

## **Parm Q&A with owner, Jeff Zalaznick.**

*Celebrating the time-honored traditions of classic Italian-American cuisine, Parm is the quintessential red sauce restaurant. With outposts in Nolita and the Upper West Side, the Battery Park location has become one of the neighborhood's favorite haunts.*

*Here, we chat with Parm partner, Jeff Zalaznick, on his take on Lower Manhattan's evolving dining scene, Parm's famous ice cream cakes and his late night cravings.*

*We'll be visiting Parm as our 3<sup>rd</sup> course during our Dish on Downtown roving feast on Thursday, May 12<sup>th</sup>.*

- 1. Parm first opened in the heart of Nolita on Mulberry Street as a sandwich shop. What brought Parm down to Battery Park City in 2015?**

We thought it was a great opportunity and a very special neighborhood that would be a good home for Parm.

- 2. How has the restaurant evolved in its new Battery Park City location? How have you honored its tradition as a classic red sauce joint?**

We have honored our red sauce tradition, and we have even improved upon it. We have added new dishes and worked to enhance the guest experience.

- 3. With spring here and summer on the horizon, one of the things we look forward to are Parm's ice cream cakes! Do you have a favorite? And how do you come up with the different variations?**

My favorite is the classic. We come up with flavors by thinking of our favorite sweet things to eat and seeing if we can make them into an ice cream based creation.

- 4. Lower Manhattan's restaurant scene is exploding! Being in great company, what anticipated restaurant arrival are you most excited about?**

I am interested in seeing what happens with the restaurants at the new Beekman project.

- 5. It's the end of the night. What go-to late night snack are you picking up or making for yourself in the kitchen?**

Dumplings.