

April 8, 2021

CONTACT: Jane Lane

jane@pwjohnston.com

with photo: New Caffé Prego owners, Zach Crosby (top) and Donovan Fraser

Two Longtime Caffé Prego Chefs to be New Owners

Tramuto and Porter transfer ownership to executive chefs

OGUNQUIT – A mainstay of Ogunquit’s bustling hospitality industry is about to change ownership when two of Caffé Prego’s original kitchen staff will take the reins later this month.

Donovan Fraser and Zach Crosby, two well-trained and experienced executive chefs who brought their culinary skills to Ogunquit’s Five-O restaurant under former owners Donato Tramuto and Jeff Porter, and later helped open their second restaurant, Caffé Prego, are about to become owners of that popular Shore Road restaurant known for its authentic Italian cuisine and homemade gelato.

According to Tramuto and Porter, this transition in ownership aligns perfectly with their “management mantra” to encourage and train staff toward future management roles. “We are thrilled with how Donovan and Zach have grown into their roles as executive chefs, managers, and now as business owners,” Tramuto said. “The heart and soul of our business model has always been to transfer our knowledge, spirit and energy to our employees and, much like we did at Five-O, we are extremely pleased to be transferring ownership of Caffé Prego to Donovan and Zach. They have both earned this opportunity.”

Tramuto, a philanthropist, business executive, and global healthcare activist whose second book, *Profiles in Compassionate Leadership*, will be published in September, said that ownership has never been about “getting that last nickel out of our businesses. For Jeff and me, owning our restaurants and the Inn on Shore Road, has always been about helping our employees succeed, grow, and realize their own dreams for business ownership. We consider ourselves so fortunate when we are able to help others thrive in a career that they love.”

Tramuto and Porter plan to spend their summers in Maine and the remaining time at their homes in Nashville, TN and Florence, Italy.

Tramuto and Porter have complete confidence that customers will see no interruption in the service or quality of the food at Caffé Prego, since both Fraser and Crosby have been front and center of the restaurant’s operation since its opening in 2006. “They are both excellent executive chefs and they actually share credit for creating the restaurant’s menu,” Porter noted. “Donato and I are confident that Zach and Donovan

will continue the traditions and favorite menu choices that have made this restaurant such a popular destination for families over the past 15 years.”

For their part, Fraser and Crosby, longtime colleagues and best friends, say that with Tramuto and Porter’s encouragement and support, they are prepared to take this next step in their careers.

“We both are so grateful to be able to continue Donato and Jeff’s legacy in this beautiful community,” said Fraser, who came to the United States from Jamaica in 2004 and officially became a US citizen in 2011. “Owning the restaurant I have worked at for the past 11 years is a dream come true. Zach and I pledge to continue the tradition of providing guests with a welcoming place, where families can sit inside or outdoors along the beautiful patio garden while enjoying authentic Italian cuisine prepared by Zach and me.”

Crosby, a year-round Wells resident, explained that to be co-owners of an established and successful restaurant alongside his best friend and longtime colleague, is a dream come true. For the executive chef who left the area for a few years to return as co-owner of Caffé Prego “is like coming home again, back to a beautiful, familiar place,” he said. While they hope to welcome back all their employees from last year’s season, the new owners are also excited about plans to extend the restaurant’s outdoor dining area to accommodate more socially-distanced seating and to possibly extend the season by a few weeks.

The grand opening of Caffé Prego under its new management is set for the week of May 7th. For more information, call 207 -646-7734.

###