

NEWS FROM THE NETWORK

V. Paul's Italian Ristorante



OLD BECOMES NEW. Combine a new restaurant and a historical building and you have a recipe for success. V. Paul's Italian Ristorante opened in downtown Pensacola, FL in August 2014. Before becoming a dining "hot spot", it was home to several department stores and retail shops. Now it is the newest place to dine in downtown Pensacola.

V. Paul's was completely renovated with a modern new kitchen that features display cooking for added customer value. The eatery has seating capacity for 200 with a full bar and lounge. For receptions and parties there is a meeting and banquet space for up to 130 people.

Chef Driven Establishment Promotes Community

V. Paul's is the second restaurant that owner Paul Bruno, Jr. and his partner David Hambrick have opened in the Pensacola market with Chef Tricia Horton at the helm. In addition to all her training and amazing history with sister restaurant, Jaco's Bayfront Bar & Grille,

Tricia also teaches "Intro to Culinary Production" at Pensacola State College, has been voted Best Up and Coming Chef, and has been a guest chef at numerous community events. And, having spent time in Tuscany Italy, you can be sure she brings an authentic and unique taste to the V. Paul's menu.

When asked about working in her sparkling new kitchen filled with natural gas cooking equipment, Chef Tricia was quick to point out that natural gas makes

"...natural gas – the best most economic choice and the choice of top chefs around the country."

Ashton Hayward, Mayor, Pensacola

her job, and that of her kitchen staff, much easier. The instant on and off, the quicker cooking, and "showy blue flame" enhance V. Paul's exhibition cooking area. Customers enjoy watching their food being prepared before their eyes, and gas is a key and entertaining "ingredient" that has made display cooking a growing

and popular feature in many restaurants today. When it comes to equipment, Chef Tricia does have her favorites for making great food presentations: the gas-fired salamander broiler and the counter top grill.

Improved Bottom Line Savings

Natural gas provides speed and efficiency, and the savings over other energy sources is huge. The operating cost of the connected gas cooking equipment is nearly 70% less when compared to similar electric equipment. Chef Tricia enjoys the many benefits of gas cooking. And yes, gas is her energy of choice at home as well.

"Gas cooking is a key ingredient to our cooking regimen with nearly one million BTUs of connected equipment in our overall cooking lineup."

Tricia Horton, Executive Chef

Local Gas Utility is a Great Energy Partner

Owned and operated by the City of Pensacola, Pensacola Energy has a long-standing reputation for being a great business and community partner not only by providing natural gas energy to thousands of customers, but also by offering a variety of additional services related to energy education. Pensacola Energy was a great resource to Chef Tricia and the owners of V. Paul's during the renovation and equipment selection phase. In addition, to promote its opening, the restaurant appeared on a locally televised cooking show, "Coastal Cooking", sponsored by Pensacola Energy.

"For hundreds of years, Palafox Street has been at the center of life in our city," said Mayor Ashton Hayward. "Over the past three decades, our community has reinvested in Palafox Street and, as a result, Palafox has once again become the anchor to a thriving, vibrant downtown and a city in renaissance. V. Paul's has been a tremendous addition to Palafox, which was recently named one of the American Planning Association's Great Streets in America. Like many of the great restaurants in Downtown Pensacola, V. Paul's chooses to cook with natural gas – the best, most economic choice and the choice of top chefs around the country."

V. Paul's Gas Cooking Equipment Line Up:

- 3 – 60" double vat fryers
- 2 – convection ovens
- 2 – 6 top range/ovens
- 1 – 36" griddle
- 1 – 36" charbroiler
- 1 – salamander broiler
- 1 – 4 deck finishing oven
- 1 – pasta cooker
- 1 – 6 burner counter top range/grill



- Natural Gas delivers the comfort we need for our customers and employees.
- Our gas display cooking provides a real show for our customers.
- Gas grilling makes for a great food presentation.
- Gas cooking gives better temperature control with instant on/off heat.



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