

The Molto Bene Experience

In Italy - and around the world – sharing delicious food and drink with friends and family is a way to experience and celebrate community. It's this philosophy that led Chef Peter Adamo and his wife, Valeria, to open Molto Bene Caffé e Mercato.



At Molto Bene, a customer is like family. From the moment you enter to the instant you leave, Val and Pete want you to experience a sense of familiarity, warmth and welcome, while also having the chance to discover a bit of the new and unexpected.



This unique blend of comfort and unexpected surprise is in every aspect of Molto Bene - from the décor (a seamless combination of the historic building's original

architecture, Chef Pete's own beautiful carpentry work, local art and modern industrial pieces) to the ambience to – of course – the food.



Chef Pete describes his food as Italian fusion cuisine – featuring classic Italian flavors with a twist, and impeccable attention to detail. A big supporter of quality ingredients and supporting local farmers, he regularly changes his menus to feature fresh, seasonal and local ingredients – and also maintains a few regular favorites.



It was a trip to the Sicilian countryside – where Pete's father was born and raised - that led the couple to bring back the concept of "Cicchetti's": small, tapas-style plates that can be shared and enjoyed. Indeed, it's their hope that you might be excited to try a few different dishes on your visit, and walk away feeling full, content and inspired. Though, of course, you're always welcome to order a large plate and keep your food all to yourself!

The Marketplace



If you're feeling especially delighted or inspired after your meal, you can take some of the delicious flavors of Molto Bene home. The *Mercato* – or market – includes imported pastas, olive oils, cheeses, freshly baked bread, baking mixes and more.



Chef Pete selects marketplace items with the same care as he assembles plates and creates menus; only the finest quality ingredients sit on Molto Bene's shelves. Most of the items are those he uses in his own dishes.

The Team Behind Molto Bene



Val and Pete are a team in the truest sense: they are friends, husband and wife, and business partners. When you don't find Pete in the kitchen or Val in front of the house making everyone feel like an old friend, the pair can be found together, chatting and laughing about new ideas and current challenges.



Chef Pete spent eight years as a chef in various Princeton-area restaurants, including Mediterra and the Nassau Inn, after which he took a break from the food service industry to pursue his second creative passion - carpentry. (You can see his carpentry work featured throughout the Molto Bene dining room and in the upstairs spaces.) After two years of carpentry work, his trip to his father's homeland of Sicily reignited his passion for creating a delicious culinary experience - and he returned home with the visions from which Molto Bene was born.



Val has always had a passion for food, connection and culture. In addition to embracing her own Ecuadorian roots, she has traveled to many countries, and forged many friendships over delicious tables of food. As her husband concocts creative menus and creates delectable dishes, it's Val that drives the ambience, hospitality and service that makes Molto Bene a place that feels like a warm hug.

MB's History

Pete and Val first opened the restaurant as a small café in Hightstown. After suffering severe damages from Hurricane Sandy, they moved to a small location in Cranbury, and soon afterwards, relocated to their current location just down the street.

It took nearly a year to lovingly update the interior of their new space, and they were thrilled to finally re-open Molto Bene in the fall of 2015. In their new location, they are excited to about their newly-constructed open, loft-like upstairs space, available for private parties; just another way to help people connect and celebrate one another over a meal.

Peter and Valeria are grateful and delighted with the loyal patronage they've received as members of the Cranbury community. They love greeting so many familiar faces, and are always excited to see new ones walk through the door.

