia.com.

