UNSUNG HEROES *at* IMPASTATO'S RESTAURANT

The Fontanille Brothers



MARK

Chef/Kitchen Manager

44 YEARS

Mark Fontanille

WHAT DOES YOUR WORK DAY LOOK LIKE?

My day consists of me prepping the kitchen, making the fresh homemade pasta, and making and putting away food orders.

HOW DID YOU GET STARTED?

Mr. Joe called my dad on a Friday night and said, "My dishwasher didn't show up; do you think your son wants to work?" So on April 4, 1982, I came in and started washing dishes, and I just worked my way up.

WHAT IS YOUR FAVORITE MEMORY?

It was when San Francisco came here to play in the Super Bowl, and we had the whole team at the restaurant. I've always been a big 49ers fan.



BILL

Maître d'

46 YEARS

William M. Fontanille

WHAT DOES YOUR WORK DAY LOOK LIKE?

I try to get everything in the restaurant organized and set up when we are closing so that when I arrive the next day, I can prep and help the waiters.

HOW DID YOU GET STARTED?

I started out as a busboy. I did that for 4 years, then went behind the bar for 4 years, then I was a waiter for a few years. I worked up to this role.

WHAT WOULD YOU BE DOING IF YOU WEREN'T WORKING HERE?

I was going to USL (University of Lafayette), studying veterinary medicine, when I started working here on weekends. I just ended up staying.





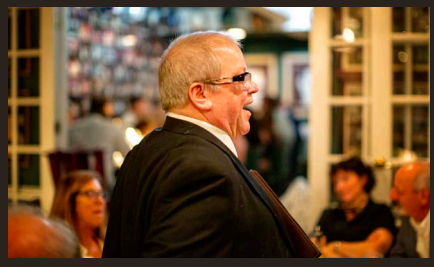
IMPASTATO'S RESTAURANT

Established in 1979, Impastato's is known for serving the finest in authentic Italian and Creole-Italian food. It is headed by Sicilian-born owner/chef Joe Impastato, along with his wife, Mica, and family.

Rickey Jackson's

CRAB FINGERS

YIELDS: 8 servings | **PREP TIME:** 12 to 15 minutes



INGREDIENTS

- 8 oz unsalted butter
- 4 oz water
- 2 oz lemon juice
- 1 pound fresh crab fingers
- ½ tsp salt
- ½ tsp pepper
- 2 oz unseasoned fine bread crumbs

DIRECTIONS

1. In a large skillet, melt butter over low heat.

2. Add water and lemon juice and stir while bringing to a low boil.

3. Turn down to a simmer and add crab fingers, cooking till warm, approximately 3 minutes.

4. Add salt and pepper, then stir in bread crumbs and serve.



