

# Lorenzo's participates in restaurant week – ends tomorrow

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If taking a power lunch with colleagues has been on your mind, this is the time to do it.

Hudson Restaurant Week is back and gourmands have through tomorrow to be gluttonous without spending a fortune on three or four courses.

Almost 40 participating restaurants started preparing special menus for the occasion, offering prix-fixe lunches for \$15, dinners for \$30, and some for less.

Though Italian fare has historically loomed large on Hudson's culinary map, American, Asian, Latin and Cajun/Creole foods take their rightful place on the list of offerings.

Lin Materia, owner/manager of Lorenzo's in Secaucus — an Italian restaurant open since 1993 — hopes to use the marketing potential of Hudson Restaurant Week to attract a broader clientele during lunch hour, offering special entrees like chicken rollatini stuffed with mozzarella, spinach and prosciutto.

"Secaucus is a very industrialized area, so a lot of people who work in Secaucus don't live here," she said.

And if Secaucus seems like a

## IF YOU GO . . .

**WHAT:** Lorenzo's  
**WHEN:** During Hudson Restaurant Week — through tomorrow  
**WHERE:** 56 County Ave.  
**SERVING:** Three-course prix-fixe lunches at \$15; dinners at \$30  
**CONTACT:** (201) 863-6634

long trip to some, would-be travelers can dine at Cucharamama in Hoboken and feel they've gone much farther.

Chef and co-owner Maricel Presilla has traveled throughout South America and uses flavors of Peru, Argentina, Chile and Brazil in her cooking. Dishes such as Classic Chilean Pot Pie are cooked in a wood-burning oven that renders them savory with bolder flavors suitable for winter.

"It's always good to have an excuse to have some turmoil in the restaurant," said Presilla — who also co-owns the Cuban-themed Zafra in Hoboken — of Hudson Restaurant Week.

According to Joseph McCafferty, owner of Hoboken's Sushi House — in business since 2000 — his staple product has been an easier sell since the mania for low-fat protein sources set in.

"Sushi is much more mainstream now than it was five years ago," he said.



REENA ROSE SIBAYAN JOURNAL PHOTO

**SHRIMP PORTOFINO** is part of the special Hudson Restaurant Week menu at Lorenzo's restaurant at 56 County Ave.

For those not ready to feast on raw fish, Sushi House offers teriyaki and ginger chicken.

Owner/chef Eddie Gozdz of Edwards Steakhouse in Jersey City has founded his three-year old business — which he describes as equal parts steakhouse and bistro — on the premise of transforming solid grub into something artful.

His experiments in the kitchen yielded the filet mignon spring roll, an appetizer served with spicy remoulade and a soy dipping sauce.

Beyond the chance for chefs to experiment, Hudson Restaurant Week has caught on with local restaurateurs eager to attract extra business during

the typically slow month of January.

"It gives people good value to have three-course meals for \$15 to \$30," said Michael Gondevas, manager of the Madison, serving up American cuisine in Hoboken for six years, who pointed to the crab cakes and wild mushroom ravioli as superior items on his menu.