

Georgica Restaurant and Lounge

BY SHARON FEIEREISEN

Traffic during peak season can make going out in the Hamptons challenging—giving places that operate as a one-stop shop all the more appeal. One of the most noted restaurants cum lounges is Georgica, which is located in a former 1920s mansion in East Hampton and has maintained its position as a hot spot since opening its doors in 2009. We spoke with co-owner Antonio Fuccio to find out what sets his spot apart and what's in store this season.

With so many places opening and closing, what do you think has given Georgica staying power?

I don't think there's one answer to that question. I do believe, however, that one of the major reasons for our staying power is that Georgica is a brand that was born and raised in East Hampton. We're a proverbial "Mom & Pop" that's authentic to the area and not some fancy corporate chain trying to bring a foreign scene to the East End.

What are the biggest challenges with running a spot that's both a restaurant and a lounge?

The crossover period is most difficult. While my dad always told me "you can't make everyone happy," we do our best to at Georgica. We've come as close as you can to perfectly transitioning from full restaurant to full nightlife slowly through the evening.

Can you tell us a little bit about your food program? What's new this season?

We label Georgica as "Eclectic-American, High-

Energy Dining" and our menu reflects that. Our dishes are a reflection of the melting pot that is America with influences from around the globe. I think the highlight of our new dishes for this season is the Local Wild Black Seabass. It's a must have for those that love seafood. **Any favorite dishes? Anything you hope makes it**



The place to see and be seen...

on the menu that's not on it yet?

My favorite dishes at Georgica are the Rock Shrimp Tempura for appetizer, our classic Filet Mignon for main course and, to satisfy my sweet tooth, the Chocolate Covered Cannoli with the Mini Espresso Milkshake. I like the menu as is, but being that the partnership is as eclectic as the menu at Georgica, I always lobby

for more Italian influenced dishes on the menu.

Can you tell us about some of the events/DJs you have lined up for the season?

At Georgica, we base most of our events around charities. We feel that they are the event that best reflects our personality. Whether it's Jessica White's Angel Wings Foundation event that we do every Memorial Day Weekend, The **Voss Foundation** Charity Dinner coming up on July 3rd or events further in summer like the one for The Foodbank of NY, we try to always give something back. As far as DJs, we regularly feature talent from 4AM such as DJ Phresh, DJ Sinatra and DJ Price.

How would you describe the crowd at Georgica?

There is no way to describe the crowd at Georgica but "authentic Hamptons." It's one of the few places that mixes a little bit of everything about the Hamptons to achieve a feel that is authentic to the East End.

When you're not at Georgica, what are some of your favorite spots in the Hamptons?

There are way too many to name. For sushi, I love Sen in Sag Harbor. For Italian, I'll go to Tutto l'Il Giorno. For daytime fun, I'll check out Surf Lodge in Montauk on Sundays. If I want a laid back,

mid-week, bar-scene with some live music, I'll go to Stephen's Talkhouse in Amagansett. 🍷

Georgica Restaurant and Lounge is located at 108 Wainscott Stone Road, East Hampton. For reservations, call 631-537-5603 or visit georgicarestaurant.com.

Courtesy Georgica