

Dining Guide

The Country Rotisserie

Rivehead Centre
1528 Old Country Road,
Riverhead
(631) 369-4200



RIVERHEAD--The newest addition to the Country Rotisserie family continues the tradition of serving casual and satisfying home-style meals, but stands as a gem in its own right.

Barely a month old, the restaurant already runs like a long-established venue, with a large friendly staff keeping lines minimal and a steady flow of customers indulging in hand-mashed potatoes and marinated, roasted chicken.

Inside the airy eatery with European country décor, freshly cooked vegetables steam and baby back ribs glisten. Because, after all, "people eat with their eyes," says co-owner Charlie Mastropaolo.

What distinguishes The Country Rotisserie from Boston Market or Kentucky Fried Chicken is its fresh ingredients prepared all day long, according to Mr. Mastropaolo. "There's no batch cooking," he said. "Nothing's out of a can."

As opposed to "fast food," he and co-owner Rachel McAdam, both Shoreham residents, call their comfort food "quick-casual." Their menu offers appetizers to desserts and family-style meals with all the fixings.

Moist chicken is prepared on the rotisserie or "broasted" for a southern-fried taste. Chicken meals include cornbread, cranberry sauce and a choice of side dish. Side selections include "down home" stuffing, broccoli in hollandaise sauce and cinnamon scalloped apples.

Danish baby back ribs are ready at 4 p.m. after slow-cooking in a tangy sauce. Golden fried seafood is also available, including

1/27/97

jumbo shrimp, scallops and beer-battered cod.

The menu doesn't stop with classic rotisserie fare, however, offering specialty sandwiches, wraps and burgers. The Country Rotisserie's "signature" sandwich is the Tuscan Grilled Sandwich with marinated grilled chicken, fresh mozzarella, lettuce, and tomato, topped with parmesan-peppercorn sauce on rustic bread. Wraps range from the BBQ Bacon to the Low-fat Tomato Basil, and burgers range from the Bistro, served with bacon, lettuce, tomato, cheese, ketchup and mayonnaise, to the Jack Burger, smothered in Monterey Jack cheese and Thousand Island sauce.

Homemade soup, dinner rolls, cornbread and chicken pot pies are baked throughout each day. "Country cookies" and rice pudding are a fitting end to any meal.

"We're a vanishing breed -- the independent," Mr. Mastropaolo said. "I have a firm belief that the few neighborhood independent restaurants that are left in this world will always stand tall. We have a keen eye for quality, dedication to good service and hard work, and the sense to know that customers will always pay for quality."

The Country Rotisserie is open Monday through Saturday from 11 a.m. to 9 p.m. and Sunday from 11 a.m. to 8 p.m.

-- Nicole Cotroneo

[Back to Front Page](#)