

# Long Island Business NEWS

Where Business Gets Down to Business

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## LIFOCUS

### Ones to Watch Hospitality



CAROLYN BARBARITE



TOM COLICCHIO

#### Carolyn Barbarite

Founder  
Javamelts

Carolyn Barbarite founded her flavored sweetener company, Javamelts, two years ago. The Long Island entrepreneur introduced the portable sweeteners to multiple markets at various trade shows. She has also networked with food industry professionals and entrepreneurs through her membership in the Long Island Food Council. The sweeteners, which come in flavors like French vanilla and hazelnut, are now available through more than 30 retailers, hotels and restaurants, including Uncle Giuseppe's Marketplace, Holiday Inn, Huntington Crescent Club, Dairy Barn, IGA and Food Town.



MICHAEL LESSING JR.



LENORE PAPROCKY

#### Tom Colicchio

Chef/Owner  
Crafted Hospitality

Chef Tom Colicchio and his company, Crafted Hospitality, are launching a new restaurant in Roosevelt Field in Garden City this fall. Small Batch will offer rustic American fare with a focus on local and seasonal ingredients. The 180-seat restaurant will feature an open, interactive kitchen and wood-fired grill, allowing chefs to showcase their talent. Colicchio, whose other restaurants include Craft, Riverpark and Temple Court in New York City, worked at Manhattan restaurants The Quilted Giraffe, Gotham Bar & Grill and Gramercy Tavern before opening Craft in 2001.



MIKE TORRIERO



JASON WEINER

#### Michael Lessing Jr.

General Manager  
Post Office Café

Michael Lessing Jr. is general manager of the Post Office Café in Babylon, which is part of his family's business, Lessing's. Lessing began his restaurant career washing dishes and prepping at Timber Point Country Club. He bartended while attending Fairfield University, and upon graduation in 2012, he joined Danny Meyer's Union Square Hospitality Group, where he held a lead role in server hospitality training. He joined Lessing's in 2014 as assistant general manager at the Post Office Café and moved over to Maxwell's in Islip before returning in the general manager role.

#### Lenore Paprocky

Business Travel Sales Manager  
Hyatt Regency Long Island at Wind Watch Golf Club

Lenore Paprocky joined Hyatt Regency Long Island at Wind Watch Golf Club in Hauppauge earlier this year in the role of business travel sales manager. The hospitality sales professional is no stranger to the Long Island market. Most recently, Paprocky filled the role of corporate business development manager at Windows on the Lake, which is in Lake Ronkonkoma. Prior to joining Windows on the Lake, she held a sales position with Holiday Inn Express in Stony Brook.

#### Mike Torriero

Operator  
George's Lighthouse Café

Mike Torriero leads concessions in Montauk State Park, operating George's Lighthouse Café, a 3,200-square-foot glass-encased building adjacent to the lighthouse. The rustic café, which features a dining area and bar, features breakfast, lunch and dinner, with menu items ranging from breakfast burritos and crab toast in the morning to fish tacos, mussels in white wine and grilled steak later in the day. Torriero cut his teeth in the hospitality industry as the founder of Picnic in the Park, a New York City picnic delivery, catering and event production company.

#### Jason Weiner

Executive Chef  
Almond Restaurant and L&W Market

Jason Weiner recently teamed up with business partner Eric Lemonides to open L&W Market in Bridgehampton. The market features prepared foods from the kitchen of Almond Restaurant, a French bistro in Bridgehampton where Weiner is executive chef. Market offerings include duck confit, deviled eggs, shrimp cocktail, crab cakes and marinated octopus salad. Weiner began his culinary career in Manhattan, working at restaurants Regine and China Grill, before heading to San Francisco. After various culinary ventures on the West Coast, he returned to New York to open Almond in 2001.

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