

BRANFORD

Grazing in the evening

G Cafe Bakery
now open at night
for noshing

By Lisa Reisman

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BRANFORD » Stroll by G Cafe Bakery on Branford's Main Street any evening from Thursday to Saturday. Something has changed.

Gone is the hustle and bustle of the bakery, of patrons lining up for soups and sandwiches at lunch, and loaves of hearty, freshly baked bread throughout the day. Gone is a lone diner savoring an almond croissant and cappuccino with a book as the sun gleams past the town hall, across the town green, and through the front window.

An hour after the bakery has closed its doors, the place is transformed. The lights are dimmed. Candles flicker. In the back, a baguette is just coming out of the glass oven. Melodic music filters through the space. Waiters glide around tables bearing bottles of wine and bubbles of bread. Groups leisurely nosh on bite-sized delicacies on butcher block boards.

Those boards are called grazing boards, and if you haven't heard of them, you're not alone. That's because the mad scientist of the kitchen, otherwise known as G Cafe Bakery owner Andrea Corazzini, is at it again, with a gastronomic experience rarely enjoyed on this continent.

Last March, it was bread — and not just any bread. Bread of extraordinary variety, from pumpernickel to sourdough to traditional rye. Bread so rich in fiber, so high in protein, so hearty and filling, that one slice could fuel you through the morning, bread of such renown that food-



CATHERINE AVALONE — NEW HAVEN REGISTER

New Haven resident Andrea Corazzini, owner of G Café Bakery on Main Street in Branford, takes four loaves of Bauern Brot, or Farmers Bread, out of the oven recently.



CONTRIBUTED

The meat grazing board should satisfy any Paleo hunger.

ies throughout the country order it online.

Now, it's grazing boards. It's what manager Jane Franken-

berger called "a unique dining experience" that minimizes the portion and maximizes the range of options for taste and texture. Its



CATHERINE AVALONE
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A loaf of Bauern Brot, or Farmers Bread, bakes in the oven at G Café Bakery on Main Street in Branford. The cafe will offer Grazing Boards, served with fresh out-of-the-oven breads, on Thursday - Saturday from 6 p.m. to 10 p.m.

inspiration is Corazzini's travels around the world.

It's yet another example of the Abruzzi native and German-trained culinary artist taking the

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Authentic German pastry at G Café Bakery.

G Cafe

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Shoreline to a new epicurean level with his uncommon fresh and simple ingredients and elegant presentation.

Take the meats grazing board. There are small bites of speck, a distinctly flavored, smoked, cured, ham that represents a merging of Northern European and Mediterranean traditions; bresaola, an air-dried, salted beef that originated in the Alps of Italy's Lombardy region; pernil, a classic Puerto Rican slow-roasted marinated pork shoulder daubed with barbecue sauce; and a local New York pâté.

Of course, if you're not a carnivore — or you're not in the mood for cured ham or pork shoulder — you can sample the vegetarian grazing board with three kinds of mushroom and seasonal vegetable carpaccio while, well, grazing over to one of your tablemates' cheese board.

Or, alternatively, wander on over to the fish grazing board featuring lemon-cured ceviche and smoked salmon. Or to the protein-lovers board. Or the gluten-free board.

You can order four pieces, or six or eight. You can customize your board any way

you want. The possibilities are endless. There are no rules.

"We want this to be a place where people can unwind after a very long week" — hence, the decision to limit G Cafe's evening hours to Thursday through Saturday — "and share not only conversation



PHOTOS BY CATHERINE AVALONE — NEW HAVEN REGISTER

Maria Corina, general manager at G Café Bakery on Main Street in Branford, cracks open a Salad in a Bread Boule made with seasonal vegetables and a house-made dressing. Framed in the foreground, a Roman-style pizza with arugula and mozzarella.

but food, because really the food is made to share, it's all made to share, which

is what's fun and different about it," Frankenberger said.

What else is distinctive? The salad in a bread boule; in Corazzini's hands, it's a