

Are you ready for a food adventure?

The Italian Food Trail takes you to over 50 food sites in
Trumbull County giving you a little taste of Italy at every location.

BROOKFIELD

1. Jimmy Neno's Pizzeria & Taproom

CHAMPION

2. Brothers Pizza
3. Pizza Joe's

CORTLAND

4. Belleria Pizza
5. Brothers Pizza
6. Cocca's Pizza
7. Country Porch Winery
8. Pizza Joe's
9. Vasilio's Restaurant & Pizzeria

GIRARD

10. Amen Corner
11. Cocca's Pizza
12. Margherita's Grille
13. Melfi & Santangelos
14. Pizza Joe's

GREENE

15. Greene Eagle Winery

HOWLAND

16. Antone's Kitchen
17. Buena Vista II Go
18. Leo's Ristorante
19. Pesa Italian Rolls
20. Red Plum Pizza & Pasta
21. Salvatore's Italian Grill
22. Wedgewood Fernando's Pizza

HUBBARD

23. Belleria Pizza & Italian Restaurant
24. Cocca's Pizza
25. Francesco's Pizzeria
26. Pizza Joe's

LIBERTY

27. Jimmy's Italian Specialties
28. Pizza Joe's
29. Station Square Ristorante
30. Uptown Pizza

MASURY

31. Hilltop Pizza Shop
32. White Rose Spaghetti House

MINERAL RIDGE

33. Cocca's Pizza
34. Pizza Joe's

NEWTON FALLS

35. Gionino's Pizzeria
36. Sam's Pizza Shop
37. Tiger Den Pizza

NILES

38. Coletti's Pizza
39. Giorgio's Ristorante
40. Niki's Pub
41. Primanti Bros. Restaurant & Bar
42. Renato's Pizza
43. Tino's Italian Kitchen
44. Vernon's Cafe
45. Niles Sons of Italy Downtown
46. Robbins Pizza
47. Salvatores Pizzeria - EWM

VIENNA

48. Brothers Pizza
49. Second to None Cafe

WARREN

50. Buena Vista Cafe
51. Caesar's Italian Restaurant
52. Enzo's Restaurant & Banquet
53. Cafe 422
54. Carmen's Pizza
55. CharBenay's Wine on the River
56. Sorrento's Ristorante & Banquet Hall
57. Sunrise Inn of Warren
58. Tommy's Brothers Sub Shop
59. Franky's Pizza & Deli



Participant's Name _____

SUNRISE INN
OF WARREN

LEO'S
RISTORANTE

SALVATORE'S
ITALIAN GRILL

FRANKY'S
PIZZA & DELI

PESA ITALIAN
ROLLS

STATION SQUARE
RISTORANTE

JIMMY'S ITALIAN
SPECIALTIES

VERNON'S
CAFE

*Collect all 8 stickers to be
submitted for a monthly
drawing of the prize box!**

TO ENTER YOU CAN:

- Post a photo of your completed Italian Food Trail Guide with every sticker on Facebook and tag @TrulyTrumbull and @ItalianFoodTrail
- Send a photo of the completed guide to italianfood@trulytrumbull.com
- Mail the guide or stop by our office at
321 Mahoning Ave, NW Warren, OH 44483

Call 330-675-3081 with any questions!

*Stickers are obtained with a qualifying purchase /
Prize box has a value of up to \$50



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#ItalianFoodTrail
#TrulyTrumbull



Sunrise Inn of Warren

A WARREN TRADITION SINCE 1929

Established during the Prohibition era, Sunrise Inn of Warren has been a beloved fixture in the community for nearly a century. Known for its warm, welcoming atmosphere and delicious, reasonably priced fare, this full-service restaurant offers a taste of Old World charm with a modern twist.



Claim to Fame

Brier Hill/Old World Pizza

A local favorite, this pizza is made with a thick, sweet Italian sauce, bell peppers, and grated romano or parmesan cheese and is a must-try for anyone.

Fettuccine Alfredo

A sauce everyone can love! This dish is one of Sunrise's most ordered selections with a rich, buttery cheese sauce and hearty fettuccine noodles.



The Fiery Tradition of Hot Peppers in Oil

Italian Hot Peppers in Oil have a rich history in Northeast Ohio, especially in areas like Warren, where many Italian immigrants settled.

This tradition, rooted in culinary practices from Calabria, involves preserving Hungarian Hot Peppers in oil with secret family ingredients. It allowed immigrants to enjoy the flavors of their homeland year-round and has been passed down through generations, with each family having its own unique recipe.

Peppers are often canned when they are perfectly ripe, typically in late summer or early fall. This method preserves their freshness and enhances flavor, making them versatile in meals with eggs, sandwiches, pizza, pasta, and bread.

*** (Hungarian Hots typically fall between 5,000-10,000 Scoville heat units) ***

Leo's Ristorante

THE LEGACY OF LEO'S

From a humble Italian grocery store in 1930 to a beloved Warren dining institution, Leo's Ristorante is a true celebration of family, tradition, and fresh, cuisine. It all began when Pasquale "Patsy" and Louise Strollo brought their passion for Italian cooking to Youngstown, later inspiring their daughter Fran to open Parkman Road Dairy in 1968, where she introduced Leo's famous white pizza. Today, Leo, his two brothers, their chef, and Leo's daughter Arianna continue the family's legacy, blending time-honored recipes with innovative, seasonal dishes. Whether dining in, booking a private banquet, or catering an event, guests can expect authentic flavors with a modern twist—all crafted with passion and a deep respect for tradition.



Claim to Fame

Leo's Signature White Pizza

A house classic since 1968, this simple yet flavorful pizza is made with perfectly aged dough, a blend of Italian cheeses, and fresh garlic.

Fresh Seasonal Seafood Dishes

At Leo's, seafood is always fresh, never frozen, with shipments arriving three times a week. The menu changes regularly to highlight the best catches!

Wedding Soup For The Soul

Italian wedding soup is a regional favorite. This hearty dish, featuring a blend of greens and meat in a savory chicken broth, stands out at many stops along the Italian Food Trail.

Like many of the Italian staples in Trumbull County, the soup began as a peasant dish with cheap ingredients that could be made in bulk. The name "wedding soup" is a mistranslation of minestra maritata, meaning "wedded broths," referring to the marriage of its ingredients.

Typical ingredients for Italian wedding soup include mini meatballs, a small noodle like acini di pepe, greens, savory chicken broth, and parmesan cheese. Many local restaurants along the Italian Food Trail offer unique takes on this classic dish, proving just how iconic this traditional soup is.





A Local Wedding Tradition: The Cookie Table

Cookie tables are a cherished tradition, particularly in Northeast Ohio and Western Pennsylvania, and they frequently appear at weddings and other celebrations. This custom is believed to have originated with Italian and Eastern European immigrants who settled in the industrial Midwest. During the Great Depression, families baked cookies and various sweet treats for their wedding guests, a cost-effective alternative to expensive wedding cakes.

Today, this tradition is deeply rooted in the region's cultural heritage, with many families passing down cookie recipes through generations. Cookie tables represent more than just a dessert option; they embody community, family, and the sharing of love through food. Each table is a collaborative effort, often involving mothers, grandmothers, aunts, and cousins, who contribute their special recipes to create a diverse and delicious spread.

Claim to Fame

Pizza Bread

Salvatore's rendition of the famous Neapolitan "Pizza Marinara." A simple starter that highlights the most important qualities of cooking and our heritage: quality of ingredients and love!

Fried Italian Greens

Italian Escarole sauteed in garlic & oil, topped with a fiery Hungarian hot pepper.

Truly a classic.



Salvatore's Italian Grill

HISTORY AND CONNECTION TO ITALIAN HERITAGE

Salvatore's Italian Grill, founded by Salvatore who immigrated from Naples in 1974, is a testament to his passion for food and the restaurant business. After working in his family's pizzerias in New York City, New Jersey, and Pennsylvania, Salvatore opened Scotto's in the Eastwood Mall in the 1980s before transitioning to Salvatore's and opening the Howland location in 1997. Known for its authentic Napoli-inspired dishes, Salvatore's prides itself on offering a comforting atmosphere where families can gather and dine 7 days a week. This welcoming restaurant is a beloved spot, embracing a casual, family-friendly dining experience.



Franky's Pizza & Deli

A SLICE OF SICILIAN HERITAGE

At Franky's Pizza & Deli, every slice tells a story of tradition and passion. Ben Hoover, the heart behind Franky's, draws inspiration from his Sicilian heritage, passed down from his maternal grandfather. Ben's culinary journey took him to New York, where the New York Sicilian slice captured his heart while at culinary school. Known for its tall, crispy yet light crust, this pan pizza undergoes several days of fermentation, resulting in a texture reminiscent of sourdough. It's a labor of love that Ben has perfected and brought back to his community. At Franky's Pizza & Deli, they offer this beloved dish, along with a range of homemade sandwiches, Italian ice, and more.

Italian Immigration to Trumbull County

Following the "Great Arrival" in the early 1900s, nearly one-third of Trumbull County's residents were of Italian descent. Joe Tucciarone, a historian from Hubbard, OH, and a descendant of one of the first Italian settlers in 1873, documents this rich history in a book he co-wrote with Ben Lariccia, "Coal War in the Mahoning Valley." Italian immigrants were drawn to the area after the discovery of high-quality coal in Coalburg in 1857, spurring industrial growth.

In the late 19th and early 20th centuries, many Italians came to the region seeking manufacturing and industrial jobs to improve their lives. Despite facing discrimination, they developed their own neighborhoods and customs, many of which are highlighted in this guide.



Claim to Fame

The Lombardo

Named after the owner's great-grandmother, this pan pizza has Franky's classic red sauce, topped with house-made peppers in oil, mozzarella cheese, sausage, and dolloped with herbed ricotta.

Franky's Italian

This best-selling sandwich starts with a house-made "Paffuto" roll stacked high with ham, Genoa salami, mortadella, provolone cheese, lettuce, tomato, red onion, extra-virgin olive oil, red wine vinegar, salt, pepper, and finally, dried oregano.

Jimmy's Italian Specialties

A LEGACY OF TRADITION

From a humble garage storefront in 1974 to a beloved Italian market and deli, Jimmy's Italian Specialties has been serving authentic Italian products for generations. Founded by Jimmy and Irene, the shop began as a place to find household wares—until Jimmy's passion for baking took off. His freshly baked bread became so popular that in 1983, the family opened their first location, eventually expanding to their current full-service market and deli in 2007. Today, Jimmy's is a true Italian specialty store, offering 25-30 fresh pasta varieties daily, an extensive deli, imported groceries, house-made pastries, and exclusive evening wine tastings.



Claim to Fame

Cannoli

A staple of Jimmy's pastry case, their house-made cannoli come in classic and seasonal flavors, with up to five or six varieties available daily.

Imported Cheeses & Meats

Jimmy's deli counter is a true showcase of Italian flavors, offering an elaborate spread of imported cheeses and cured meats from aged Parmigiano-Reggiano and Pecorino Romano to silky Prosciutto di Parma.



Italian Greens

Italian greens are a must-have side dish that frequently appears on menus along the trail in Trumbull County. This dish, often served before the main course, pairs perfectly with bread (or even atop a slice of Brier Hill pizza.)

The greens, traditionally escarole, are cooked until tender and soft, then topped with parmesan Romano cheese and high-quality olive oil. A fried Hungarian hot pepper crowns the dish, adding a spicy kick. The key to perfect Italian greens lies in using plenty of garlic and adding the olive oil at the end to preserve its robust flavor. The pros will say that skimping on the olive oil is simply not an option—only the best, most flavorful varieties will do.

This simple yet flavorful dish is a testament to the rich culinary traditions of the Italian-American community in Trumbull County, bringing a taste of Italy to every table.

Pesa Italian Rolls

A DOUGH LIKE NO OTHER

Pesa Italian Rolls, owned and operated by Kim and her daughter Jenna, is built on a generational recipe passed down from Kim's Italian mother—perfected in their family for over 50 years. Unlike typical pizza dough, this one-of-a-kind recipe is soft, flavorful, and completely unique, made from scratch daily with fresh, high-quality ingredients.

After years of making the rolls for friends and family, the demand grew beyond their kitchen, and the community's love for their signature rolls inspired them to launch the business. Now, their creations are gaining fans far beyond their circle—though each roll still tastes just like home.



Claim to Fame

Pepperoni Roll with Hot Peppers

A spicy twist on a classic, made with locally sourced Hungarian wax peppers, fresh garlic, and bold spices—all rolled into that signature dough and baked to perfection.

Cinnamon Roll

A true showstopper. Each roll weighs half a pound, packed with butter, cinnamon, brown sugar, and finished with a generous layer of homemade buttercream glaze.

The Mob & The Jungle Inn

The mob's presence in Trumbull County is a notable part of its history, particularly involving the Jungle Inn and James Mancini. The Jungle Inn, a famous gambling den in Liberty Township, catered mainly to women during the day, offering a free taxi service to provide a convenient and discreet way for housewives to gamble while their husbands worked. At night, it transformed into a bustling hub, offering a variety of games until it was shut down in the late 1940s for liquor violations and then eventually burned down in the 1970s.

James Mancini, known as "Big Jimmy" Munsene, was Trumbull County's first notorious crime boss. He controlled gambling in the county and had influence extending to clubs as far away as Atlantic City, NJ. Mancini was gunned down in Warren on March 24, 1941. After Mancini's death, stronger organized crime interests took over Trumbull County.

*Photo Credit: Allan May, Author of *Welcome to the Jungle Inn*





Romano and Peppers: The Ingenuity of Brier Hill Pizza

During the Great Depression, the Italian immigrants in the Brier Hill neighborhood near Youngstown Sheet & Tube had to be resourceful when it came to feeding their families.

Using extra bread dough, they crafted a unique pizza baked in communal brick ovens. Unlike typical pizzas, Brier Hill pizza features a bread-like dough topped with thick tomato sauce, bell peppers, and Romano cheese instead of mozzarella. These ingredients were staples in many Italian homes, with home-canned tomatoes and peppers readily available and Romano cheese prized for storing without refrigeration.

Today, the recipe for Brier Hill pizza remains unchanged and delicious. This specialty pizza can be found in Italian restaurants throughout the county.

Whether you're a local or a visitor, a slice of Brier Hill pizza offers a flavorful journey back in time, celebrating the industrious spirit and traditions of the area's early Italian settlers.

Station Square Ristorante

PASSPORT TO FLAVOR

Since 1986, Station Square Ristorante has been a staple of the local dining scene, offering a welcoming atmosphere paired with an expansive menu of Italian favorites, steaks, seafood, and fine wine. When Ottavio and Bridget Musumeci took over in 2001, they brought with them a passion for excellence—blending Ottavio's international culinary experience, rooted in his Italian upbringing, with Bridget's Warren-born knowledge of the local community and her training as a sous chef in Italy.

With over 400 wines and eleven consecutive Wine Spectator awards that places them in the top 2% worldwide, Station Square is as much a destination for wine lovers as it is for foodies. Their scratch-made sauces, garden-fresh ingredients, and chef-crafted specials ensure every dish is full of flavor—and tradition.



Claim to Fame

Bolognese Sauce

A rich, slow-simmered sauce made Roman-style with beef, sausage, veal, and lamb, served over pasta or layered into their signature lasagna.

Seafood Creations

From local people's choice picks to national recognition, Station Square's seafood dishes have earned them a loyal following.

Celebrating Heritage with Italian Festivals

In Trumbull County, Italian culture comes alive each summer through beloved community festivals filled with tradition, food, and family fun.

Warren Italian-American Heritage Festival

Held in downtown Warren every summer, this four-day celebration features bocce tournaments, live music, and classic Italian eats—especially fan-favorite cavatelli! It's now one of the largest Italian heritage festivals in the tri-state area for the last 40 years.

Our Lady of Mt. Carmel Summer Festival

For over 90 years, the Niles Mt. Carmel has hosted this family-friendly favorite. Visitors line up for the famous cheese puffs and twists, while enjoying entertainment and a vibrant Italian-American atmosphere.

Girard Mt. Carmel Festival

Hosted by the Italian Fraternal Home Club every July 12–16, this long-standing tradition includes a parade, mass, fireworks, and nightly music. It's a community celebration of the feast of Our Lady of Mount Carmel, rooted in faith and Italian pride.



Claim to Fame

Seafood Linguine

A coastal favorite packed with fresh clams, mussels, jumbo shrimp, and dayboat scallops, served in your choice of red or white clam sauce.

Veal & Peppers

Tender veal medallions sautéed with mushrooms, sweet and hot peppers, finished with a splash of white wine and paired with smashed Yukon potatoes.



Vernon's Café

GENERATIONS OF FLAVOR, FROM ABRUZZI TO TRUMBULL

Vernon's Café is a beloved local restaurant with roots that trace back to the Abruzzi region of Italy. After arriving in the U.S. in 1950, Vernon's father worked in a few other Italian restaurants before opening Vernon's Café in 1995. Vernon knew from the age of eight that he would carry on the family's culinary legacy. Today, that legacy has grown into a third generation of passion and creativity, with Vernon's son Tre now in the kitchen, bringing fresh energy, new recipes, and seasonal collaborations with local farms. With nearly 30 years in business, Vernon's Café continues to serve comforting Italian classics alongside house-made pasta and evolving favorites that reflect a perfect blend of tradition and innovation.

ASHTABULA COUNTY

GAUGA COUNTY

PORTAGE COUNTY

MERCER COUNTY, PA

MAHONING COUNTY

